

May 18th, 19th, 20th, and 21st, 2017

We are now open for LUNCH every Saturday and Sunday from 11-3

Soup

Summer Squash and White Bean ~ 8

Vegan / Gluten Free

Starter Specials

Radish and Avocado Salad ~ 13

Vegan / Gluten Free: Mudd Creek Calamansi Vinaigrette, Radish Greens, Sugar Snap, Mustard, Maldon

Bell Street Corn ~ 12

Vegetarian / Gluten Free: Early Season White Corn, House Mayonnaise, Esplette, Guajillo, Cotija, Cilantro, Arugula, Lime

Octopus with Green Garbanzos ~ 14

Celery Root, Celtuce, Calabrian, Shell Peas, Watercress

Rocking Chair Ranch Peach and Burrata ~ 14

Vegetarian / Gluten Free: Walnuts, Blueberry, Oregano, Red Onion

Flatbread Specials

Izzy's Nopales, Squash Blossom and Frijolé Flatbread ~ 22

Vegetarian: Wild Cactus, Lompoc Valley Pinquitos, Serrano, Tomato, Cotija, Little Gems, Verdolagas, Avocado Lime Crema

Coachella Valley Date and Bacon Flatbread ~ 23

Smoked Leek Sauce, Walnuts, Goat Cheese, Arugula

Sunday Supper

Butter Burger ~ 16

Waygu Beef, Wild Boar, Smoked Butter, Stonefruit Relish, Black Garlic, Mushroom, Onion, Tomato, Sesame Brioche

Desserts

Coachella Valley Date and Bacon No.2 ~ 8

Malted Milk and Chocolate Ice Cream Sandwich ~ 8

Los Alamos S'More ~ 8

Flatbread's Awesome Brownie with Vanilla Bean Ice Cream ~ 8

818% gratuity will be added to all parties of 8 and over~There is a \$12 corkage fee for all bottles brought into the restaurant~we have a \$25 cake-cutting fee
We are proud to hand make all the food we serve you ~ **Gluten Free Pizza add \$5** ~ Open Thursday through Sunday Weekly

Visit us at: www.fulloflifefoods.com