

Regional Manager  
Chris Billioux

Executive Chef  
Heather Flores

## OUR DAILY BREAD

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

**Selection of Freshly Baked Breads** 9  
charred levain with butter + chives,  
porridge + polenta levain, poppy baguette

**Really Good Butter + Salt** 3

**Artichoke Conserva** 5.5  
piquillo pepper, preserved lemon

**Fresh Cheese** 8  
honey, salsa macha

**Smoked Trout** 9  
pickled onion, roe

**Bread + All Four Spreads** 28

## VEGGIES

**Crispy Jerusalem Artichokes** 13  
sunflower sprouts + seeds, barley vinegar,  
calabrian maple aioli

**Grilled Broccolini** 13  
garlic yogurt, black garlic vinaigrette,  
pickled fresno

**Fried Brussels Sprouts** 14  
red flame grapes, walnuts, pecorino

**Roasted Carrots** 13  
sumac yogurt, pickled raisins, fennel

**French Fries** 9  
rice wine vinegar, chili flakes, parsley

# LUNCH

## 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

## SALADS

**Black Kale** 17  
pickled raisins, pecorino, pine nuts,  
red onion, levain croutons

**Little Gem Caesar** 18  
vegan dressing, charred romano beans,  
cashew “parm”, bakehouse levain croutons

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

**Chicken Chopped** 19  
garbanzo, pepperoncini, fresh mozz,  
za’atar vinaigrette

**Thai Steak** 26  
green papaya, peanut, thai basil

## MAINS

**Superba Grain Bowl** 18  
sprouted brown rice, baby kale, avocado,  
8-minute egg, almonds  
**add:** chicken 4.5 seared tuna 8

**Red Curry Mussels** 24  
coconut milk, cilantro + mint,  
charred superba baguette

**Umami Salmon Bowl** 25  
sprouted brown rice, roasted vegetables,  
pickles, umami dressing

**Omelet** 20  
cypress grove goat cheese, chives, french fries

**Hearth Roasted Mary’s Half Chicken** 28  
piri piri, shishito peppers, green salad

**Angel Hair Pomodoro** 22  
garlic confit, parmesan, basil

**Rigatoni Bolognese** 24  
pork + veal ragu, parsley

Superba Food + Bread  
Restaurant, Bakery, Coffee Counter  
Monday-Friday 11a-10p  
Saturday-Sunday 9a-10p  
Open Non-Stop

## FIRST THINGS FIRST

**Roasted Squash Soup** 13  
chili oil, coconut pecan crumble

**Avocado Toast** 15  
watermelon radish, pickled onion,  
flax sesame

**Maitake Mushroom Toast** 18  
bacon, fried egg, brioche

**Roasted Candy Cane Beets** 19  
goat cheese, pomegranate, pistachio,  
sourdough breadcrumbs

**Chicken Liver Mousse** 16  
persimmon condiment, “pickled beets”,  
challah



## SANDWICHES

**Albacore Tuna Melt** 19.5  
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

**House Smoked Brisket Dip** 22  
sesame baguette, dressed watercress,  
fresh + whipped horseradish, jus,  
house made chips

**Double Cheeseburger** 20  
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 + chickpea patty,  
green tahini, pickled cucumber, tomato jam,  
green salad

**Fried Chicken** 19  
pain au lait bun, slaw, jalapeño 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 + Healthy Surcharge to your bill to support 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.

superba  
FOOD + BREAD

VENICE 1900 Lincoln Boulevard  
HOLLYWOOD 6530 W Sunset Boulevard

# DRINKS

## WINES BY THE GLASS

### BUBBLY

Cantina Di Lana	Prosecco NV (Veneto, IT)	14   56
Graham Beck	Chardonnay/Pinot Noir Brut NV (Western Cape, ZA)	17   68
Hubert Meyer	Brut Rosé ‘Cremant’ NV (D’Alsace, FR)	16   64

### WHITE

Gritsch Mauritiushof	‘Kirchpoint’ Grüner Veltliner ‘21 (Wachau, AT)	16   64
Nicolas Réau	‘Attention Chenin’ Chenin Blanc NV (Anjou, FR)	16   64
Domaine Serge Laloue	‘Sancerre Blanc’ Sauvignon Blanc ‘22 (Loire Valley, FR)	18   72
Rottensteiner	‘Kitz’ Sauvignon Blanc ‘22 (Alto Adige, Italy)	15   60
Domaine Eden	Chardonnay ‘19 (Saratoga, CA)	17   68

