

LUNCH

OUR DAILY BREAD

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

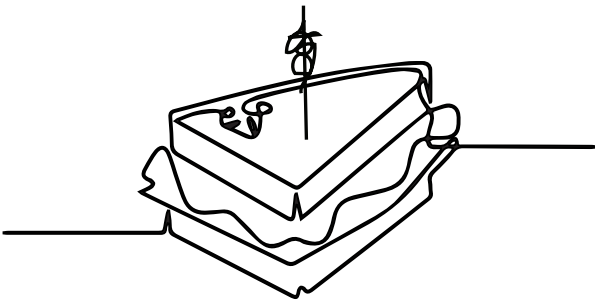
FIRST THINGS FIRST

Blistered Shishito Peppers smoked pepper aioli, sumac	12
Smoky Tomato Soup grilled cheese dipper, basil oil	14
Avocado Toast levain, radish, pickled onion, flax, sesame	15
Baja Seafood Cocktail shrimp, mussels, clams, crispy tortilla chips	19
Farmers Market Crudite for Two spring onion dip, smoked beet tahini, miso honey mustard	24



SALADS + VEGGIES

Green Goddess Salad bibb, gems, summer squash, pickled cucumber, pistachios, ricotta salata, sourdough breadcrumbs	18
Black Kale Salad pickled raisins, pecorino, pine nuts, red onion, levain croutons	18
Little Gem Caesar Salad vegan dressing, charred romano beans, cashew “parm”, bakehouse levain croutons	18
Chicken Chopped Salad garbazo, pepperoncini, fresh mozz, za’atar vin	21
Grilled Shrimp Al Pastor Salad grilled pineapple, cotija, lemon avocado crema, chili vinaigrette	24
Grilled Brentwood Corn rib cut, good butter, yellow curry	9
Fried Brussels Sprouts red flame grapes, walnuts, pecorino	15
Sliced Heirloom Tomatoes furikake, strained yogurt, puffed wild rice	10
French Fries rice wine vinegar, chili flakes, parsley	9.5
salad adds: <i>crispy falafel +4 chicken +4.5 scoop of tuna +5</i>	

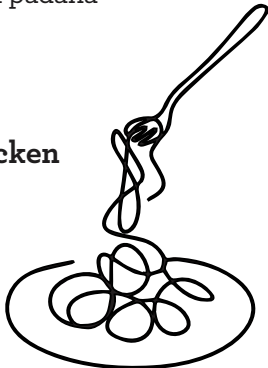


SANDWICHES, DIPS + MELTS

All Day Breakfast Sandwich everything brioche, sunny eggs, applewood bacon, yellow cheese, watercress, crispy potatoes	17.5
Albacore Tuna Melt levain, sharp cheddar, dill, cucumber + tomato, house made chips	20
Turkey Club toasted pain au lait, smoked bacon, avocado, bibb, hothouse tomato, herb aioli, house ruffled chips	22
Double Cheeseburger everything brioche, yellow cheese, superba sauce, onion, pickle, french fries add: <i>bacon +4 sub: impossible patties +4 GF bun +2</i>	21
Fried Chicken Sandwich pain au lait bun, slaw, jalapeño aioli, french fries	19.5

MAINS

Superba Grain Bowl brown rice, baby kale, avocado, 8-minute egg, almonds adds: <i>crispy falafel +4 chicken +4.5 scoop of tuna +5</i>	18.5
Umami Salmon Bowl sprouted brown rice, roasted vegetables, pickles, umami dressing	25.5
Crispy Falafel Bowl quinoa tabbouleh, tahini, pickled turnip, dates	21
Omelet cypress grove goat cheese, chives, french fries	20
Pistachio Pesto Tagliatelle snap peas, hothouse tomatoes, grana padana	23
Rigatoni Bolognese pork + veal ragu, parsley	25
Hearth Roasted Mary’s Half Chicken garlic rub, spring lettuces, radish, green goddess dressing	29
Vegetable Enchiladas Suizas squash, squash blossoms, salsa verde	23



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)	14 56
Graham Beck Chardonnay/Pinot Noir Brut NV (Western Cape, SA)	17 68
Hubert Meyer Brut Rosé ‘Cremant’ NV (D’Alsace, FR)	16 64

WHITE

Meinklang Grüner Veltliner ‘23 (Burganland, AT)	13 56
Field Recordings ‘Shell Creek’ Chenin Blanc ‘23 (Central Coast, CA)	14 60
Domaine Serge Laloue ‘Sancerre’ Sauvignon Blanc ‘23 (Loire Valley, FR)	18 72
Rottensteiner ‘Kitz’ Sauvignon Blanc ‘23 (Alto Adige, IT)	15 60
Domaine Eden Chardonnay ‘21 (Saratoga, CA)	17 68

ROSÉ + ORANGE

Chateau Gassier ‘Espirit Gassier’ Rosé/Grenache ‘23 (Cotes de Provence, FR)	14 56
Nevio Scala ‘Skin Contact Blanko’ NV (Veneto, IT)	15 60

RED

Stolpman Vineyards ‘Love You Bunches’ Carbonic Sangiovese ‘22 (Santa Barbara, CA) served chilled	15 60
Ken Wright Cellars Pinot Noir ‘23 (Willamette Valley, OR)	18 72
Domaine de L’R ‘Canal des Grand Pieces’ Cabernet Franc ‘23 (Chinon, FR)	15 60
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘17 (Briñas, SP)	16 64
Tenuta la Novella ‘Sambrena’ Syrah ‘21 (Tuscany, IT)	17 64
Domaine du Temps ‘Sans Ordonnance’ Cabernet Sauvignon/Merlot ‘20 (Languedoc, FR)	16 64
Oeno Cabernet Sauvignon ‘22 (Russian River, CA)	15 60

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	10

VITALITY SHOT
turmeric, ginger, black pepper
5.5

TEA

featuring Lamill Loose Leaf Teas, an independent, family owned LA business	
Chai	6
Green/Black/Rooibos	3.5
Matcha	5.5
Strawberry Matcha	7
Matcha Latte	6.5

SODA

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

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FOOD + BREAD

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



COCKTAILS

CLASSIC

Olive Oil Washed Martini	14
vodka, local california olive oil, orange bitters	
Paper Plane	16
bourbon, aperol, amaro nonino, lemon	
Penicillin	15
blended scotch, lemon, ginger, honey, islay	
Midnight Manhattan	15
bourbon, amaro averna, curaçao, marachino liqueur	
Tropical Depression	15
rum, coconut, lime, dark rum float	

SUPERBA

Easy Breezy	15
gin, cucumber, mint, lime, simple, bubbles	
Whiskey Calm	16
japanese whiskey, chamomile tea, egg white, lemon	
Where There’s Smoke	16
mezcal, makrut, hibiscus, lime	
Honey-Bee	14
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	7
21st Amendment Brewery ‘El Sully’ Mexican Lager	6.5
Coronado Brewing Company ‘Salty Crew’ Blonde Ale	7
Fremont Brewing ‘Sky Kraken’ Hazy Pale	7.5
Skyduster Beer West Coast IPA	8
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	Pecan Cold Brew	6.5
Americano	4	Golden Latte	6.5
Gibraltar	4.5	Spanish Latte	6.5
Cappuccino	5		
Milk Alternative: Oat/Almond .50			