

August 3<sup>rd</sup>, 4<sup>th</sup>, 5<sup>th</sup> and 6<sup>th</sup>, 2023

### Zero-Proof Drinks

**Fresh Juiced Ginger, Turmeric and Citrus Spritz** ~ 10

**Fermented Chavez Family Strawberry and Basil Soda** ~ 10

**Burkdoll Farm White Peach Sparkler** ~ 10

*Fresh Nectarine Juice, Lemon Syrup, Sparkling Water*

- *ADD Civilization Pet Nat for a Bellini version* ~ +5

**Tutti Frutti Heirloom Tomato Michelada/ M Special X Elder Flat** ~ 8

### Soup

**Summer Melon Gazpacho** - 12

*Vegan/ GF – CHILLED. Cucumber, Serrano, Red Onion*

### 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*

**Smoked Channel Island Mackerel and Cucumber Salad** ~ 20

*GF: Roots Farm Little Gems, Greek Yogurt, Horseradish, Cucumber, Lemon, Apple*

**Tutti Frutti Farm Zucchini Florets** - 17

*Vegan/ GF: Basil, Olive Oil*

**Heirloom Tomato and "Tom-Mayo" Pan Con Tomate** - 20

*Vegetarian: Flatbread Focaccia, Heirloom Garlic, Tutti Frutti Heirloom Tomato, Egg*

**Outlaw Valley Ranch Lambwich** ~ 18

*Pocketbread, local Navajo Churro Lamb, Yogurt Tzatziki, Cucumber, Arugula*

### Weekend Supper

**Smoke-Roasted Half Mary's Chicken and Summer Panzanella** ~ 35

*Easily enough for 2: Heirloom Tomato, Levain Croutons, Red Onion, Basil, Chicken Bone Broth*

*WE PROUDLY MAKE WHAT WE SERVE.*

## 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.*

### **Sumer Corn Flatbread ~ 24**

*Vegetarian: Charred Corn, Calabrian Chili, Pasilla, Red Onion, Fresh Mozzarella, Arugula*

### **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

**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.*