

DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads10

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

Really Good Butter + Salt3

Charred Eggplant6

walnuts, pomegranate molasses

Fresh Cheese8

aleppo honey

Smoked Trout9

pickled onion, roe

Bread + All Four Spreads29



SALADS + VEGGIES

Greens + Goddess Salad bibb, gems, sugar snaps + peas, pistachios, ricotta salata	17
Black Kale Salad pickled raisins, pecorino, pine nuts, red onion, levain croutons	18
Little Gem Caesar Salad vegan dressing, charred romano beans, cashew “parm”, bakehouse levain croutons	18
Charred Brentwood Corn garlic aioli, pecornio, espalette	12
Tutti Fruitti Heirloom Tomatoes chilled tomato water, olive oil, sea salt	11
French Fries rice wine vinegar, chili flakes, parsley	9.5

FRIED CHICKEN
DINNER for 2

available Friday, Saturday, Sunday

southern fried breast, thigh, drummie, wing

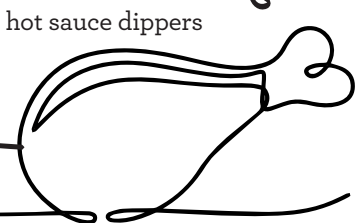
2x korean fried tenders w/ sweet chili glaze

superba brioche “texas toast”

green bean salad w/
crispy shallots + mustard seeds

furikake ranch + house hot sauce dippers

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FIRST THINGS FIRST

Blistered Shishito Peppers smoked pepper aioli, sumac	12
Weiser Melon + Mortadella roasted pistachio, mint	15
Crispy Brussels Sprouts red flame grapes, walnuts, pecorino	15
Caramelized Onion Dip with House Ruffled Potato Chips add 1/2 oz Osetra Caviar +30	9
Roasted Meatballs + Superba Focaccia house pomodoro, cherry tomatoes, stracciatella	16
Baja Bluefin Tuna Tostada* avocado, salsa macha, chipotle mayo, crispy shallot	26
East + West Coast Oysters* 1/2 doz	23
Farmers Market Crudite for Two green onion dip, miso honey mustard, smoked beet tahini	24

MAINS

Angel Hair Pomodoro garlic confit, parmesan, basil	23
Vegetable Enchiladas Suizas squash, squash blossoms, salsa verde	23
Crispy Skinned Rainbow Trout smashed cucumber salad, herb oil, zhug	31
Norwegian Halibut* aquapazza, fennel, roasted tomato	39
Roasted Mary’s Chicken garlic rub, spring lettuces, radish, green goddess dressing	29
Chicken Schnitzel peach + fennel salad, peach mustard, fennel yogurt	26
Pistachio Pesto Tagliatelle snap peas, hothouse tomatoes, grana padana	23
Grilled Flat Iron Steak* crispy potato wedges, roasted tomato aioli	35
Double Cheeseburger* everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	21
Rigatoni Bolognese slow cooked ragu, pecorino romano	25
add an order of meatballs to any pasta	10

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
Unsanctioned Winery Pinot Gris ‘24 (Willamette Valley, OR)	14 56
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
Coeur de Terre Vineyard Pinot Noir ‘24 (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

MATCHA

Matcha Latte	6.5
Black Sesame Matcha Latte	7
Strawberry Matcha Latte	6.5
Toasted Matcha Latte	7
Genmatcha Latte	7
Matcha Tea	5.5

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

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

BARISTA

Drip: Regular/Decaf	4.5	Mocha	6
Cold Brew	5.5	Latte	6
Espresso	4	Golden Latte	6.5
Americano	4.5	Spanish Latte	6.5
Gibraltar	4.5	Mushroom Cappuccino	6.5
Cappuccino	5.5	add CBD +3	
Flat White	5.5	Chai Latte	6.5
		Rare Tea Loose Leaf	4.5
Milk Alternative:		Oat/Almond	.50