

General Manager

Anthony Pecos

Executive Chef

Nigel Stephens

DINNER

Superba Food + Bread

Restaurant, Bakery, Coffee Counter

Monday-Friday 11a-10p

Saturday 9a-11p / Sunday 9a-10p

Open Non-Stop

OUR DAILY BREAD

We bake over 20 varieties of pastries and 10 different breads several times a day at our Venice Bakehouse

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|--|------|
| Selection of Freshly Baked Breads | 7.5 |
| charred levain with butter + chives, porridge + polenta levain, poppy baguette | |
| Really Good Butter + Salt | 2 |
| Charred Eggplant | 4 |
| pine nuts, saba | |
| Fresh Cheese | 7 |
| honey, salsa macha | |
| Smoked Trout | 8 |
| pickled onion, roe | |
| Bread + All Four Spreads | 25 |
| Avocado Toast | 13.5 |
| watermelon radish, pickled onion, flax sesame | |
| Mushroom Toast | 16 |
| cremini, brown beech, raclette fondue | |

VEGGIES

| | |
|--|----|
| Broccoli Tonnato | 13 |
| calabrian chilli, parmesan, anchovy + tuna | |
| Hearth Roasted Eggplant | 12 |
| whipped ricotta, sun dried tomato, pine nuts | |
| Roasted Carrots | 12 |
| fennel, pickled raisins, sumac yogurt | |
| Fried Brussels Sprouts | 13 |
| red flame grapes, walnuts, pecorino | |
| Baby Sweet Potatoes | 12 |
| green tahini, shishito pepper, seeds | |
| French Fries | 8 |
| rice wine vinegar, chili flakes, parsley | |

RAW BAR

| | |
|---|-----|
| Shrimp Cocktail | 17 |
| Littleneck Clams 1/2 doz | 14 |
| West Coast Oysters 1/2 doz | 19 |
| East Coast Oysters 1/2 doz | 22 |
| 1/2 Chilled Maine Lobster | 25 |
| Hamachi Crudo | 17 |
| persimmon, pickled fresnos, cilantro, corn nuts | |
| Shellfish Plateau | |
| The Platter / 1-2 ppl | 65 |
| Double / 2-4 ppl | 120 |
| Triple / 4-6 ppl | 165 |

PASTAS + GRAINS

| | |
|---|----|
| Rigatoni Pomodoro | 20 |
| market tomatoes, garlic sugo, parmesan, basil | |
| Cacio e Pepe | 21 |
| pasta alla chitarra, pecorino, tellicherry peppercorn | |
| Anson Mills Polenta | 22 |
| lamb puttanesca, gremolata, parmesan | |

MAINS

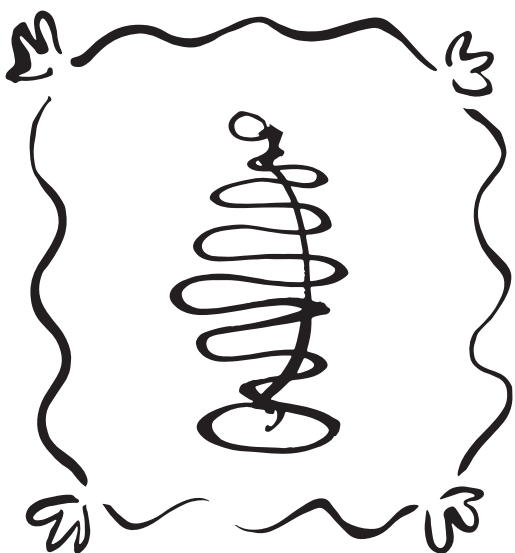
| | |
|--|------|
| Double Cheeseburger | 18 |
| tillamook cheddar, superba sauce, onion, pickle, fries | |
| add bacon +4 | |
| Fried Chicken Sandwich | 17 |
| slaw, jalapeno aioli, fries | |
| Hearth Roasted Mary's Half Chicken | 26 |
| piri piri, shishito peppers, green salad | |
| Kvaroy Island Salmon | 27 |
| weiser potato, smashed cucumber, sour cream + onion | |
| Baja Striped Bass | 29 |
| manila clams, hearth roasted leeks, crispy shallots | |
| Peads + Barnetts Pork Milanese | 31 |
| porcini aioli, pickled fennel, arugula | |
| Steak and Enchiladas | 28.5 |
| guajillo salsa, cranberry beans, oaxacan cheese | |

