**May 19th, 20th, 21st and 22nd, 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**

**Spring into Summer Minestrone** ~ 10

*Vegetarian/ GF: Farmers’ Market Vegetables, Tutti Frutti Basil Pistou*

**Starter Specials**

**Local Wild King Salmon and Summer Squash Cake** ~ 21

*GF: Jill’s Lemonaise, Slaw,*

**Chickpea Farinata with Dandelions** ~ 15

*Vegan/ GF: Hot Honey, Dates*

**Roasted Asparagus with Roots Farm Potatoes** ~ 17

*Vegetarian/ GF: Charred Spring Garlic Aioli, Olive Dust*

**Little Gems and Rancho Sta.Cecilia Avocado Salad** ~ 17

*Vegan/ GF: Radish, Carrot,*

**Farmers’ Market Vegetable Gratin** ~ 17

*Vegetarian: Spring Onions, Turnips, Broccolini, Pocket Bread,*

**Flatbread Pizza Specials**

**Yes Yes Nursery Garlic Scape and Nopales** ~ 24

*Vegetarian: Tomato, Fresh Mozzarella, Red Onion, Ernie’s Salsa’s Brava, Salsa Macha*

**Weekend Supper**

*Available all day Saturday and Sunday*

**Half a Motley Crew Ranch Chicken from the Wood Oven** ~ 32

*Panzanella*

**Desserts**

**Zero-Waste Whole Orange Cake** ~ 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)