



BRUNCH

FROM OUR BAKEHOUSE

Warm Cinnamon Bun 11
vanilla frosting, orange zest, sea salt

Toasted Bakehouse Levain 8
pineapple cherry marmalade, butter

Avocado Toast 15
thick cut levain, pickled onion,
flax, sesame

SALADS + VEGGIES

Green Goddess Salad 18
bibb, gems, summer squash, pickled cucumbers,
pistachios, ricotta salata, sourdough breadcrumbs

Black Kale Salad 18
pickled raisins, pecorino, pine nuts, red onion, levain croutons

Chicken Chopped Salad 21
garbanzo, pepperoncini, fresh mozz, za’atar vinaigrette

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

Sliced Heirloom Tomatoes 10
furikake, strained yogurt, puffed wild rice

Fried Brussels Sprouts 15
red flame grapes, walnuts, pecorino

Crispy Falafel Bowl 21
quinoa tabbouleh, tahini, pickled turnip, dates

Farmers Market Crudite for Two 24
spring onion dip, miso honey mustard, smoked beet tahini

salad adds: *crispy falafel +4 chicken +4.5 scoop of tuna +5*

SANDWICHES, DIPS + MELTS

All Day Breakfast Sandwich 17.5
everything brioche, sunny eggs, applewood bacon,
yellow cheese, watercress, crispy potatoes

Albacore Tuna Melt 20
levain, sharp cheddar, dill,
cucumber + tomato, house made chips

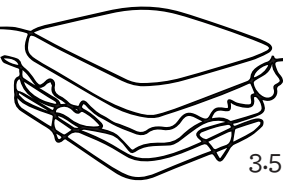
Turkey Club 22
toasted pain au lait, smoked bacon, avocado, bibb,
hothouse tomato, herb aioli, house ruffled chips

Double Cheeseburger 21
everything brioche, yellow cheese,
superba sauce, onion, pickle, french fries
add: bacon +4 **sub:** impossible patties +4 GF bun +2

Fried Chicken Sandwich 19.5
pain au lait bun, slaw, jalapeño aioli, french fries

SIDES

Egg Any Style 3.5 ea
Applewood Smoked Bacon 8
House Made Turkey Sausage 8
Cheddar Chive Biscuit 5
Grilled Halloumi 7
Sautéed Kale 6
Dressed Avocado 4
Crispy Breakfast Potatoes 7
French Fries 9.5
1/2 Dozen Oysters (East + West) 23



EGGS

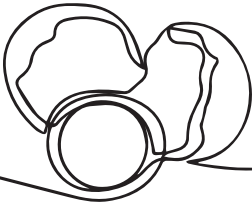
Marbled Eggs 17
avocado, turmeric, cherry tomatoes,
smoked chili vin, torn levain

Paul’s “Big Boy” Breakfast 22
sunny eggs, applewood bacon, kale,
crispy potatoes, levain toast

Omelet 19
boursin cheese, chives, frisée salad,
levain toast

Chilaquiles with Fried Eggs 19
salsa verde, charred poblano, cotija, crema

Cheesy Egg Toast 16
bakehouse levain, scallions, white cheddar



PLATES

Overnight Oats 13
chia, almonds, market berries,
toasted coconut, maple

Breakfast Burrito 17
scrambled egg, chorizo, crispy potato,
cheddar, caramelized onion,
avocado crema, hot sauce

Croissant French Toast 17
golden syrup, candied pecans,
vanilla crème fraîche

Lots of Grains Hotcake 18
vermont maple syrup, french butter, sea salt

Lox + Schmear + Salad 20
beet cured salmon, 8-minute egg, arugula,
red onion, charred scallion cream cheese,
tomatoes, parisian baguette

Superba Grain Bowl 18.5
sprouted brown rice, baby kale, avocado,
8-minute egg, almonds
add: *crispy falafel +4 chicken +4.5 scoop of tuna +5*

Umami Salmon Bowl 25.5
sprouted brown rice, roasted vegetables,
pickles, umami dressing

Roasted Mary’s Half Chicken 29
garlic rub, spring lettuces, radish,
green goddess dressing

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.

BEVERAGE

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) <i>can</i>	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) <i>chilled</i>	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) <i>can</i>	12

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
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TEA

featuring Lamill Loose Leaf Teas,
an independent, family owned
LA business

Black <i>iced</i>	5
Green <i>iced</i>	5
Crimson Berry <i>iced</i>	5
Chai	6
Green/Black/Rooibos	5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5
Matcha Latte	6.5

SODA

Cane Sugar Coca Cola	5
Cane Sugar Sprite	5
Fever Tree Ginger Beer	5
Hanks Rootbeer	4
Diet Coke	4
Better Booch Guava	6
Strange Water Sparkling Coconut	5.5
Grapefruit Spindrift	5
Mela Watermelon Pineapple	6
Jarritos Mandarin	4.5



COCKTAILS

Frosé california rosé, strawberry, apertif, chilled red wine floater	15
50/50 Martini vodka soju, blanc vermouth, salt, olive, lemon twist	14
Margarita Slush agave, passion fruit, pineapple, cinnamon, lime	15
Negroni Spritz gin soju, cream sherry, cappelletti mazzura, cava	16
Blackberry Bramble whiskey soju, port, basil, lemon	14

ZERO ALCOHOL

De-Alcoholized Spritz free spirits apertif, lyre’s orange sec, orange bitters, sparkling	13
Cucumber Mint Crusher dhos gin alternative, cucumber, mint, lime	12
Sparkling Sangria non1 sparkling rosé, ghia berry, orange, cinnamon	15
No-Groni dhos bittersweet, lyre’s italian apertif, pentire coastal spritz	14
Highbiscus Tea hibiscus, guava, lemon, sparkling coconut water, CBD	12
Ginger Thyme Lemonade lemonade, ginger, thyme	6.5

BEER

Rancho West <i>draft</i> Organic Lager, Malibu	8	Crowns & Hops ‘Trill Pils 8’ Pilsner, Inglewood	9
Trumer <i>draft</i> Pils, Berkeley	7	Enegren ‘Valkyrie’ Red Ale, Moorpark	7
Skyduster <i>draft</i> ‘West Coast’ IPA, Los Angeles	8	Lost Lake ‘Berry Pack’ Cider, Seattle	7
Topa Topa <i>draft</i> ‘House Hazy’ IPA, Ojai	9	Athletic Brewing Golden Ale, CA <i>0.5% abv</i>	7
Tecate Mexican Lager, MX	4	Best Day Brewing Hazy IPA, CA <i>0.5% abv</i>	7

COFFEE

Drip: Regular/Decaf	4	Pecan Cold Brew	6.5
Cold Brew	5	Latte	5.5
Espresso	3.5	Pumpkin Milk Latte	7
Americano	4	Horchata Latte	7
Gibraltar	4.5	Golden Latte	6.5
Cappuccino	5	Spanish Latte	6.5
Bee’s Knees Cortado	4.5	Mocha	6
		Mushroom Cappuccino w CBD	9

Milk Alternative: Oat/Almond .50

superba
FOOD + BREAD

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