

May 25th, 26th, 27th and 28th, 2023

Welcome Summer!

Zero-Proof Drinks

Fresh Juiced Ginger, Turmeric and Citrus Spritz ~ 10

Chavez Family Strawberry and Hibiscus Spritz ~ 10

Sideyard Shrubs Yuzu Vinegar Drink ~ 10

Spring Featured Wine

Two Wolves 2020 Grenache Pet Nat - 75(Limited)

*Mother owned and made! A lovely naturally sparkling "Pétillant Naturel" bottle from this sought out winery.
Beautifully executed!*

Soup

Yes Yes Nursery..... Garlic Scape and Spring Fava Soup - 12

Vegetarian/ GF: Roots Farm New Potatoe, Mint Crème Fraîché

Salads and Starters

Farmers' Market Green Salad ~ 9

Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, Kelpful Seaweed, Ginger Tamari Vinaigrette, Flax

The Lil' Alamos Salad ~ 6

Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Ingredient driven.

Wild Arugula Salad with Pecorino ~ 15

Vegetarian: Preserved Lemon and Caper Vinaigrette, Red Onion, Castelvetrano Olives, Herbed Bread Crumbs

Channel Islands Halibut Ceviche ~ 19

GF: Buckhorn Ranch Ruby Grapefruit and Blood Orang, Spring Garlic, Basil

Santa Barbara Smoked Salmon - 17

Beets, Cauliflower, Horseradish, Roots Farm Little Gems

Sheep's Milk Ricotta with Apricot and Orange Blossom Honey - 17

Buckhorn Ranch Honey, Walnut, Pocketbread

Spring Vegetable Bahn Mi Sandwich ~ 15

Vegetarian: Pocketbread, Crispy Tofu, Crudite Pickles, Chili Aioli, Cilantro

Smoked "Pastrami'ed" Chicken Sandwich ~ 17

SYR Dressing, Olive, Cabbage

Memorial Day Oak-Grilled Waygu Truffle Burger ~ 20 (SUNDAY 12-4pm ONLY)

Clark's Brioche Bun, Jill's Fondue, Slow Cooked Mushrooms, Pickles, Chicken Fat Potatoes

Weekend Supper

Available Friday, Saturday and Sunday

Grilled Waygu Skirt Steak ~ 27

Blue Cheese, Walnut, Endive, Potato

Flatbread Pizzas

Wood-Oven Baking in Los Alamos since 2003. The vast majority of our ingredients are locally sourced, seasonal and made in-house. Our crust is a 36-hour slow-rise sourdough made from organic whole grains. All our Flatbread Pizzas are baked in our purpose-built wood-burning stone oven fired with local oak.

Goat Cheese and Leek Flatbread ~ 24

Roasted Tomato, Tutti Frutti Farm Basil

Cheese and Herb Flatbread ~ 9 / 16

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

Cauldron Tomato Sauce Flatbread ~ 10 / 17

Vegetarian: Tomato, Caramelized Garlic, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Shaman's Bread ~ 9 / 16

Vegetarian: Garlic Oil, Pistachio, Red Onion, Rosemary, Grana Padano

Mushroom and Caramelized Onion Flatbread ~ 13 / 22

Vegetarian: Cauldron Sauce, Garlic Oil, Onion, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Fire-Roasted Tomato Salsa Flatbread ~ 13 / 22

Vegetarian: Garlic Oil, Charred Tomato, Jalapeno, Black Bean, Red Onion, Corn, Mozzarella, Cilantro

Smoke-Dried Tomato Flatbread ~ 13 / 22

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

Kalamata Olive and Feta Cheese Flatbread ~ 13 / 22

Vegetarian: Garlic Oil, Cauldron Sauce, Red Onion, Bell Pepper, Feta Cheese, Grana Padano, Fresh Herbs

Nitrate-Free Pepperoni and Peppers Flatbread ~ 14 / 24

Garlic Oil, Cauldron Sauce, Charred Pasilla Peppers, Red Onion, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Central Coast Sausage Flatbread ~ 14 / 24

Garlic Oil, Housemade Fennel Pork Sausage, Smoke-Dried Tomato, Red Onion, Whole Milk Mozzarella, Mushrooms, Grana Padano, Fresh Herbs

Coachella Valley Date and Bacon Flatbread ~ 14 / 24

Smoked Leek Cream Sauce, Bacon, Walnuts, Blue Cheese, Grana Padano, Wild Arugula

<i>ADD ONS: Anchovy</i>	<i>- 6</i>
<i>Farm Egg</i>	<i>- 4</i>
<i>Prosciutto</i>	<i>- 6</i>
<i>Fennel Sausage</i>	<i>- 6</i>
<i>SY Ranch</i>	<i>- 2</i>

*Housemade Cup4Cup Gluten Free Crust (10" only) is available for an additional \$1.50
We use Selfish Cow vegan cheese upon request.*

Desserts

Salted Caramel Chocolate and Peanut Drumstick ~ 12 (GF)

Housemade Coffee Ice Cream Affogato ~ 8 (Nut Free).

Los Alamos S'More ~ 9 (Nut Free)

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

*We have a \$25 Cake Fee to cover service, dishware and washing for all cakes brought in from the outside.
We have a \$15 corkage fee per bottle on all bottles wines in.
18% Service Gratuity will be added for parties of 8 and over.
WE PROUDLY MAKE WHAT WE SERVE.*