

DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads	10
charred levain with butter + chives, porridge + polenta levain, parisian baguette	
Really Good Butter + Salt	3
Charred Eggplant	6
walnuts, pomegranate molasses	
Fresh Cheese	8
honey, salsa macha	
Smoked Trout	9
pickled onion, roe	
Bread + All Four Spreads	29

SALADS + VEGGIES

Green Goddess Salad	17
bibb, gems, cucumber, pink lady apple, persimmon, pistachios, ricotta salata, sourdough breadcrumbs	
Black Kale Salad	18
pickled raisins, pecorino, pine nuts, red onion, levain croutons	
Little Gem Caesar Salad	18
vegan dressing, charred romano beans, cashew “parm”, bakehouse levain croutons	
Grilled Broccolini	10
romesco, lemon	
Fried Brussels Sprouts	15
red flame grapes, walnuts, pecorino	
Grilled Hen of the Woods Mushrooms	12
dark soy glaze, tom yam aioli	
French Fries	9.5
rice wine vinegar, chili flakes, parsley	

FRIED CHICKEN DINNER for 2

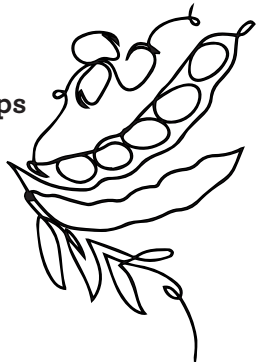
available Friday, Saturday, Sunday

southern fried breast, thigh, drummie, wing
2x korean fried tenders w/ sweet chili glaze
superba brioche “texas toast”
green bean salad w/
crispy shallots + mustard seeds
furikake ranch + house hot sauce dippers

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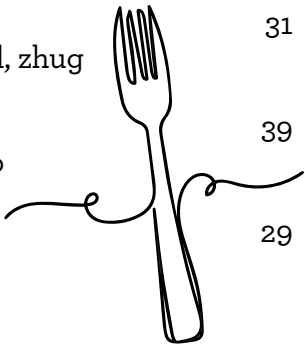
FIRST THINGS FIRST

Blistered Shishito Peppers	12
smoked pepper aioli, sumac	
Matzo Ball Soup	14
chicken broth, dill pistou	
Aged Gouda Croquettes	11
salsa brava	
Caramelized Onion Dip with House Ruffled Potato Chips	9
add 1/2 oz Osetra caviar +30	
Local Halibut Ceviche	21
avocado, lime, frisée	
West Coast Oysters 1/2 doz	23
Farmers Market Crudite for Two	24
green onion dip, miso honey mustard, smoked beet tahini	



MAINS

Angel Hair Pomodoro	23
garlic confit, parmesan, basil	
Vegetable Enchiladas Suizas	23
squash, squash blossoms, salsa verde	
Crispy Skinned Rainbow Trout	31
smashed cucumber salad, herb oil, zhug	
Alaskan Halibut	39
aquapazza, fennel, roasted tomato	
Roasted Mary’s Chicken	29
garlic rub, spring lettuces, radish, green goddess dressing	
Chicken Schnitzel	27
pounded chicken breast, beet tahini, basil + treviso salad, grainy mustard	
Pistachio Pesto Tagliatelle	23
snap peas, hothouse tomatoes, grana padana	
Steak Au Poivre Frites	49
12 oz NY strip, green + black peppercorn sauce	
Double Cheeseburger	21
everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	
Rigatoni Bolognese	25
slow cooked ragu, pecorino romano	



superba
FOOD + BREAD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you’d like it removed from your bill.

BEVERAGE

WINES BY THE GLASS

SPARKLING

Albet i Noya ‘Petit Albet’ Brut Cava Reserva ‘23 (Penedes, SP)	13 52
Marcio Lopes ‘Rosa’ Pet Nat ‘23 (Vinho Verde, Portugal)	14 56
Lyre’s Classico, Non-Alcoholic NV (Australia) <i>can</i>	10

WHITE

Reboraina Albariño ‘24 (Rías Baixas, SP)	16 64
Serge Laloue Sancerre ‘24 (Loire Valley, FR)	21 84
LIWA Sauvignon Blanc ‘24 (Dry Creek Valley, CA)	15 60
Stolpman ‘Uni’ Chardonnay/Roussanne ‘23 (Ballard Canyon, CA)	17 68

