

DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads

charred levain with butter + chives,
porridge + polenta levain,
parisian baguette

Really Good Butter + Salt

Charred Eggplant

walnuts, pomegranate molasses

Fresh Cheese

honey, salsa macha

Smoked Trout

pickled onion, roe

Bread + All Four Spreads

10

3

6

8

9

29



SALADS + VEGGIES

- Green Goddess Salad

bibb, gems, summer squash, pickled cucumber,
pistachios, ricotta salata, sourdough breadcrumbs

Black Kale Salad

pickled raisins, pecorino, pine nuts,
red onion, levain croutons

Little Gem Caesar Salad

vegan dressing, charred romano beans,
cashew “parm”, bakehouse levain croutons

Grilled Brentwood Corn

rib cut, good butter, yellow curry

Roasted Japanese Eggplant

smoked soubise, espelette, pepitas

Fried Brussels Sprouts

red flame grapes, walnuts, pecorino

Sliced Heirloom Tomatoes

furikake, strained yogurt, puffed wild rice

French Fries

rice wine vinegar, chili flakes, parsley

17

18

18

9

12

15

10

9.5

FRIED CHICKEN
DINNER for 2

available Friday, Saturday, Sunday

southern fried breast, thigh, drummie, wing

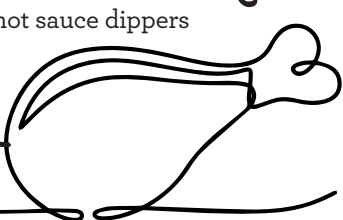
2x korean fried tenders w/ sweet chili glaze

superba brioche “texas toast”

green bean salad w/
crispy shallots + mustard seeds

furikake ranch + house hot sauce dippers

47



FIRST THINGS FIRST

- Blistered Shishito Peppers

smoked pepper aioli, sumac

Heirloom Tomato Gazpacho

tomato ice, verbena yogurt, cucumber

Caramelized Onion Dip
with House Ruffled Potato Chips

add 0.5oz Osetra caviar +30

Stuffed Squash Blossoms

ricotta, basil, zucchini pistou

Local Halibut Ceviche

avocado, lime, frisée

East + West Coast Oysters 1/2 doz

Farmers Market Crudite for Two

spring onion dip, miso honey mustard,
smoked beet tahini

12

12

9

15

21

23

24
- 

MAINS

- Angel Hair Pomodoro

garlic confit, parmesan, basil

Vegetable Enchiladas Suizas

squash, squash blossoms, salsa verde

Crispy Skinned Rainbow Trout

smashed cucumber salad, herb oil, zhug

California White Seabass

aquapazza, fennel, roasted tomato

Roasted Mary’s Chicken

garlic rub, spring lettuces, radish,
green goddess dressing

Chicken Schnitzel

pounded mary’s chicken breast, heirloom tomato,
herb salad, pickled red onion, grainy mustard

Pistachio Pesto Tagliatelle

heirloom cherry tomato, grana padana

Steak Au Poivre Frites

12 oz NY strip, green + black peppercorn sauce

Double Cheeseburger

everything brioche, yellow cheese,
superba sauce, onion, pickle, french fries

Rigatoni Bolognese

pork + veal ragu, parsley

23

23

33

29

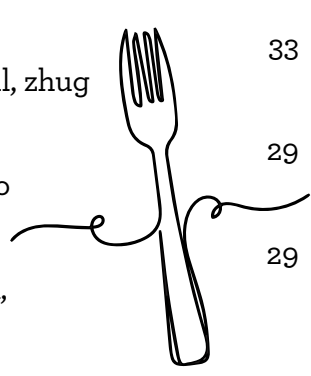
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27

23

49

21

25
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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