

General Manager
Taylor Trenda

Regional Chef
James Lalonde

BRUNCH

Superba Food + Bread
Restaurant, Bakery, Coffee Counter
Sunday - Thursday 8a - 9p
Friday - Saturday 8a - 10p

FROM OUR BAKEHOUSE

Warm Cinnamon Bun 11
vanilla glaze, orange zest, sea salt

Please ask your server about
today's selection of fresh pastries

SALADS

Black Kale 18
pickled raisins, pecorino, pine nuts,
red onion, levain croutons

Little Gem Caesar 18
vegan dressing, charred romano beans,
cashew "parm", bakehouse levain croutons

Chicken Chopped 21
garbanzo, pepperoncini, fresh mozz,
za'atar vinaigrette

Grilled Shrimp Al Pastor 24
grilled pineapple, cotija,
lemon avocado crema, chili vinaigrette

Chilled Candy Cane Beets 14
goat cheese, pomegranate, pistachio,
sourdough breadcrumbs

SANDWICHES

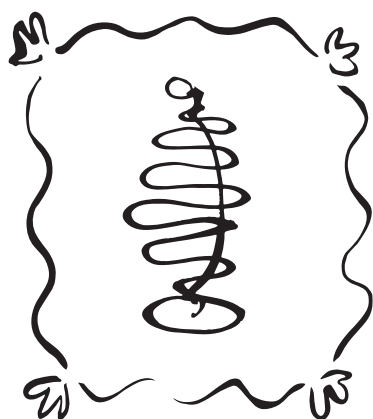
Albacore Tuna Melt 20
sprouted wheat bread, sharp cheddar, dill,
cucumber + tomato, house made chips

Triple Decker Turkey Club 21
pain au lait pullman, BLTA, rosemary aioli,
house made chips

Double Cheeseburger 21
everything brioche, yellow cheese,
superba sauce, onion, pickle, french fries
add: bacon +4
sub: impossible patties +4 GF bun +2

Hippie Burger 18
everything brioche, fava + sprouted lentil patty,
tomato jam, aioli, pickled beets, feta, salad

Fried Chicken 19.5
pain au lait bun, slaw, jalapeno aioli,
french fries



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.

RAW BAR

SEAFOOD

Shrimp Cocktail 19
Littleneck Clams 1/2 doz 15
West Coast Oysters 1/2 doz 20
East Coast Oysters 1/2 doz 23
Kanpachi Crudo 21
market citrus, schug, almond dukkah
Shellfish Platter 80
w + e oysters, shrimp, clams, ceviche

VEGGIES

Dipping Lettuces 14
smoked beet tahini, puffed rice
Jicama + Chili Crunch 11
burnt scallion ranch
Market Platter 45
dipping lettuces, jicama,
farmer's market crudite, 3 dips

THE GRAND PLATTER 120
1 tier of seafood + 1 tier of market veggies

PLATES

Overnight Oats 13
chia, almonds, market berries,
toasted coconut, maple

Breakfast Burrito 17
eggs, quinoa, cheddar, refried lentils,
avocado, greens, smoked hot sauce vin

Croissant French Toast 17
golden syrup, candied pecans,
vanilla crème fraîche

Lots of Grains Hotcake 18
vermont maple syrup, french butter, sea salt

Keto Plate 23
applewood smoked bacon, brisket,
turkey sausage, grilled halloumi, sunny egg,
roasted tomato, avocado, bibb lettuce ssam

Lox + Schmear + Salad 20
beet cured salmon, 8-minute egg, arugula,
red onion, charred scallion cream cheese,
heirloom tomatoes, everything toast

Superba Grain Bowl 18.5
sprouted brown rice, baby kale, avocado,
8-minute egg, almonds
add tuna salad 4 chicken 4.5

Umami Salmon Bowl 25.5
sprouted brown rice, roasted vegetables,
pickles, umami dressing

Roasted Mary's Half Chicken 29
garlic rub, spring lettuces, radish,
green goddess dressing

TOASTS

Bakehouse Levain 8
mixed berry jam, butter

Hass Avocado 15
levain, watermelon radish, pickled onion,
flax, sesame

Kale and Egg 16
levain, sunny eggs, avocado, chili oil

Cheesy Egg 16
levain, scallions, white cheddar

Snaps + Peas + Burrata 15
sprouted wheat, preserved lemon



EGGS

Marbled Eggs 17
torn bread, avocado, turmeric,
cherry tomatoes, smoked chili vinaigrette

Paul's "Big Boy" Breakfast 22
sunny eggs, applewood smoked bacon,
kale, potatoes, toast

Omelet 19
garlic boursin goat cheese, chives, toast,
frisée salad

Breakfast Sandwich 17.5
fried eggs, applewood smoked bacon,
cheddar, watercress, crispy potatoes

Chilaquiles with Fried Eggs 19
salsa verde, charred poblano, cotija, crema

Superba Bakehouse Toad in a Hole 14
tomato + feta danish, poached egg,
mixed greens

SIDES

Deviled Eggs 9
Applewood Smoked Bacon 8
House Made Turkey Sausage 8
Grilled Halloumi 7
Crispy Breakfast Potatoes 7
Sautéed Kale 6
Dressed Avocado 4
Egg Any Style 3.5 ea

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
HOLLYWOOD 6530 W Sunset Boulevard

WINES BY THE GLASS

BUBBLES

Caves Naveran Cava Brut Nature '20 (Catalonia, ES)	16 64
Apres Sol Brut Rosé NV (Ravenna, IT)	15 60
Vinovore 'Cosmic Juice' NV (Emilia Romagna, IT)	17 68

