

June 1st, 2nd, 3rd and 4th, 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

Tutti Frutto Summer Squash and Spring Fava Soup - 12

GF: Roasted Chicken Stock, Grana Rind, Roots Farm New Potato, Green Garlic, Kale

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

Roots Farm Red Lettuce Salad ~ 15

Vegan/ GF: Garden Carrots, Radicchio, Date and Dijon Vinaigrette, Radish

Buckhorn Ranch Citrus and Beet Salad - 15

Vegetarian/ GF: Sheep's Milk Ricotta, Niçoise Olives, Caper Leaves, Pistachio

Channel Island Halibut Couscous - 17

Spring Garlic, Peas, Tomato

Truffled Meatloaf Sandwich ~ 18

Waygu Beef, Summer Truffle, Tomato, Fried Onion, Pickles

Mushroom Confit Sandwich ~ 17

Oyster and Shitake Mushrooms, Caramelized Onion, Jill's Cheesy Fondue Sauce, Pesto

Weekend Supper

Available Friday, Saturday and Sunday

Bollito Misto ~ 27

*Chicken, Veal Bones, Pork Susage, Beef Short Ribs, Cotechino,
Salsa Rossa, Salsa Verde, Horseradish Sauce, Apricot Mostarda*

Flatbread Pizzas

Wood-Oven Baking in Los Alamos since 2005. 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.

Spring Lahm di Ajeem Flatbread ~ 24

A classic Iraqi dish translating to "meat on dough." Ground Lamb, Tomato, Onion, Pomegranate Molasses, Parsley (no cheese)

ADD Fior di Latte ("Flower of the Milk") Mozzarella - +4

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

ADD ONS: Anchovy - 6

Farm Egg - 4

Prosciutto - 6

Fennel Sausage - 6

SY Ranch - 2

Housemade Cup4Cup Gluten Free Crust (10" only) is available for an additional \$1.50

We use Selfish Cow vegan cheese upon request.

Desserts

Housemade Chavez Family Strawberry Ice Cream 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.