

# DINNER

## OUR DAILY BREAD

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| <b>Selection of Freshly Baked Breads</b>                                                  | 10 |
| charred levain with butter + chives,<br>porridge + polenta levain,<br>everything 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, summer squash, pickled cucumber,<br>pistachios, ricotta salata, sourdough breadcrumbs |     |
| <b>Black Kale Salad</b>                                                                           | 18  |
| pickled raisins, pecorino, pine nuts,<br>red onion, levain croutons                               |     |
| <b>Little Gem Caesar Salad</b>                                                                    | 18  |
| vegan dressing, charred romano beans,<br>cashew “parm”, bakehouse levain croutons                 |     |
| <b>Grilled Brentwood Corn</b>                                                                     | 9   |
| rib cut, good butter, yellow curry                                                                |     |
| <b>Roasted Japanese Eggplant</b>                                                                  | 12  |
| smoked soubise, espelette, pepitas                                                                |     |
| <b>Fried Brussels Sprouts</b>                                                                     | 15  |
| red flame grapes, walnuts, pecorino                                                               |     |
| <b>Sliced Heirloom Tomatoes</b>                                                                   | 10  |
| furikake, strained yogurt, puffed wild rice                                                       |     |
| <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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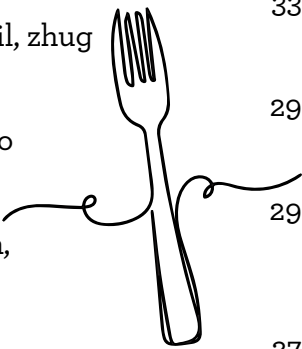
## FIRST THINGS FIRST

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>Blistered Shishito Peppers</b>                                | 12 |
| smoked pepper aioli, sumac                                       |    |
| <b>Heirloom Tomato Gazpacho</b>                                  | 12 |
| tomato ice, verbena yogurt, cucumber                             |    |
| <b>Caramelized Onion Dip with<br/>House Ruffled Potato Chips</b> | 9  |
| add 0.5oz Osetra Caviar +30                                      |    |
| <b>Stuffed Squash Blossoms</b>                                   | 15 |
| ricotta, basil, zucchini pistou                                  |    |
| <b>Bluefin Tuna Carpaccio</b>                                    | 27 |
| meyer lemon, chives,<br>sea salt, sourdough crisp                |    |
| <b>East + West Coast Oysters</b> 1/2 doz                         | 23 |
| <b>Farmers Market Crudite for Two</b>                            | 24 |
| spring onion dip, miso honey mustard,<br>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>                                                              | 33 |
| smashed cucumber salad, herb oil, zhug                                                           |    |
| <b>California White Seabass</b>                                                                  | 29 |
| aquapazza, fennel, roasted tomato                                                                |    |
| <b>Roasted Mary's Chicken</b>                                                                    | 29 |
| garlic rub, spring lettuces, radish,<br>green goddess dressing                                   |    |
| <b>Chicken Schnitzel</b>                                                                         | 27 |
| pounded mary's chicken breast, heirloom tomato,<br>herb salad, pickled red onion, grainy mustard |    |
| <b>Pistachio Pesto Tagliatelle</b>                                                               | 23 |
| heirloom cherry tomato, grana padana                                                             |    |
| <b>Steak Au Poivre Frites</b>                                                                    | 55 |
| 12 oz NY strip, green + black peppercorn sauce                                                   |    |
| <b>Double Cheeseburger</b>                                                                       | 21 |
| everything brioche, yellow cheese,<br>superba sauce, onion, pickle, french fries                 |    |
| <b>Rigatoni Bolognese</b>                                                                        | 25 |
| pork + veal ragu, parsley                                                                        |    |



