General Manager

Melissa Taylor

Executive Chef

Heather Flores

FROM OUR BAKEHOUSE

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

Please ask your server to see the selection from our pastry cart

SALADS

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

Little Gem Caesar 18 vegan dressing, charred romano beans, cashew "parm", bakehouse levain croutons

Roasted Candy Cane Beets

goat cheese, pomegranate, pistachio,
sourdough breadcrumbs

21

Chicken Chopped garbanzo, pepperoncini, fresh mozz, za'atar vinaigrette

Grilled Shrimp Al Pastor
grilled pineapple, cotija,
lemon avocado crema, chili vinaigrette

SANDWICHES

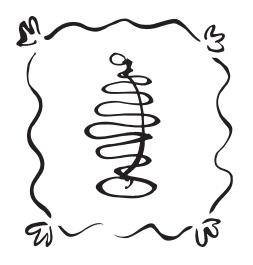
Albacore Tuna Melt
sprouted wheat bread, sharp cheddar, dill,
cucumber + tomato, house made chips

Triple Decker Turkey Club 21 pain au lait pullman, BLTA, rosemary aioli, house made chips

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

Hippie Burgereverything brioche, fava + chickpea patty,
green tahini, pickled cucumber, tomato jam,
green salad

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



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.

BRUNCH RAW BAR

SEAFOOD

Shrimp Cocktail 19
Littleneck Clams 1/2 doz 15
West Coast Oysters 1/2 doz 20
East Coast Oysters 1/2 doz 23
Kanpachi Crudo 21
market citrus, schug, almond dukkah
Shellfish Platter 80

VEGGIES

w + e oysters, shrimp, clams, ceviche

Dipping Lettuces 14 smoked beet tahini, puffed rice

Jicama + Chili Crunch 11 burnt scallion ranch

Market Platter 45

dipping lettuces, jicama, farmer's market crudite, 3 dips

THE GRAND PLATTER 120 1 tier of seafood + 1 tier of market veggies

PLATES

Granola 10 greek yogurt or organic milk add: seasonal fruit 3

13

17

17

18

23

20

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

Breakfast Burrito cheddar crust, scrambled eggs, charred peppers, refried lentils, avocado, fermented hot sauce

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

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

Keto Plate

applewood smoked bacon, brisket, turkey sausage, grilled halloumi, sunny egg, roasted tomato, avocado, bibb lettuce ssam

Lox + Schmear + Salad dill cured salmon, 8-minute egg, arugula, red onion, charred scallion cream cheese,

confit tomato, everything baguette

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

Superba Grain Bowl
sprouted brown rice, baby kale, avocado,
8-minute egg, almonds
add: chicken 4.5 seared tuna 8

Hearth Roasted Mary's Half Chicken
garlic rub, spring lettuces, radish,
green goddess

Superba FOOD+BREAD

Superba Food + Bread Restaurant, Bakery, Coffee Counter

> Monday-Friday 11a-10p Saturday-Sunday 9a-10p Open Non-Stop

TOASTS

Bakehouse Levain mixed berry jam, butter	8
Hass Avocado watermelon radish, pickled onion, flax, sesame	15
Croque Madame brioche, farm eggs, jamon cotto, mornay, caramelized onion	17
Kale and Egg sunny eggs, avocado, chili oil	16
Cheesy Scramble farm eggs, scallions, white cheddar	16

EGGS

	Slow Poached Eggs anson mills polenta, xo butter, baby kale	17
:	Paul's "Big Boy" Breakfast sunny eggs, applewood smoked bacon, kale, potatoes, toast	22
(Omelet cypress grove goat cheese, chives, toast, frisée salad	19
1	Breakfast Sandwich fried eggs, applewood smoked bacon, cheddar, watercress, crispy potatoes	17.5
	Chilaquiles with Fried Eggs	19

Moroccan Breakfast	24
sunny eggs, honeycomb panc	akes,
fromage blanc, marinated oliv	res,
market fruit, fresh mint tea, or	ange juice
Superba Bakehouse Toad in	a Hole 14

tomato + feta danish, poached egg,

mixed greens

SIDES

Deviled Eggs	9
Applewood Smoked Bacon	8
House Made Turkey Sausage	8
Grilled Haloumi	7.5
Crispy Breakf ast Potatoes	7
Sautéed Kale	6
Dressed Avocado	4
Eggs Any Style	3.5 ea

VENICE 1900 Lincoln Boulevard **HOLLYWOOD** 6530 W Sunset Boulevard

DRINKS

WINES BY THE GLASS

BUBBLY

Cantina Di Lana Prosecco NV (Veneto, IT)	14 56
Graham Beck Chardonnay/Pinot Noir Brut NV (Western Cape, ZA)	17 68
Hubert Meyer Brut Rosé 'Cremant' NV (D'Alsace, FR)	16 64

