

General Manager

Anthony Pecos

Executive Chef

Nigel Stephens

BRUNCH

Superba Food + Bread
Restaurant, Bakery, Coffee Counter

Monday-Friday 11a-10p

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

Open Non-Stop

FROM OUR BAKEHOUSE

Warm Cinnamon Bun 8
vanilla glaze, orange zest, sea salt

Please ask your server to see the
selection from our pastry cart

SALADS

Black Kale 16
pickled raisins, pecorino, pine nuts,
red onion, levain croutons

Little Gem Caesar 16.5
brussels sprouts, garlic croutons

Smoked Beets and Burrata 17
pomegranate, mustard frill, dill

Chicken and Arugula 17
treviso, levain croutons, parmesan

Grilled Steak and Lettuces 22
midnight moon gouda, puffed quinoa,
green goddess

SANDWICHES

Albacore Tuna Confit 18.5
superba baguette, olive tapenade,
sprouts, cucumber, green salad

Roasted Turkey 17
BLTA, rosemary aioli, potato chips

Double Cheeseburger 18
tillamook cheddar, superba sauce,
onion, pickle, fries
add bacon +4

Hippie Burger 16.5
fava + chickpea patty, green tahini,
pickled cucumber, tomato jam,
green salad

Fried Chicken 17
slaw, jalapeño aioli, fries

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

Channel Island Squid Salad 18
roasted pepper, pine nuts, 'nduja

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

TOAST

Bakehouse Levain 7
sour apple jam, butter

Hass Avocado 13.5
watermelon radish, pickled onion,
flax, sesame

Sunflower Butter 11
asian pear, golden raisins, black pepper

Kale and Egg 15
turmeric eggs, avocado, tamarind,
fresno chili

Cheesy Egg 14.5
scallions, white cheddar

PLATES

Granola 9
greek yogurt or organic milk

add seasonal fruit 3

Chia Seed Pudding 11
blueberries, banana, almond granola

Breakfast Burrito 15
cheddar crust, scrambled eggs,
charred peppers, refried lentils,
fermented hot sauce

Croissant French Toast 15.5
golden syrup, candied pecans,
vanilla crème fraîche

Lots of Grains Hotcake 14
vermont maple syrup, french butter, sea salt

Moroccan Breakfast 24
sunny eggs, honeycomb pancakes,
fromage blanc, marinated olives,
market fruit, fresh mint tea, orange juice

Lox + Schmear + Salad 18
dill cured salmon, 8-minute egg, arugula,
red onion, charred scallion cream cheese,
confit tomato, everything baguette

Superba Grain Bowl 14.5
sprouted brown rice, baby kale,
8-minute egg, almonds

add chicken 4.5 avocado 3.5 seared tuna 7.5

Kvaroy Island Salmon 24
weiser potato, smashed cucumber,
sour cream + onion

Hearth Roasted Mary's Half Chicken 26
piri piri, shishito peppers, green salad

EGGS

Slow Poached Eggs 16
anson mills polenta, xo butter, baby kale

Paul's "Big Boy" Breakfast 17
sunny eggs, applewood smoked bacon,
kale, potatoes, toast

Omelet 17
cypress grove goat cheese, chives,
toast, frisée salad

Breakfast Sandwich 15
fried eggs, applewood smoked bacon,
cheddar, watercress, crispy potatoes

Chilaquiles with Fried Eggs 17
salsa verde, charred poblano, cotija, crema

Keto Steak and Eggs 22
5oz culotte, sunny eggs, chimichurri,
grilled haloumi, dressed avocado

SIDES

Applewood Smoked Bacon 7.5

Grilled Haloumi 6

Crispy Breakfast Potatoes 6

Sautéed Kale 5

Dressed Avocado 3.5

Eggs Any Style 2.5 ea

VENICE 1900 Lincoln Boulevard

HOLLYWOOD 6530 W Sunset Boulevard

superba
FOOD + BREAD

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.

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

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

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	Golden Latte	6
Cold Brew	4	Spanish Latte	6
Espresso	3	Matcha Latte	6
Americano	3	Mushroom Latte	6
Gibraltar	4	Add CBD	3
Cappucino	4	Chai	5
Latte	5	Green/Black/Robios	3.5
Mocha	6	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

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