

First Things

Parker House Rolls 9
fresh cheese, aleppo honey

Charred Levain 10
good butter, chives, flaky salt

Weiser Melon + Mortadella 15
roasted pistachio, mint

Caramelized Onion Dip 12
with house ruffled potato chips

Bluefin Tuna Crudo* 23
avocado, salsa verde, sea salt

Hand Cut Steak Tartare* 17
levain toast, black garlic aioli, sunchoke chips, cilantro

Blistered Shishito Peppers 12
smoked pepper aioli, sumac

Crispy Brussels Sprouts 12
red flame grapes, walnuts, pecorino

Sandwiches

Turkey Club 18
toasted pain au lait, bacon, avocado, bibb,
hothouse tomato, herb aioli

Tuna Melt 17
sourdough levain, tuna salad, sharp cheddar

Double Cheeseburger* 18
everything brioche bun, yellow cheese, red onion,
pickles, house sauce

Crispy Chicken Sandwich 17
pain au lait bun, slaw, jalapeño aioli

Add to any Sandwich – french fries 4, house ruffled chips 3,
nice little salad 3

superba

FOOD + BREAD

Salads + Bowls

Green Goddess Salad 17
bibb, gems, sugar snaps + peas, pistachios, ricotta salata

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

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

Chicken Chopped Salad 21
gems + kale, garbanzos, grilled corn, fresh mozz,
torn croutons, za’atar vinaigrette

Shrimp and Avocado Salad 23
bibb, gems, green beans, red cabbage, goat cheese,
champagne vinaigrette

Superba Grain Bowl 19
brown rice, baby kale, avocado, 8-minute egg, almonds

Umami Salmon Bowl 26
brown rice, roasted vegetables, kimchi cucumber,
pickled daikon

Add to any Salad or Bowl – grilled chicken 4, crispy falafel 3,
scoop of tuna 5, warm shrimp 6, miso salmon 10



Pasta

Angel Hair Pomodoro 19
house tomato sugo, parmesan

Ricotta Ravioli 23
pomodoro, house pesto, grana padano

Rigatoni Bolognese 25
slow cooked ragu, pecorino romano

Superba Snack Bar Carbonara 22
smoked bucatini, pancetta, soft egg, grana padano

Mushroom + Chicken Tagliatelle 24
cremini + maitake, crème fraîche

Plates

Chicken Schnitzel 26
peach + fennel salad, peach mustard, fennel yogurt

Crispy Skinned Rainbow Trout 29
smashed cucumber salad, herb oil

Steak Frites* 35
8oz flat iron, green and black peppercorn sauce

Roasted Half Mary’s Chicken 31
Garlic rub, mixed greens, radish, green goddess

Veggies + Sides

Tutti Fruitti Heirloom Tomatoes 11

Charred Sugar Snap Peas 12

French Fries 8.5

*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.

Barista

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

Matcha

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

Fresh Squeezed Juice

Valencia Orange Juice	6.5	Juice Flight	11
local OJ		orange, beet, kale	
Red Juice	9	Vitality Shot	6
beet, carrot, apple		turmeric, ginger, black pepper	
Green Juice	9		
kale, celery, apple			

Beer

Bottles / Cans

Olde Gold Beer Lager	4	Rancho West Lager	8
Crowns & Hops Pilsner	9	Trumer Pils	7
Enegren Red Ale	7	Topa Topa Hazy IPA	9
Lost Lake Cider	7	Skyduster West Coast IPA	8

No-ABV

Athletic Brewing Golden Ale	7	Best Day Brewing Hazy IPA	7
-----------------------------	---	---------------------------	---

Draft

Cocktails

Classic

Frosé	15
california rosé, strawberry, apertif, chilled red wine floater	

50/50 Martini	14
vodka soju, blanc vermouth, salt, olive, lemon twist	

Margarita Slush	15
agave, passion fruit, pineapple, cinnamon , lime	

Negroni Spritz	16
gin soju, cream sherry, cappelletti mazzura, cava	

Blackberry Bramble	14
whiskey soju, port, basil, lemon	

No-ABV

De-Alcoholized Spritz	13
free spirits apertif, lyre's orange sec, orange bitters, sparkling	

Cucumber Mint Crusher	12
dhos gin alternative, cucumber, mint, lime	

Sparkling Sangria	15
non1 sparkling rosé, ghia berry, orange, cinnamon	

No-Groni	14
dhos bittersweet, lyre's italian apertif, pentire coastal spritz	

Highbiscus Tea	12
hibiscus, guava, lemon, sparkling coconut water, CBD	

Ginger Thyme Lemonade	6.5
lemonade, ginger, thyme	

Continuous service 7 days a week

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) can	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) chilled	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) can	12
---	----