FIRST THINGS FIRST

| | |
|---|------|
| Beans and Greens | 12 |
| chicken-turmeric broth, cranberry beans, salsa verde | |
| Smoked Beets and Burrata | 17 |
| pomegranate, mustard frill, dill | |
| Garden Of... Lettuces | 16 |
| radishes, snap peas, lemon-poppy dressing | |
| Little Gem Caesar Salad | 16.5 |
| brussels sprouts, garlic croutons | |
| Black Kale Salad | 16 |
| pickled raisins, pecorino, pine nuts, levain croutons | |
| Channel Island Squid Salad | 18 |
| roasted pepper, pine nuts, 'nduja | |

DAILIES

| | |
|--|----|
| MONDAY | |
| Braised Beef Cheek Tagine | 29 |
| couscous, preserved lemon, harissa yogurt, almonds | |
| TUESDAY | |
| Channel Island Rockfish Tacos | 24 |
| house tortillas, lime crema, jalapeño salsa | |
| WEDNESDAY | |
| Duck Leg à l'Orange | 29 |
| duck fat potatoes, mustard greens | |
| THURSDAY | |
| Fish + Chips | 26 |
| black cod, minted peas, tartar sauce | |
| FRIDAY | |
| Cioppino | 35 |
| dungeness, shrimp, mussels, striped bass | |
| SATURDAY | |
| Dry Aged Prime Rib | 59 |
| green peppercorn sauce, horseradish, confit potatoes | |
| SUNDAY | |
| Fried Chicken | 26 |
| collard slaw, cheddar biscuit, honey | |



DRINKS

WINES BY THE GLASS

BUBBLY

| | |
|---|---------|
| Carletto Prosecco NV (Veneto, IT) | 12 |
| Gruet Brut NV (Albuquerque, NM) | 14 56 |
| Victorine de Chastenay Brut Rosé NV (Burgundy, FR) | 15 60 |

WHITE

| | |
|--|---------|
| Tiki Pinot Gris '20 (Marlborough, NZ) | 12 48 |
| Bonnet Huteau 'Bonnet Blanc' Muscadet '20 (Loire, FR) | 12 48 |
| Nigl 'Freiheit' Gruner Veltliner '18 (Niederosterreich, AT) | 14 56 |
| Colome Torrontes '18 (Calchaqui, ARG) | 12 48 |
| Dutton Ranch Sauvignon Blanc '20 (Sonoma, CA) | 13 52 |
| Oro Bello Chardonnay '17 (Russian River Valley, CA) | 16 64 |

ROSÉ

| | |
|--|---------|
| Oro Bello Draft Rosé '19 (Russian River Valley, CA) | 12 48 |
| Pigoudet Rosé '20 (Coteaux d'Aix En Provence, FR) | 13 52 |
| Vinovore 'Safari Sunset' Skin Contact Pinot Blanc NV (Emilia Romagna, IT) | 15 60 |

RED

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|--|---------|
| Kivelstadt 'Sibling Rivalry' Pinot Noir '17 (Sonoma, CA) | 16 64 |
| Cottanero 'Barbazzale' Nerello Mascalese/Cappuccio '19 (Sicily, IT) | 15 60 |
| Pago De Los Campellanos Tempranillo '19 (Ribera Del Duero, SP) | 16 64 |
| Riccitelli 'Hey Malbec' Malbec '20 (Mendoza, ARG) | 14 56 |
| No Fine Print Cabernet Sauvignon '19 (Sonoma, CA) | 17 68 |

