

November 24th, 25th and 26th, 2023

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

Ambrosia Melon, Watermelon and Chili Juice – 10 (Alcohol Free)

FEATURED: Presq'ile 2023 Gamay Nouveau – 15 (only 14 cases made)

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Soup

Gazan Fava and Chicken Soup with Black Seed Tahini - 12

Onion, Cumin, Coriander, Sesame

Salads and Starters

Clark's Bien Nacido X 1987 Walnut and Shallot Levain Bread ~ 6

Housemade Cultured Butter, Wild-Crafted Big Sur Smoked Sea Salt

Farmers' Market Green Salad ~ 9

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

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

Wild-Foraged Chanterelle Mushroom Pasta ~ 19

Vegetarian: Trofie Pasta, Lompoc-Foraged Chanterelles, Butternut Squash, Truffle Cheese

**Roots Farm Speckled Lettuce and Walnut Granola Salad
with Smoked Rockfish** - 16

Travis' Santa Barbara Rockfish, Walnut Vinaigrette, Leek, Pecorino, Orange

Orange, Fennel and Pomegranate Salad - 16

Vegan/ GF: Persimmon Vinaigrette, Jacob's Escarole, Endive

Sandwich

Los Alamos Quince Braised Lamb with Dead Sea Salts - 18

Pomegranate, Freekah and Chickpea Salad, Israeli AND Palestinian Dead Sea Salts

Supper

Available Friday thru Sunday

Travis's Santa Barbara Vermillion Rockfish and Chips ~ 23

Calidad Beer Batter, SY Ranch Dressing, Pickled Cauliflower, Hot Sauce

WE PROUDLY MAKE EVERYTHING 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.

WEEKLY SPECIAL: Smoked Mortadella Flatbread ~ 24

Smoked Leek Sauce, Pistachio Pesto, Fresh Mozzarella, Pecorino

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:</i>	<i>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

Caramel Flan with Turmeric Honey and Cream ~ 12 (GF, Nut Free)

Knafeh – Shredded Phyllo with Cheese and Flowered Syrup ~ 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.*