

We arrived in Los Alamos in 2003: headstrong and humble (although I am certain there were a few that deemed us arrogant). The Master Plan was to build a restaurant that could become very good: in the middle of nowhere - to create a destination for diners. We started with the Oven. The Hearth. 22 tons of local stone and sand. It was the 2nd thing we did after knocking down a big stubborn wall and figuring out power. The Oven, the Hearth sits in the center of the dining room because it is the provider of good food. When and where we can we utilize this oven to prepare our foods. Accumulated mass-heat, floor heat, smoke, air-temperature and just good ole ancient fire: this is in all the foods here. All the foods that need it.

When one chooses to eat good food, one becomes Full of Life.

Weekly Salads

Farmers' Market Green Salad ~ 8.50

Vegan/ GF: Jacob's Organic Lettuces, Carrots, Celery, Raspberry Ginger & Tamari Vinaigrette, Pacific Ocean Arame, Flax Seed

Li'l Alamos Salad ~ 6

Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Understated. Ingredient driven. It's not a lot: as most great dishes are not. This isn't great: it's carrots... greatly grown. It is simple. It is tasty and has been the menu since we opened.

Weekly Flatbreads

Dancing Heart Bread ~ 5 / 8

Vegetarian: Fresh Garlic, Flax Seed, Grana Padano Cheese. Simple. A good starter and great dipping bread.

Shaman's Bread ~ 8.50/ 14.50

Vegetarian: Oven-Charred Red Onions, New Cuyuma Pistachio, Rosemary, Flax Seed, Grana Black Peppercorn, Padano Cheese

Cheese and Herb ~ 9 / 16

Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Fire-Roasted Tomato Salsa Flatbread ~ 13 / 21

Vegetarian: Wood-Oven Charred Tomato, Serrano and Garlic Salsa, Chipotle, Roasted Corn, Black Beans, Cilantro

Wood-Fired Cauldron Tomato Sauce Flatbread ~ 10 / 17

Vegetarian: Organic Tomatoes, Caramelized Garlic, Whole Milk Mozzarella, Grana Padano, fresh Herbs

Mushroom and Caramelized Onion Flatbread ~ 12.50 / 21

Vegetarian: Roasted Mushrooms, Slow-Caramelized Sweet Onions, Fresh Herbs

Smoke-Dried Tomato and Mushroom Flatbread ~ 12.50 / 21

Vegetarian: Preserved Tomato, Oregano, Caramelized Onion, Whole Milk Mozzarella

Kalamata Olive and Feta Flatbread ~ 12.50 / 21

Vegetarian: Ember-Roasted Sweet Peppers, Kalamata Olives, Rosemary, Feta Cheese, Whole Milk Mozzarella

Nitrate-Free Pepperoni and Peppers Flatbread ~ 13.50 / 23

Ember-Roasted Pasilla Peppers, Nitrate-Free Pepperoni, Tomato Sauce, fresh Herbs

Central Coast Sausage Flatbread ~ 13.50 / 23

Our Pork, Blue Agave and Fennel Sausage, Smoke-Dried Tomatoes, Mushrooms, Whole Milk Mozzarella

Coachella Valley Date and Bacon Flatbread ~ 13.50 / 23

Walnuts, Smoked Leek Sauce, Blue Cheese, Onion

GLUTEN FREE Flatbreads are available for a \$5 surcharge. We make the crusts in-house and use no soy.

FOLLOW YOUR HEART Vegan Cheese available.

We do have a \$25 Cake Fee to cover service, dishware and washing on all outside cakes brought in. We have a \$15 corkage fee per bottle for outside wines.

18% Service Gratuity will be added to parties of 8 and over.

WE MAKE WHAT WE SERVE.