ROSÉ + ORANGE

Fabre en Provence Rosé ‘23 (Côtes de Provence, FR)	13 52
Wonderwerk ‘Bustin Loose’ Skin Contact Pinot Gris ‘23 (CA)	15 60

RED

Lo-Fi Cabernet Franc ‘24 (Santa Ynez, CA) <i>chilled</i>	16 64
La Machin Pinot Noir ‘23 (Santa Barbara, CA)	18 72
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, SP)	16 64
Poco a Poco Cabernet Sauvignon ‘22 (Sonoma, CA)	17 68
Lietz Pinot Noir, Non-Alcoholic NV (Rheingau, GE) <i>can</i>	12

FRESHLY SQUEEZED

Valencia Orange Juice	6.5
Farmer’s Market Beet Juice carrot, apple, orange, lemon, basil, cayenne	9
Organic Kale Juice celery, apple, orange, cucumber, ginger, lemon, mint	9
Juice Flight orange, beet, kale	11

VITALITY SHOT turmeric, ginger, black pepper	6
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TEA

featuring Lamill Loose Leaf Teas,
an independent, family owned
LA business

Black <i>iced</i>	5
Green <i>iced</i>	5
Crimson Berry <i>iced</i>	5

Chai	6
Green/Black/Rooibos	5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5
Matcha Latte	6.5

SODA

Cane Sugar Coca Cola	5
Cane Sugar Sprite	5
Fever Tree Ginger Beer	5
Hanks Rootbeer	4
Diet Coke	4
Better Booch Guava	6
Strange Water Sparkling Coconut	5.5
Grapefruit Spindrift	5
Mela Watermelon Pineapple	6
Jarritos Mandarin	4.5



COCKTAILS

Frosé california rosé, strawberry, apertif, chilled red wine floater	15
50/50 Martini vodka soju, blanc vermouth, salt, olive, lemon twist	14
Margarita Slush agave, passion fruit, pineapple, cinnamon, lime	15
Negroni Spritz gin soju, cream sherry, cappelletti mazzura, cava	16
Blackberry Bramble whiskey soju, port, basil, lemon	14

ZERO ALCOHOL

De-Alcoholized Spritz free spirits apertif, lyre’s orange sec, orange bitters, sparkling	13
Cucumber Mint Crusher dhos gin alternative, cucumber, mint, lime	12
Sparkling Sangria non1 sparkling rosé, ghia berry, orange, cinnamon	15
No-Groni dhos bittersweet, lyre’s italian apertif, pentire coastal spritz	14
Highbiscus Tea hibiscus, guava, lemon, sparkling coconut water, CBD	12
Ginger Thyme Lemonade lemonade, ginger, thyme	6.5

BEER

Rancho West <i>draft</i> Organic Lager, Malibu	8	Crowns & Hops ‘Trill Pils 8’ Pilsner, Inglewood	9
Trumer <i>draft</i> Pils, Berkeley	7	Enegren ‘Valkyrie’ Red Ale, Moorpark	7
Skyduster <i>draft</i> ‘West Coast’ IPA, Los Angeles	8	Lost Lake ‘Berry Pack’ Cider, Seattle	7
Topa Topa <i>draft</i> ‘House Hazy’ IPA, Ojai	9	Athletic Brewing Golden Ale, CA <i>0.5% abv</i>	7
Tecate Mexican Lager, MX	4	Best Day Brewing Hazy IPA, CA <i>0.5% abv</i>	7

COFFEE

Drip: Regular/Decaf	4	Pecan Cold Brew	6.5
Cold Brew	5	Latte	5.5
Espresso	3.5	Pumpkin Milk Latte	7
Americano	4	Horchata Latte	7
Gibraltar	4.5	Golden Latte	6.5
Cappuccino	5	Spanish Latte	6.5
Bee’s Knees Cortado	4.5	Mocha	6
		Mushroom Cappuccino w CBD	9

Milk Alternative: Oat/Almond .50

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
CALABASAS 4719 Commons Way
HOLLYWOOD 6530 W Sunset Boulevard