

# superba

FOOD + BREAD

## First Things

Parker House Rolls fresh cheese, aleppo honey	9
Charred Levain good butter, chives, flaky salt	10
Matzo Ball Soup chicken broth, dill pistou	14
Caramelized Onion Dip with house ruffled potato chips	12
Bluefin Tuna Crudo* avocado, salsa verde, sea salt	23
Hand Cut Steak Tartare* levain toast, black garlic aioli, sunchoke chips, cilantro	17
Blistered Shishito Peppers smoked pepper aioli, sumac	12

## Sandwiches

Turkey Club toasted pain au lait, bacon, avocado, bibb, hothouse tomato, herb aioli	18
Tuna Melt sourdough levain, tuna salad, sharp cheddar	17
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	

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

## Salads + Bowls

Green 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
Little Gem Caesar vegan dressing, charred romano beans, cashew "parm", croutons	18
Chicken Chopped Salad romaine + gems, garbanzos, sugar snaps, fresh mozz, torn croutons, za'atar vinaigrette	20
Shrimp and Avocado Salad bibb, gems, green beans, red cabbage, 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
Mushroom + Chicken Tagliatelle cremini + maitake, crème fraîche	24

## Plates

Chicken Schnitzel pounded chicken breast, basil + chicory salad, beet tahini, grainy mustard	27
Crispy Skinned Rainbow Trout smashed cucumber salad, herb oil	29
Steak Frites* 8oz flat iron, green and black peppercorn sauce	35
Roasted Half Mary's Chicken Garlic rub, mixed greens, radish, green goddess	31

## Veggies + Sides

Crispy Brussels Sprouts	12
Charred Sugar Snap Peas	12
French Fries	8.5

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 <i>add CBD 3</i>	6.5
Gibraltar	4.5		
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 local OJ	6.5	Juice Flight orange, beet, kale	11
Red Juice beet, carrot, apple	9	Vitality Shot turmeric, ginger, black pepper	6
Green Juice kale, celery, apple	9		

## 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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## 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

Marcio Lopes 'Rosa' Pet Nat '23 (Vinho Verde, Portugal) 14 | 56

Lyre's Classico, Non-Alcoholic NV (Australia) can 10

### White

Reboraina Albariño '24 (Rías Baixas, SP) 16 | 64

Serge Laloue Sancerre '24 (Loire Valley, FR) 21 | 84

LIWA Sauvignon Blanc '24 (Dry Creek Valley, CA) 15 | 60

Stolpman 'Uni' Chardonnay/Roussanne '23 (Ballard Canyon, CA) 17 | 68

### Rosé + Orange

Fabre en Provence Rosé '23 (Côtes de Provence, FR) 13 | 52

Wonderwerk 'Bustin Loose' Skin Contact Pinot Gris '23 (CA) 15 | 60

### Red

Lo-Fi Cabernet Franc '24 (Santa Ynez, CA) chilled 16 | 64

La Machin Pinot Noir '23 (Santa Barbara, CA) 18 | 72

Viña Santurnia 'Rioja Reserva' Tempranillo '18 (Briñas, SP) 16 | 64

Poco a Poco Cabernet Sauvignon '22 (Sonoma, CA) 17 | 68

Lietz Pinot Noir, Non-Alcoholic NV (Rheingau, GE) can 12