BEER

DRAFT

| | |
|--|----|
| Victory Brewing Co. 'Prima' Pilsner | 7 |
| Thorn Brewing Co. 'Barrio' Mexican Lager | 7 |
| MadeWest Brewery Pale Ale | 7 |
| North Coast Brewing Co. 'Old 38' Nitro Stout | 9 |
| Eel River Brewing 'Organic California' Blonde Ale | 9 |
| Beachwood Brewing 'Amalgamator' IPA | 10 |
| Juneshine Blood Orange Mint Kombucha (abv 6.4%) | 8 |

BOTTLES/CANS

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|--|---|
| Stem Ciders Off-Dry Apple Cider | 8 |
| Three Weavers Brewing Co. 'Suntrap' Sour - Fruited Gose | 6 |
| Steigl Grapefruit Sour | 6 |
| The Bruery 'Ruekeller' Helles Lager | 9 |

Superba Gives

Superba is a restaurant company whose mission revolves around enriching the community. On a regular basis we will partner with a handful of charitable organizations with the intent of making monthly financial contributions. We are inviting our guests, after dining, to help direct the distribution of this month's giving by selecting one of the three charities below which is most compelling to them. At the end of the month, we will distribute \$40,000 among the charities in accordance with our guest and staff preferences.



COCKTAILS

CLASSIC

| | |
|---|----|
| Olive Oil Washed Martini | 14 |
| vodka, local california olive oil, orange bitters | |
| Last Word | 15 |
| dry gin, chartreuse, maraschino liqueur, lime | |
| Penicillin | 15 |
| blended scotch, lemon, ginger, honey, islay | |
| Boulevardier | 16 |
| bourbon, campari, sweet vermouth | |
| Casablanca | 14 |
| rum, lime, orange, cherry liqueur | |

SUPERBA

| | |
|--|----|
| Sustainer | 15 |
| rum, coconut, fresh tumeric, cinnamon syrup, nutmeg | |
| Root Down | 16 |
| rye, chartreuse, fresh carrot + lemon juice, ginger, angostura bitters | |
| Whiskey Calm | 15 |
| toki japanese whiskey, chamomile-vanilla syrup, lemon, egg white, sage | |
| Hass-Cienda | 16 |
| mezcal, hass avocado, combier, pink pepper syrup, sea salt | |
| Honey-Bee | 14 |
| reposado tequila, honey, lemon, mezcal rinse, angostura bitters | |

NON-ALCOHOLIC

| | |
|---|-----|
| Ginger Thyme Lemonade | 6.5 |
| lemonade, ginger, thyme | |
| House Made Tepache | 6 |
| pineapple, grains of paradise, cubeb pepper | |
| Espresso Tonic | 7 |
| housemade vanilla syrup | |

COFFEE / TEA

| | | | |
|---------------------|-----|--------------------|-----|
| Drip /Regular/Decaf | 3.5 | Mocha | 6 |
| Cold Brew | 4 | Golden Latte | 6 |
| Espresso | 3 | Spanish Latte | 6 |
| Americano | 3 | Matcha Latte | 6 |
| Gibraltar | 4 | Chai | 5 |
| Cappucino | 4 | Green/Black/Robios | 3.5 |
| Latte | 5 | Matcha | 5.5 |

Milk Alternative Oat/Hemp/Almond .50

SODA

| | | | |
|------------------------|---|--------------------|-----|
| Cane Sugar Coca Cola | 5 | Fresh Orange Juice | 6.5 |
| Fever Tree Ginger Beer | 4 | Red Juice | 9 |
| Spindrift Grapefruit | 5 | Green Juice | 9 |
| Vybes Blueberry Mint | 9 | Juice Flight | 10 |
| Draft Soda | 4 | Vitality Shot | 5.5 |

JUICE

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
HOLLYWOOD 6530 W Sunset Boulevard