**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

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

## WHITE

|                                                                        |         |
|------------------------------------------------------------------------|---------|
| Meinklang Grüner Veltliner ‘23 (Burganland, AT)                        | 14   56 |
| Field Recordings ‘Shell Creek’ Chenin Blanc ‘23 (Central Coast, CA)    | 14   60 |
| Domaine Serge Laloue ‘Sancerre’ Sauvignon Blanc ‘23 (Loire Valley, FR) | 18   72 |
| Rottensteiner ‘Kitz’ Sauvignon Blanc ‘23 (Alto Adige, IT)              | 15   60 |
| Domaine Eden Chardonnay ‘21 (Saratoga, CA)                             | 17   68 |

## ROSÉ + ORANGE

|                                                                             |         |
|-----------------------------------------------------------------------------|---------|
| Chateau Gassier ‘Espirit Gassier’ Rosé/Grenache ‘23 (Cotes de Provence, FR) | 15   56 |
| Nevio Scala ‘Skin Contact Blanko’ NV (Veneto, IT)                           | 16   60 |

## RED

|                                                                                                  |         |
|--------------------------------------------------------------------------------------------------|---------|
| Stolpman Vineyards ‘Love You Bunches’ Carbonic Sangiovese ‘22 (Santa Barbara, CA) served chilled | 16   60 |
| Ken Wright Cellars Pinot Noir ‘23 (Willamette Valley, OR)                                        | 18   72 |
| Domaine de L’R ‘Canal des Grand Pieces’ Cabernet Franc ‘23 (Chinon, FR)                          | 15   60 |
| Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘17 (Briñas, SP)                                      | 17   64 |
| Tenuta la Novella ‘Sambrena’ Syrah ‘21 (Tuscany, IT)                                             | 18   64 |
| Domaine du Temps ‘Sans Ordonnance’ Cabernet Sauvignon/Merlot ‘20 (Languedoc, FR)                 | 16   64 |
| Oeno Cabernet Sauvignon ‘22 (Russian River, CA)                                                  | 16   60 |

## FRESHLY SQUEEZED

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| Valencia Orange Juice                                                      | 6.5 |
| Farmer’s Market Beet Juice<br>carrot, apple, orange, lemon, basil, cayenne | 9   |
| Organic Kale Juice<br>celery, apple, orange, cucumber, ginger, lemon, mint | 9   |
| Juice Flight<br>orange, beet, kale                                         | 11  |

|                                |
|--------------------------------|
| VITALITY SHOT                  |
| turmeric, ginger, black pepper |
| 6                              |

## TEA

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| featuring Lamill Loose Leaf Teas, an independent, family owned LA business |     |
| Chai                                                                       | 6   |
| Green/Black/Rooibos                                                        | 3.5 |
| Matcha                                                                     | 5.5 |
| Strawberry Matcha                                                          | 7   |
| Matcha Latte                                                               | 6.5 |

## SODA

|                        |     |
|------------------------|-----|
| Cane Sugar Coca Cola   | 5   |
| Fever Tree Ginger Beer | 4   |
| Grapefruit Spindrift   | 5   |
| Draft Soda             | 4.5 |

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FOOD + BREAD

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



## COCKTAILS

### CLASSIC

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

### SUPERBA

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

### NON-ALCOHOLIC

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

## BEER

### DRAFT

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

### BOTTLES/CANS

|                                                  |   |
|--------------------------------------------------|---|
| Stem Ciders Off-Dry Apple Cider                  | 8 |
| Bitburger ‘Drive’ Non-Alcoholic Pilsner (abv 0%) | 7 |

## COFFEE

|                     |     |                 |     |
|---------------------|-----|-----------------|-----|
| Drip: Regular/Decaf | 4   | Mocha           | 6   |
| Cold Brew           | 5   | Latte           | 5.5 |
| Espresso            | 3.5 | Pecan Cold Brew | 6.5 |
| Americano           | 4   | Golden Latte    | 6.5 |
| Gibraltar           | 4.5 | Spanish Latte   | 6.5 |
| Cappuccino          | 5   |                 |     |

Milk Alternative: Oat/Almond .50