



FROM OUR BAKEHOUSE

Warm Cinnamon Bun 11
vanilla frosting, orange zest, sea salt

Toasted Bakehouse Levain 8
pineapple cherry marmalade, butter

Avocado Toast 15
thick cut levain, pickled onion,
flax, sesame

SALADS + VEGGIES

Green Goddess Salad 18
bibb, gems, summer squash, pickled cucumbers,
pistachios, ricotta salata, sourdough breadcrumbs

Black Kale Salad 18
pickled raisins, pecorino, pine nuts, red onion, levain croutons

Chicken Chopped Salad 21
garbanzo, pepperoncini, fresh mozz, za’atar vinaigrette

Little Gem Caesar Salad 18
vegan dressing, charred romano beans,
cashew “parm”, bakehouse levain croutons

Sliced Heirloom Tomatoes 10
furikake, strained yogurt, puffed wild rice

Fried Brussels Sprouts 15
red flame grapes, walnuts, pecorino

Crispy Falafel Bowl 21
quinoa tabbouleh, tahini, pickled turnip, dates

Farmers Market Crudite for Two 24
spring onion dip, miso honey mustard, smoked beet tahini

salad adds: *crispy falafel +4 chicken +4.5 scoop of tuna +5*

SANDWICHES, DIPS + MELTS

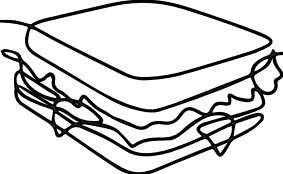
All Day Breakfast Sandwich 17.5
everything brioche, sunny eggs, applewood bacon,
yellow cheese, watercress, crispy potatoes

Albacore Tuna Melt 20
levain, sharp cheddar, dill,
cucumber + tomato, house made chips

Turkey Club 22
toasted pain au lait, smoked bacon, avocado, bibb,
hothouse tomato, herb aioli, house ruffled chips

Double Cheeseburger 21
everything brioche, yellow cheese,
superba sauce, onion, pickle, french fries
add: bacon +4 **sub:** impossible patties +4 GF bun +2

Fried Chicken Sandwich 19.5
pain au lait bun, slaw, jalapeño aioli, french fries



SIDES

Egg Any Style	3.5 ea
Applewood Smoked Bacon	8
House Made Turkey Sausage	8
Cheddar Chive Biscuit	5
Grilled Halloumi	7
Sautéed Kale	6
Dressed Avocado	4
Crispy Breakfast Potatoes	7
French Fries	9.5

BRUNCH

EGGS

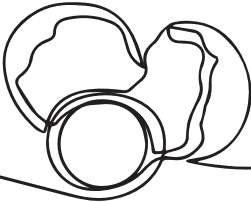
Paul’s “Big Boy” Breakfast 22
sunny eggs, applewood bacon, kale,
crispy potatoes, levain toast

Omelet 19
cypress grove goat cheese, chives,
frisée salad, levain toast

Chilaquiles with Fried Eggs 19
salsa verde, charred poblano, cotija, crema

Cheesy Egg Toast 16
bakehouse levain, scallions, white cheddar

Moroccan Breakfast 24
sunny eggs, honeycomb pancakes,
fromage blanc, marinated olives,
market fruit, fresh mint tea, orange juice



PLATES

Overnight Oats 13
chia, almonds, market berries,
toasted coconut, maple

Breakfast Burrito 17
scrambled egg, chorizo, crispy potato,
cheddar, caramelized onion,
avocado crema, hot sauce

Croissant French Toast 17
golden syrup, candied pecans,
vanilla crème fraîche

Lots of Grains Hotcake 18
vermont maple syrup, french butter, sea salt

Lox + Schmear + Salad 20
dill cured salmon, 8-minute egg, arugula,
red onion, charred scallion cream cheese,
confit tomato, parisian baguette

Superba Grain Bowl 18.5
sprouted brown rice, baby kale, avocado,
8-minute egg, almonds
add: *crispy falafel +4 chicken +4.5 scoop of tuna +5*

Umami Salmon Bowl 25.5
sprouted brown rice, roasted vegetables,
pickles, umami dressing

Hearth Roasted Mary’s Half Chicken 29
garlic rub, spring lettuces, radish,
green goddess dressing

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.

