*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. That is who we are.*

**Weekly Salads**

**Farmers’ Market Green Salad** ~ 8.50
*Vegan/ GF: Jacob’s Organic Lettuces, Carrots, Celery, Raspberry Ginger & Tamari Vinaigrette, Pacific Ocean Arame Seaweed, Flax Seed*

**Li’l Alamos Salad** ~ 6
*Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Understated. Ingredient driven. Celery, Raspberry Ginger & Tamari Vinaigrette, Pacific Ocean Arame Seaweed, Flax Seed*

**Weekly Flatbreads**

***Our Housemade Cauldron Tomato Sauce contains Onion, Garlic, Carrots & Celery.***

**Dancing Heart Bread** ~ 5 / 8
*Vegetarian: Garlic Oil, 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, Black Peppercorn, Grana 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, Red Onion, Whole Milk Mozzarella, Garlic Oil*

**Wood-Fired Cauldron Tomato Sauce Flatbread** ~ 10 / 17
*Vegetarian: Flatbread’s Housemade Tomato Sauce, Caramelized Garlic, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

**Mushroon and Caramelized Onion Flatbread** ~ 12.50 / 21
*Vegetarian: Roasted Mushrooms, Slow-Caramelized Sweet Onions, Fresh Herbs, Cauldron Tomato Sauce, Whole Milk Mozzarella*

**Smoke-Dried Tomato and Mushroom Flatbread** ~ 12.50 / 21
*Vegetarian: Preserved Tomato, Cauldron Tomato Sauce, Oregano, Caramelized Onion, Whole Milk Mozzarella*

**Kalamata Olive and Feta Flatbread** ~ 12.50 / 21
*Vegetarian: Ember-Roasted Sweet Red Peppers, Kalamata Olives, Rosemary, Feta Cheese, Whole Milk Mozzarella, Cauldron Tomato Sauce, Red Onion, Herbs*

**Nitrate-Free Pepperoni and Peppers Flatbread** ~ 13.50 / 23
*Ember-Roasted Pasilla Peppers, Red Onion, Nitrate-Free Pepperoni, Herbs, Cauldron Tomato Sauce*

**Central Coast Sausage Flatbread** ~ 13.50 / 23
*Heritage Pork, Blue Agave & Fennel Sausage, Smoke-Dried Tomatoes, Mushrooms, Caramelized Onions, Garlic Oil, Whole Milk Mozzarella*

**Coachella Valley Date and Bacon Flatbread** ~ 13.50 / 23
*Walnuts, Smoked Creamy Leek Sauce, Blue Cheese, Onion, Fresh Arugula*

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.