

May 12<sup>th</sup>, 13<sup>th</sup>, 14<sup>th</sup> and 15<sup>th</sup>, 2022

**Ysidro Craft Grapefruit Sea Salt Sparkling Junmai Ginjo Sake** ~ 11 (6.9ABV)

**Citizen Kan Canned Wine from Angela Osbourne** (Exclusive)

*Sauvignon Blanc 2018 – 9 (375ml), Rosé 2018 – 10 (375ml), and Sparkling Tempranillo – 12 (375ml)*

**Gleason Family 2021 Petillant Naturel Sparkling Sangiovese** ~ 45 (Exclusive)

**January Drinks: Non-Alcoholic Grenache Rosé** - 10 Glass/ 27 (750ml Bottle) (N/A)

*Locally Made by Dave Potter and Municipal Wines. This is a Grape Based Non-Alcoholic Wine Alternative Tea*

**Blooming Energy Small Batch Kombucha** ~ 6 (8oz/ N/A)(Flavors vary – ask your server)

**Sideyard Shrubs Persimmon & Turmeric Drinking Vinegar Soda** 10 (N/A)

*Simple Syrup, Topo Chico Carbonated Water*

### Soup

**Rustic White Bean and Short Rib Soup** ~ 10

*GF: Beef Short Ribs, Butter Beans, Herbs*

### Starter Specials

**Local Wild King Salmon Tartare with Bone Marrow Vinaigrette** ~ 21

*Roasted Beef Bone Marrow, Yuzu Kosho, Spring Garlic, Avocado, Dandelion Salad*

**Smoked Summer Squash with Olmond Joy** ~ 15

*GF: Tutti Frutti Farm Zucchini, Almonds, Goat Cheese*

**Roasted Garlic Scapes with Burrata** ~ 17

*Pocket Bread, Yes Yes Nursery..... Scapes, Preserved Tomato, Olives*

**Little Gems, Beets and Confot Meyer Lemon Vinaigrette** ~ 17

*Roots Farm Lettuces, Elder Flat Beets,*

### Flatbread Pizza Specials

**Lamb Birria Flatbread** ~ 24

*Fresh Mozzarella Red Onion, Ernie's Salsa's Macha*

### Weekend Supper

*Available all day Saturday and Sunday*

**Local Wild Salmon Poached in Carrot Butter** ~ 35

*Tutti Frutti Carrots, Turnips, Shell Beans, Horseradish*

### Desserts

**Burkdoll Farm Cherry and Chocolate Tart** ~ 10

**Housemade Coffee Ice Cream Affogato** ~ 8

**Virgil's Root Beer Float** ~ 8

**Los Alamos S'More** ~ 9 (Nut Free)

**Flatbread's Awesome Brownie with Vanilla Bean Ice Cream** ~ 9 (Nut Free)