WINES BY THE GLASS

BUBBLY

Cantina Di Lana Prosecco NV (Veneto, IT)	15 56
Graham Beck Chardonnay/Pinot Noir Brut NV (Western Cape, SA)	18 68
Hubert Meyer Brut Rosé ‘Cremant’ NV (D’Alsace, FR)	16 64

WHITE

Meinklang Grüner Veltliner ‘23 (Burganland, AT)	14 56
Field Recordings ‘Shell Creek’ Chenin Blanc ‘23 (Central Coast, CA)	14 60
Domaine Serge Laloue ‘Sancerre’ Sauvignon Blanc ‘24 (Loire Valley, FR)	18 72
Rottensteiner ‘Kitz’ Sauvignon Blanc ‘24 (Alto Adige, IT)	15 60
Domaine Eden Chardonnay ‘21 (Saratoga, CA)	17 68

ROSÉ + ORANGE

Chateau Gassier ‘Espirit Gassier’ Rosé/Grenache ‘24 (Cotes de Provence, FR)	15 56
Nevio Scala ‘Skin Contact Blanko’ NV (Veneto, IT)	16 60

RED

Stolpman Vineyards ‘Love You Bunches’ Carbonic Sangiovese ‘23 (Santa Barbara, CA) served chilled	16 60
Ken Wright Cellars Pinot Noir ‘23 (Willamette Valley, OR)	18 72
Domaine de L’R ‘Canal des Grand Pieces’ Cabernet Franc ‘21 (Chinon, FR)	15 60
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, SP)	17 64
Tenuta la Novella ‘Sambrena’ Syrah ‘22 (Tuscany, IT)	18 64
Poco a Poco Cabernet Sauvignon ‘21 (Dry Creek Valley, CA)	17 65

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

TEA

featuring Lamill Loose Leaf Teas, an independent, family owned LA business	
Chai	6
Green/Black/Rooibos	3.5
Matcha	5.5
Matcha Latte	6.5

SODA

Cane Sugar Coca Cola	5
Fever Tree Ginger Beer	4
Grapefruit Spindrift	5
Draft Soda	4.5

superba
FOOD + BREAD

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



COCKTAILS

CLASSIC

Olive Oil Washed Martini	16
vodka, local california olive oil, orange bitters	
Paper Plane	16
bourbon, aperol, amaro nonino, lemon	
Penicillin	16
blended scotch, lemon, ginger, honey, islay	
Midnight Manhattan	16
bourbon, amaro averna, curaçao, marachino liqueur	
Tropical Depression	15
rum, coconut, lime, dark rum float	

SUPERBA

Easy Breezy	16
gin, cucumber, mint, lime, simple, bubbles	
Whiskey Calm	17
japanese whiskey, chamomile tea, egg white, lemon	
Where There’s Smoke	17
mezcal, makrut, hibiscus, lime	
Honey-Bee	15
reposado tequila, honey, lemon, mezcal rinse, angostura bitters	

NON-ALCOHOLIC

Ginger Thyme Lemonade	6.5
lemonade, ginger, thyme	
Matcha Lemonade	6.5
lemonade, matcha tea, simple	
Cold Fashioned	6
cold brew, valencia orange, bitters	

BEER

DRAFT

Smog City Brewing ‘Little Bo Pils’ German Style Pilsner	8
21st Amendment Brewery ‘El Sully’ Mexican Lager	7
Coronado Brewing Company ‘Salty Crew’ Blonde Ale	7.5
Fremont Brewing ‘Sky Kraken’ Hazy Pale	8
Skyduster Beer West Coast IPA	9
Enegren Brewing Company ‘Nighthawk’ Black Lager	9

BOTTLES/CANS

Stem Ciders Off-Dry Apple Cider	8
Bitburger ‘Drive’ Non-Alcoholic Pilsner (abv 0%)	7

COFFEE

Drip: Regular/Decaf	4	Mocha	6
Cold Brew	5	Latte	5.5
Espresso	3.5	Pumpkin Milk Latte	7
Americano	4	Pecan Cold Brew	6.5
Gibraltar	4.5	Golden Latte	6.5
Cappuccino	5	Spanish Latte	6.5

Milk Alternative: Oat/Almond .50