WHITE

Gritsch Mauritiushof 'Kirchpoint' Grüner Veltliner '21 (Wachau, AT)	16 64
Nicolas Réau 'Attention Chenin' Chenin Blanc NV (Anjou, FR)	16 64
Domaine Serge Laloue 'Sancerre Blanc' Sauvignon Blanc '22 (Loire Valley, FR)	18 72
Rottensteiner 'Kitz' Sauvignon Blanc '22 (Alto Adige, Italy)	15 60
Domaine Eden Chardonnay (10 (Saratoga CA)	17 68

ROSÉ + NATURALS

(Cotes de Provence, FR)	14 56
Folktale Winery 'Lion for Real' Skin Contact Chardonnay NV (Monterey, CA)	17 68

Stolpman Vineyards 'Love You Bunches' Carbonic Sangiovese '21 15 | 60 (Santa Barbara, CA) served chilled

RED

Ken Wright Cellars Pinot Noir '22 (Willamette Valley, OR)	17 68
Caruso & Minini Frappato/Nerello Mascalese '20 (Sicily, IT)	15 60
Viña Santurnia 'Rioja Reserva' Tempranillo '16 (Briñas, SP)	16 64
Bedrock Wine Co. 'Old Vine' Zinfadel '21 (Sonoma, CA)	15 60
Chateau Paradis Casseuil Merlot/Cabernet '19 (Bordeaux, FR)	17 68
Turning Tide 'AJ' Cabernet Sauvignon '21 (Sonoma, CA)	17 68

BEER

DRAFT

Smog City Brewing 'Little Bo Pils' German Style Pilsner	9
21st Amendment Brewery 'El Sully' Mexican Lager	9
Beachwood Brewing 'Blonde' Blonde Ale	9
Arts District Brewing Co. 'Hermano' Hefeweizen	12
Party Beer Co. 'LAFC IPA' West Coast Style IPA	12
Enegren Brewing Company 'Valkyrie' German Style Amber	12
Epic Brewing Company 'Son of a Baptist' Nitro Coffee Stout	12

BOTTLES/CANS

Rotating Seasonal Beer Just Ask

Stem Ciders Off-Dry Apple Cider
Juneshine Passionfruit Orange Guava Kombucha (abv 6%)
Rithurger 'Drive' Non-Alcoholic Pilsner (aby 0%)

Superba Gives

Superba is a restaurant company whose mission revolves around enriching the community. On a regular basis we will partner with a handful of charitable organizations with the intent of making monthly financial contributions. We are inviting our guests, after dining, to help direct the distribution of this month's giving by selecting one of the three charities below which is most compelling to them. At the end of the month, we will distribute \$50,000 among the charities in accordance with our guest and staff preferences.



COCKTAILS

CLASSIC

Olive Oil Washed Martini vodka, local california olive oil, orange bitters	14
Paper Plane bourbon, aperol, amaro nonino, lemon	16
Penicillin blended scotch, lemon, ginger, honey, islay	15
Midnight Manhattan bourbon, amaro averna, curaçao, marachino liqueur	15
Tropical Depression plantation rum, coconut, lime, dark rum float	15
SUPERBA	
Micro Dose amass mushroom gin. cbd. cynar. rosemary. lemon	18

SUPERBA	
Micro Dose amass mushroom gin, cbd, cynar, rosemary, lemon	18
Easy Breezy gin, cucumber, mint, lime, simple, bubbles	15
Whiskey Calm* japanese whiskey, chamomile tea, egg white, lemon	16
Where There's Smoke verde mezcal, makrut, hibiscus, lime	16
Honey-Bee reposado tequila, honey, lemon, mezcal rinse, angostura bitters	14

NON-ALCOHOLIC

Ginger Thyme Lemonade lemonade, ginger, thyme	6.5
Matcha Lemonade lemonade, matcha tea, simple	6.5
Cold Fashioned cold brew, valencia orange, bitters	6

COFFEE / TEA

Drip/Regular/Decaf	4	Pecan Cold Brew	6.5
Cold Brew	5	Peppermint Mocha	6
Espresso	3.5	Caramel Apple Latte	7
Americano	4	Golden Latte	6.5
Gibralter	4.5	Spanish Latte	6.5
Cappuccino	5	Matcha Latte	6.5
Latte	5.5	Chai	6
Mocha	6	Green/Black/Roobios	3.5
		Matcha	5.5

Milk Alternative Oat/Almond .50

SODA

Cane Sugar Coca Cola Fresh Orange Juice 5 6.5 Fever Tree Ginger Beer Red Juice 4 9 Spindrift Grapefruit Green Juice 5 9 Draft Soda 4 Juice Flight 10 Vitality Shot 5.5



12

8 12 7

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