

# DINNER

## OUR DAILY BREAD

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

## SALADS + VEGGIES

<b>Green Goddess Salad</b>	17
bibb, gems, sugar snaps + peas, pistachios, ricotta salata	
<b>Black Kale Salad</b>	18
pickled raisins, pecorino, pine nuts, red onion, levain croutons	
<b>Little Gem Caesar Salad</b>	18
vegan dressing, charred romano beans, cashew "parm", bakehouse levain croutons	
<b>Charred Sugar Snap Peas</b>	12
furikake ranch, togarashi, lime	
<b>Fried Brussels Sprouts</b>	15
red flame grapes, walnuts, pecorino	
<b>Grilled Hen of the Woods Mushrooms</b>	12
dark soy glaze, tom yam aioli	
<b>French Fries</b>	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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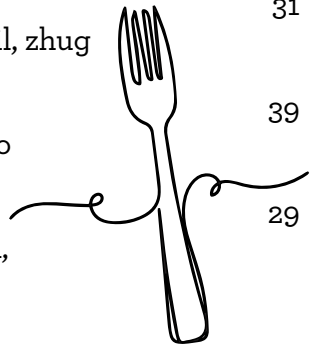
## FIRST THINGS FIRST

<b>Blistered Shishito Peppers</b>	12
smoked pepper aioli, sumac	
<b>Matzo Ball Soup</b>	14
chicken broth, dill pistou	
<b>Aged Gouda Croquettes</b>	11
salsa brava	
<b>Caramelized Onion Dip with House Ruffled Potato Chips</b>	9
add 1/2 oz Osetra Caviar +30	
<b>Bluefin Tuna Carpaccio*</b>	27
meyer lemon, chives, sea salt, sourdough crisp	
<b>East + West Coast Oysters*</b> 1/2 doz	23
<b>Farmers Market Crudite for Two</b>	24
green onion dip, miso honey mustard, smoked beet tahini	



## MAINS

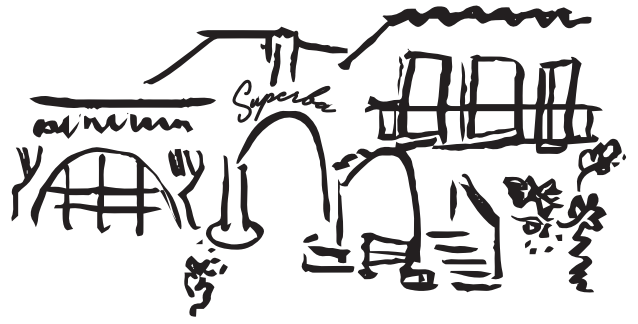
<b>Angel Hair Pomodoro</b>	23
garlic confit, parmesan, basil	
<b>Vegetable Enchiladas Suizas</b>	23
squash, squash blossoms, salsa verde	
<b>Crispy Skinned Rainbow Trout</b>	31
smashed cucumber salad, herb oil, zhug	
<b>Norwegian Halibut*</b>	39
aquapazza, fennel, roasted tomato	
<b>Roasted Mary's Chicken</b>	29
garlic rub, spring lettuces, radish, green goddess dressing	
<b>Chicken Schnitzel</b>	27
pounded chicken breast, beet tahini, basil + treviso salad, grainy mustard	
<b>Pistachio Pesto Tagliatelle</b>	23
snap peas, hothouse tomatoes, grana padana	
<b>Steak Au Poivre Frites*</b>	35
8oz flat iron, green + black peppercorn sauce	
<b>Double Cheeseburger*</b>	21
everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	
<b>Rigatoni Bolognese</b>	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.

# WINES BY THE GLASS



## BUBBLY

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

## WHITE

<b>Meinklang</b> Grüner Veltliner '23 (Burgenland, AT)	14   56
<b>Unsanctioned Winery</b> Pinot Gris '24 (Willamette Valley, OR)	14   56
<b>Domaine Serge Laloue</b> 'Sancerre' Sauvignon Blanc '24 (Loire Valley, FR)	18   72
<b>Rottensteiner</b> 'Kitz' Sauvignon Blanc '24 (Alto Adige, IT)	15   60
<b>Domaine Eden</b> Chardonnay '21 (Saratoga, CA)	17   68

## ROSÉ + ORANGE

<b>Chateau Gassier</b> 'Esprit Gassier' Rosé/Grenache '24 (Cotes de Provence, FR)	15   56
<b>Nevio Scala</b> 'Skin Contact Blanko' NV (Veneto, IT)	16   60

## RED

<b>Stolpman Vineyards</b> 'Love You Bunches' Carbonic Sangiovese '23 (Santa Barbara, CA) served chilled	16   60
<b>Coeur de Terre Vineyard</b> Pinot Noir '24 (Willamette Valley, OR)	18   72
<b>Domaine de L'R</b> 'Canal des Grand Pieces' Cabernet Franc '21 (Chinon, FR)	15   60
<b>Viña Santurnia</b> 'Rioja Reserva' Tempranillo '18 (Briñas, SP)	17   64
<b>Tenuta la Novella</b> 'Sambrena' Syrah '22 (Tuscany, IT)	18   64
<b>Poco a Poco</b> Cabernet Sauvignon '21 (Dry Creek Valley, CA)	17   65

## COCKTAILS

### CLASSIC

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

### SUPERBA

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

### NON-ALCOHOLIC

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

## 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

<b>Valencia Orange Juice</b>	6.5
<b>Farmer's Market Beet Juice</b>	
carrot, apple, orange, lemon, basil, cayenne	
<b>Organic Kale Juice</b>	9
celery, apple, orange, cucumber, ginger, lemon, mint	
<b>Juice Flight</b>	
orange, beet, kale	
<b>Vitality Shot</b>	11
turmeric, ginger, black pepper	
	6

## BEER

### DRAFT

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

### BOTTLES/CANS

<b>Stem Ciders</b> Off-Dry Apple Cider	8
<b>Bitburger</b> '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

**superba**  
FOOD + BREAD

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