



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

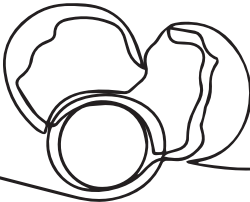
Marbled Eggs 17
avocado, turmeric, cherry tomatoes,
smoked chili vin, torn levain

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, everything 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.

WINES BY THE GLASS

BUBBLES

Kila Cava Brut NV (Penedes, SP)	16 64
Après Sol Brut Rosé NV (Ravenna, IT)	15 60
Benny Boy ‘Orchard Orange’ Sparkling Cider/Pinot Grigio ‘24 (Venice, CA)	14 56

WHITE

Pulpe Fiction Muscadet ‘23 (Loire Valley, FR)	15 60
Nicolas Idiart Sancerre Sauvignon Blanc ‘23 (Sancerre, FR)	21 86
La Caña Albariño ‘24 (Rias Baixas, SP)	16 64
Nicolas Reau ‘Attention Chenin Méchant’ Chenin Blanc ‘23 (Loire, FR)	17 68
Diatom Chardonnay ‘23 (Santa Barbara County, CA)	16 64

ROSÉ + ORANGE

Fabre en Provence Rosé ‘23 (Côtes de Provence, FR)	14 60
Fallen Grape ‘Mother’ Skin Contact Grenache Blanc ‘23 (Santa Ynez Valley, CA)	16 64

RED

Folk Tree Pinot Noir ‘23 (Central Coast, CA)	14 56
EZY TGR Pinot Noir ‘23 (Willamette Valley, OR)	16 64
Subject to Change <i>served chilled</i> Zinfandel ‘22 (Mendocino County, CA)	18 74
Clovis Grenache+ ‘22 (Côtes du Rhône, FR)	15 63
Tenuta Sette Cieli ‘Yantra’ Cabernet Sauvignon/Merlot ‘23 (Tuscany, IT)	17 70
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, ES)	16 65
Lo-Fi Malbec ‘21 (Santa Barbara County, CA)	17 66
Poco a Poco Cabernet Sauvignon ‘21 (Dry Creek Valley, Sonoma, CA)	17 65



COCKTAILS

CLASSIC

Pomegranate Sangria	12.5
red wine, port, pomegranate molasses, citrus juice	
Prickly Pear Margarita	12.5
tequila la paz, agave, pink salt	
Espresso Martini	11
Canyon Coffee espresso, valrhona chocolate, sabe vodka, sweet milk	
Bloody Mary	10
plum tomatoes, togarashi, hot sauce	
Mimosa	14
fresh squeezed orange juice, sparkling wine	

SPRITZES

Basil Spritz	11
fermented gin, prosecco, lemon	
Cappeletti Spritz	11
sparkling wine, orange twist	
Hibiscus - Limoncello Spritz	11
hibiscus infused gin, sparkling wine, oleo	

NO ABV

Ginger Thyme Lemonade	6
lemonade, ginger, thyme	
Matcha Mojito	5
mint, soda	

FRESHLY SQUEEZED

Valencia Orange Juice	6.5
Farmer’s Market Beet Juice	
carrot, apple, orange, lemon, basil, cayenne	
Organic Kale Juice	
celery, apple, orange, cucumber, ginger, lemon, mint	
Juice Flight	
orange, beet, kale	
	10

VITALITY SHOT

turmeric, ginger, black pepper	
	5.5

BEER

Anderson Valley		Boomtown	
‘Boont’ Amber Ale, CA		‘Mic-Czech’ Pilsner, CA	
	8		9
Coronado Brewing		MadeWest	
‘Salty Crew’ Blonde Ale, CA		Hazy IPA, CA	
	8		9
Tecate		Pacifico	
Mexican Lager, MX		‘Clara’ Mexican Lager, MX	
	4		7
Bavik		JuneShine	
‘Super Pils’ Pilsner, BE		‘Grapefruit Paloma’ Hard Kombucha, CA	
	8		9
Pizza Port		Freemont Brewing	
‘Chronic’ Amber Ale, CA		‘Dark Star’ Stout, WA	
	7		8
Skyduster		Coronado Brewing	
‘West Coast’ IPA, CA		Cider, CA	
	8		11
Three Weavers		Athletic Brewing	
‘Synthwave’ Sour, CA		NA Golden Ale, CA	
	11		7

TEA

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

Black <i>iced</i>	5
Green <i>iced</i>	3.5
Crimson Berry <i>iced</i>	5.5
Chai	6
Green/Black/Rooibos	3.5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5
Strawberry Matcha	7
Matcha Latte	6.5

SODA

Cane Sugar Coca Cola	3.5
Cane Sugar Sprite	3.5
Fever Tree Ginger Beer	4.5
Hanks Rootbeer	3.5
Diet Coke	3
Better Booch Guava	6.5
Strange Water Sparkling Coconut	5.5
Grapefruit Spindrifit	4.5
Mela Watermelon Pineapple	5.5
Jarritos Mandarin	3.5

COFFEE

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