### ROSÉ + NATURALS

Chateau Gassier	‘Espirit Gassier’ Rosé/Grenache ‘22 (Cotes de Provence, FR)	14   56
Folktale Winery	‘Lion for Real’ Skin Contact Chardonnay NV (Monterey, CA)	17   68
Stolpman Vineyards	‘Love You Bunches’ Carbonic Sangiovese ‘21 (Santa Barbara, CA) served chilled	15   60

### RED

Ken Wright Cellars	Pinot Noir ‘22 (Willamette Valley, OR)	17   68
Caruso & Minini	Frappato/Nerello Mascalese ‘20 (Sicily, IT)	15   60
Viña Santurnia	‘Rioja Reserva’ Tempranillo ‘16 (Briñas, SP)	16   64
Bedrock Wine Co.	‘Old Vine’ Zinfadel ‘21 (Sonoma, CA)	15   60
Chateau Paradis Casseuil	Merlot/Cabernet ‘19 (Bordeaux, FR)	17   68
Turning Tide	‘AJ’ Cabernet Sauvignon ‘21 (Sonoma, CA)	17   68

## BEER

### DRAFT

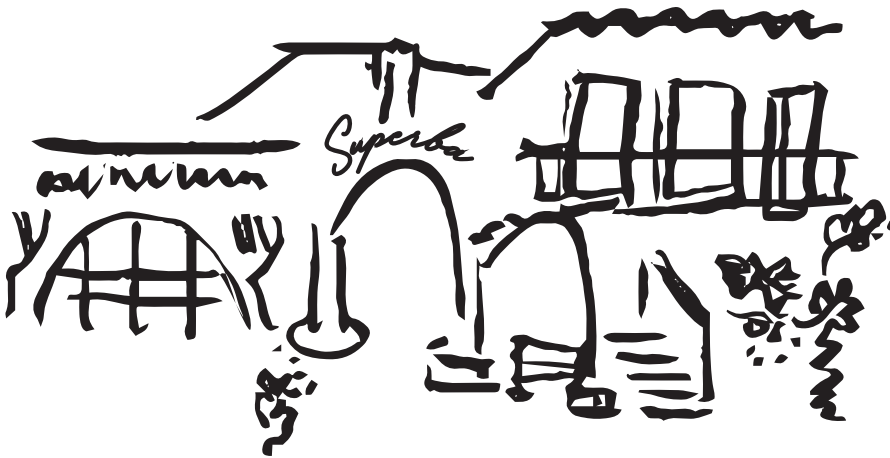
Smog City Brewing	‘Little Bo Pils’ German Style Pilsner	9
21st Amendment Brewery	‘El Sully’ Mexican Lager	9
Beachwood Brewing	‘Blonde’ Blonde Ale	9
Arts District Brewing Co.	‘Hermano’ Hefeweizen	12
Party Beer Co.	‘LAFC IPA’ West Coast Style IPA	12
Enegren Brewing Company	‘Valkyrie’ German Style Amber	12
Epic Brewing Company	‘Son of a Baptist’ Nitro Coffee Stout	12
Rotating Seasonal Beer	Just Ask	12

### BOTTLES/CANS

Stem Ciders	Off-Dry Apple Cider	8
Juneshine	Passionfruit Orange Guava Kombucha (abv 6%)	12
Bitburger	‘Drive’ Non-Alcoholic Pilsner (abv 0%)	7

### 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 \$50,000 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	
Paper Plane	16
bourbon, aperol, amaro nonino, lemon	
Penicillin	15
blended scotch, lemon, ginger, honey, islay	
Midnight Manhattan	15
bourbon, amaro averna, curaçao, marachino liqueur	
Tropical Depression	15
plantation rum, coconut, lime, dark rum float	

### SUPERBA

Micro Dose	18
amass mushroom gin, cbd, cynar, rosemary, lemon	
Easy Breezy	15
gin, cucumber, mint, lime, simple, bubbles	
Whiskey Calm*	16
japanese whiskey, chamomile tea, egg white, lemon	
Where There’s Smoke	16
verde mezcal, kaffir, hibiscus, lime	
Honey-Bee	14
reposado tequila, honey, lemon, mezcal rinse, angostura bitters	

### NON-ALCOHOLIC

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

## COFFEE / TEA

Drip /Regular/Decaf	3.5	Pecan Cold Brew	6
Cold Brew	4	Peppermint Mocha	6
Espresso	3	Caramel Apple Latte	7
Americano	3	Golden Latte	6
Gibralter	4	Spanish Latte	6
Cappucino	4	Matcha Latte	6
Latte	5	Chai	5
Mocha	6	Green/Black/Roobios	3.5
		Matcha	5.5

Milk Alternative Oat/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
Draft Soda	4	Juice Flight	10
		Vitality Shot	5.5

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