WHITE

Pulpe Fiction Muscadet '21 (Loire Valley, FR)	15 60
Columna Albariño '20 (Rias Baixas, ES)	15 60
Nicolas Idiart Sancerre Sauvignon Blanc '22 (Sancerre, FR)	19 80
Nigl 'Freiheit' Grüner Veltliner '21 (Kremstal, AT)	15 60
Diatom Chardonnay '22 (Santa Barbara County, CA)	16 64

ROSÉ + ORANGE

Fabre an Provence Rosé '21 (Côtes de Provence, FR)	14 60
Fallen Grape 'Mother' Skin Contact Grenache Blanc '21 (Santa Ynez Valley, CA)	16 64
Folktale Winery 'Lion For Real' Skin Contact Chardonnay NV (Monterey, CA)	17 68

RED

Folk Tree Pinot Noir '18 (Central Coast, CA)	14 56
EZY TGR Pinot Noir '21 (Willamette Valley, OR)	16 64
Subject to Change 'Lune Juice' Hillside Vinyard Zinfandel '22 <i>served chilled</i> (Mendocino County, CA)	18 74
Domaine du Seminaire Grenache '18 (Rhône, FR)	15 64
Tentua Sette Cieli 'Yantra' Super Tuscan '21 (Tuscany, IT)	17 70
Viña Santurnia 'Rioja Reserva' Tempranillo '16 (Brinas, ES)	16 65
Lo-Fi Malbec '20 (Santa Barbara County, CA)	17 66
Oeno Cabernet Sauvignon '20 (Russian River, CA)	17 65

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	10

VITALITY SHOT
turmeric, ginger, black pepper
5.5

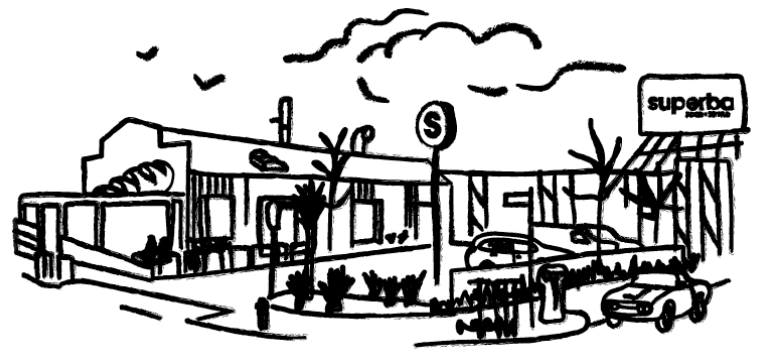
TEA

featuring Lamill Loose Leaf Teas,
an independent, family owned
LA business

Black <i>iced</i>	5
Green <i>iced</i>	3.5
Crimson Berry <i>iced</i>	5.5
Chai	5
Green/Black/Rooibos	3.5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5

SODA

Cane Sugar Coca Cola	3.5
Fever Tree Ginger Beer	4.5
Hanks Rootbeer	3.5
Diet Coke	3
Better Booch	6.5
De la Calle Tepache	5.5
Grapefruit Spindrifit	4.5
Mela Watermelon Passionfruit	5.5
Jarritos Mandarin	3.5



COCKTAILS

CLASSIC

Pomegranate Sangria red wine, port, pomegranate molasses, citrus juice	12.5
Espresso Martini 49th Parallel espresso, valrhona chocolate, sabe vodka, sweet milk	11
Bloody Mary plum tomatoes, togarashi, hot sauce	10
Mimosa fresh squeezed orange juice, sparkling wine	14

SPRITZES

Basil Spritz fermented gin, basil, prosecco, lemon	11
Cappeletti Spritz cappeletti, sparkling wine, orange twist	11
Mission Fig Spritz fig infused fermented gin, sparkling wine, lemon	11

ALL DAY SLUSHIES

Superba Frosé rosé, sabe vodka, strawberry	13
Prickly Pear Margarita tequila la paz, prickly pear, agave, pink salt	14

NO ABV

Ginger Thyme Lemonade lemonade, ginger, thyme	6
Matcha Mojito matcha, mint, soda	5
Apple Cider Soda house infused apple cider syrup	7
Regenerative Soda celery juice, aloe vera, buckwheat honey, lime	7

BEER

Anderson Valley <i>draft</i> 'Boont' Amber Ale, CA	8	Boomtown <i>draft</i> 'Mic-Czech' Pilsner, CA	9
Beachwood Brewing <i>draft</i> Blonde Ale, CA	9	Topa Topa <i>draft</i> 'Spectro Hazy' IPA, CA	9
Tecate Mexican Lager, MX	6	Pacifico 'Clara' Mexican Lager, CA	7
Bavik 'Super Pils' Pilsner, BE	8	Two Coast Brewing Hefeweisen, CA	10
Pizza Port 'Chronic' Amber Ale, CA	7	21st Amendment 'Hell or High Mango' Wheat Ale, CA	8
Three Weavers 'Knotty' Double IPA, CA	8	Freemont Brewing Stout, WA	8
Three Weavers Passionfruit Sour, CA	7	Coronado Brewing Cider, CA	11
JuneShine 'Grapefruit Paloma' Hard Kombucha, CA	9	Athletic Brewing NA Golden Ale, CA	7

COFFEE

Drip: Regular/Decaf	4	Horchata Latte	7
Cold Brew	5	Pecan Cold Brew	6.5
Espresso	3.5	Strawberry Matcha Latte	6.5
Americano	4	Golden Latte	6.5
Gibraltar	4.5	Spanish Latte	6.5
Cappuccino	5	Matcha Latte	6.5
Bee's Knees Cortado	4.5	Mocha	6
Latte	5.5	Mushroom Cappuccino w CBD	9

Milk Alternative: Oat/Almond .50

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