

First Things

Parker House Rolls fresh cheese, aleppo honey	9
Charred Levain good butter, chives, flaky salt	10
Caramelized Onion Dip with house ruffled potato chips	12
Baja Bluefin Tuna Tostada avocado, salsa macha, chipotle mayo, crispy shallot	26
Roasted Meatballs + Superba Focaccia house pomodoro, cherry tomatoes, stracciatella	16
Blistered Shishito Peppers smoked pepper aioli, sumac	12
Crispy Brussels Sprouts red flame grapes, walnuts, pecorino	12

Sandwiches

Heirloom Tomato BLT toasted pain au lait, applewood bacon, yuzu kosho aioli	18
Tuna Melt sourdough levain, tuna salad, sharp cheddar	17
Turkey Club toasted pain au lait, bacon, avocado, bibb, hothouse tomato, herb aioli	18
Double Cheeseburger* everything brioche bun, yellow cheese, red onion, pickles, house sauce	18
Crispy Chicken Sandwich pain au lait bun, slaw, jalapeño aioli	17
Add to any Sandwich – french fries 4, house ruffled chips 3, nice little salad 3	

superba
FOOD + BREAD

Salads + Bowls

Greens + Goddess Salad bibb, gems, sugar snaps + peas, pistachios, ricotta salata	17
Black Kale Salad pickled raisin, red onion, pine nuts, levain croutons, pecorino romano	18
Chicken Chopped Salad gems + kale, garbanzos, grilled corn, fresh mozz, torn croutons, za’atar vinaigrette	21
Shrimp and Avocado Salad bibb, gems, green beans, red cabbage, toasted almonds, goat cheese, champagne vinaigrette	23
Superba Grain Bowl brown rice, baby kale, avocado, 8-minute egg, almonds	19
Umami Salmon Bowl brown rice, roasted vegetables, kimchi cucumber, pickled daikon	26
Add to any Salad or Bowl – grilled chicken 4, crispy falafel 3, scoop of tuna 5, warm shrimp 6, miso salmon 10	



Pasta

Angel Hair Pomodoro house tomato sugo, parmesan	19
Ricotta Ravioli pomodoro, house pesto, grana padano	23
Rigatoni Bolognese slow cooked ragu, pecorino romano	25
Superba Snack Bar Carbonara smoked bucatini, pancetta, soft egg, grana padano	22
Add an order of meatballs to any pasta	10

Plates

Chicken Schnitzel peach + fennel salad, peach mustard, fennel yogurt	26
Crispy Skinned Rainbow Trout smashed cucumber salad, herb oil	29
Grilled Flat Iron Steak* crispy potato wedges, roasted tomato aioli	35
Roasted Half Mary’s Chicken Garlic rub, mixed greens, radish, green goddess	31

Veggies + Sides

Tutti Frutti Heirloom Tomatoes	11
Charred Brentwood Corn	12
French Fries	8.5

*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.

Barista

Drip: Regular/Decaf	4.5	Mocha	6
Cold Brew	5.5	Spanish Latte	6.5
Espresso	4	Golden Latte	6.5
Americano	4.5	Mushroom Cappuccino	6.5
Gibraltar	4.5	add CBD 3	
Cappuccino	5.5	Chai Latte	6.5
Flat White	5.5	Rare Tea Loose Leaf	4.5
Latte	6		

Matcha

Matcha Latte	6.5	Toasted Matcha Latte	7
Black Sesame Matcha Latte	7	Genmatcha Latte	7
Strawberry Matcha Latte	6.5	Matcha Tea	5.5

Fresh Squeezed Juice

Valencia Orange Juice	6.5	Juice Flight	11
local OJ		orange, beet, kale	
Red Juice	9	Vitality Shot	6
beet, carrot, apple		turmeric, ginger, black pepper	
Green Juice	9		
kale, celery, apple			

Beer

Bottles / Cans

Olde Gold Beer Lager	4	Rancho West Lager	8
Crowns & Hops Pilsner	9	Trumer Pils	7
Enegren Red Ale	7	Topa Topa Hazy IPA	9
Lost Lake Cider	7	Skyduster West Coast IPA	8

No-ABV

Athletic Brewing Golden Ale	7	Best Day Brewing Hazy IPA	7
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Draft

Cocktails

Classic

Frosé	15
california rosé, strawberry, apertif, chilled red wine floater	

50/50 Martini	14
vodka soju, blanc vermouth, salt, olive, lemon twist	

Margarita Slush	15
agave, passion fruit, pineapple, cinnamon , lime	

Negroni Spritz	16
gin soju, cream sherry, cappelletti mazzura, cava	

Blackberry Bramble	14
whiskey soju, port, basil, lemon	

No-ABV

De-Alcoholized Spritz	13
free spirits apertif, lyre's orange sec, orange bitters, sparkling	

Cucumber Mint Crusher	12
dhos gin alternative, cucumber, mint, lime	

Sparkling Sangria	15
non1 sparkling rosé, ghia berry, orange, cinnamon	

No-Groni	14
dhos bittersweet, lyre's italian apertif, pentire coastal spritz	

Highbiscus Tea	12
hibiscus, guava, lemon, sparkling coconut water, CBD	

Ginger Thyme Lemonade	6.5
lemonade, ginger, thyme	

Continuous service 7 days a week

Wines by the Glass

Sparkling

Albet i Noya 'Petit Albet' Brut Cava Reserva '23 (Penedes, SP)	13 52
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Marcio Lopes 'Rosa' Pet Nat '23 (Vinho Verde, Portugal)	14 56
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Lyre's Classico, Non-Alcoholic NV (Australia) can	10
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White

Reboraina Albariño '24 (Rías Baixas, SP)	16 64
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Serge Laloue Sancerre '24 (Loire Valley, FR)	21 84
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LIWA Sauvignon Blanc '24 (Dry Creek Valley, CA)	15 60
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Stolpman 'Uni' Chardonnay/Roussanne '23 (Ballard Canyon, CA)	17 68
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Rosé + Orange

Fabre en Provence Rosé '23 (Côtes de Provence, FR)	13 52
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Wonderwerk 'Bustin Loose' Skin Contact Pinot Gris '23 (CA)	15 60
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Red

Lo-Fi Cabernet Franc '24 (Santa Ynez, CA) chilled	16 64
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La Machin Pinot Noir '23 (Santa Barbara, CA)	18 72
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Viña Santurnia 'Rioja Reserva' Tempranillo '18 (Briñas, SP)	16 64
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Poco a Poco Cabernet Sauvignon '22 (Sonoma, CA)	17 68
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Lietz Pinot Noir, Non-Alcoholic NV (Rheingau, GE) can	12
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