

DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads	10
charred levain with butter + chives, porridge + polenta levain, parisian baguette	
Really Good Butter + Salt	3
Charred Eggplant	6
walnuts, pomegranate molasses	
Fresh Cheese	8
honey, salsa macha	
Smoked Trout	9
pickled onion, roe	
Bread + All Four Spreads	29

SALADS + VEGGIES

Green Goddess Salad	17
bibb, gems, summer squash, pickled cucumber, pistachios, ricotta salata, sourdough breadcrumbs	
Black Kale Salad	18
pickled raisins, pecorino, pine nuts, red onion, levain croutons	
Little Gem Caesar Salad	18
vegan dressing, charred romano beans, cashew “parm”, bakehouse levain croutons	
Grilled Brentwood Corn	9
rib cut, good butter, yellow curry	
Roasted Japanese Eggplant	12
smoked soubise, espelette, pepitas	
Fried Brussels Sprouts	15
red flame grapes, walnuts, pecorino	
Sliced Heirloom Tomatoes	10
furikake, strained yogurt, puffed wild rice	
French Fries	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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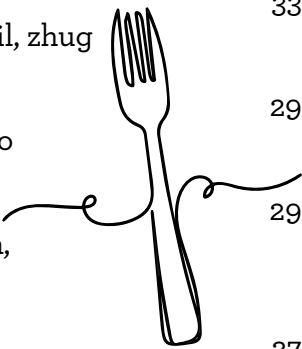
FIRST THINGS FIRST

Blistered Shishito Peppers	12
smoked pepper aioli, sumac	
Heirloom Tomato Gazpacho	12
tomato ice, verbena yogurt, cucumber	
Caramelized Onion Dip with House Ruffled Potato Chips	9
add 0.5oz Osetra Caviar +30	
Stuffed Squash Blossoms	15
ricotta, basil, zucchini pistou	
Bluefin Tuna Carpaccio	27
meyer lemon, chives, sea salt, sourdough crisp	
East + West Coast Oysters 1/2 doz	23
Farmers Market Crudite for Two	24
spring onion dip, miso honey mustard, smoked beet tahini	



MAINS

Angel Hair Pomodoro	23
garlic confit, parmesan, basil	
Vegetable Enchiladas Suizas	23
squash, squash blossoms, salsa verde	
Crispy Skinned Rainbow Trout	33
smashed cucumber salad, herb oil, zhug	
California White Seabass	29
aquapazza, fennel, roasted tomato	
Roasted Mary's Chicken	29
garlic rub, spring lettuces, radish, green goddess dressing	
Chicken Schnitzel	27
pounded mary's chicken breast, heirloom tomato, herb salad, pickled red onion, grainy mustard	
Pistachio Pesto Tagliatelle	23
heirloom cherry tomato, grana padana	
Steak Au Poivre Frites	55
12 oz NY strip, green + black peppercorn sauce	
Double Cheeseburger	21
everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	
Rigatoni Bolognese	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 ‘24 (Loire Valley, FR)	18 72
Rottensteiner ‘Kitz’ Sauvignon Blanc ‘24 (Alto Adige, IT)	15 60
Domaine Eden Chardonnay ‘21 (Saratoga, CA)	17 68

ROSÉ + ORANGE

Chateau Gassier ‘Espirit Gassier’ Rosé/Grenache ‘24 (Cotes de Provence, FR)	15 56
Nevio Scala ‘Skin Contact Blanko’ NV (Veneto, IT)	16 60

RED

Stolpman Vineyards ‘Love You Bunches’ Carbonic Sangiovese ‘23 (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 ‘21 (Chinon, FR)	15 60
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, SP)	17 64
Tenuta la Novella ‘Sambrena’ Syrah ‘22 (Tuscany, IT)	18 64
Poco a Poco Cabernet Sauvignon ‘21 (Dry Creek Valley, CA)	17 65

FRESHLY SQUEEZED

Valencia Orange Juice	6.5
Farmer’s Market Beet Juice carrot, apple, orange, lemon, basil, cayenne	9
Organic Kale Juice celery, apple, orange, cucumber, ginger, lemon, mint	9
Juice Flight 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
Matcha Latte	6.5

SODA

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

superba
FOOD + BREAD

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



COCKTAILS

CLASSIC

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

SUPERBA

Easy Breezy	16
gin, cucumber, mint, lime, simple, bubbles	
Whiskey Calm	17
japanese whiskey, chamomile tea, egg white, lemon	
Where There’s Smoke	17
mezcal, makrut, hibiscus, lime	
Honey-Bee	15
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	

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	Pumpkin Milk Latte	7
Americano	4	Pecan Cold Brew	6.5
Gibraltar	4.5	Golden Latte	6.5
Cappuccino	5	Spanish Latte	6.5

Milk Alternative: Oat/Almond .50