

September 28th, 29th, 30th and October 1st, 2023

Welcome Fall!

Fresh Juiced Ginger, Turmeric and Citrus Spritz ~ 10 (Alcohol Free)

NEW: Land of Saints Frosé ~ 16 / **Brickbarn Sparkling Floater** +4

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

Soup

Weiser Farm Sunchoke Soup - 12

Vegetarian/ GF: Salted White Onion, Leek, Sage

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

Outlaw Valley Ranch Navajo Churro Lamb Braise & Green Beans ~ 18

Endive, Heirloom Tomato

Hollister Ranch Rock Crab Claws - 23

Truffle Aioli, Hot Sauce

Tutti Frutti Farms Melon and Prociutto Salad - 18

Cucumber, Salsa Macha, Salted Onion, Cilantro

Chili Crisp Boiled Fresh Peanuts - 14

Vegan/ GF: Lemongrass, Flowering Cilantro, Apple Cider Vinegar

Radicchio and Honeynut Squash Salad - 16

Vegan/ GF: Rosminah's Persimmon Vinegar

Sandwich

Channel Island Bluefin Tuna Salad

Pocketbread, Pickled Red Onion

Supper

Available Friday thru Sunday

Ribeye Steak with Oyster Sauce ~ 28

GF: Chicken Schmaltz, Prosciutto, Oyster, Leeks, Potato Fondue

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.

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

Grilled Peach with Cream and Nuts ~ 12

Los 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.*