

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

Catherine's Hachiya Persimmon Lemonade – 5.50 (Zero Proof)

Beet, Ginger, Turmeric, Apple Cider – 5.50 (Zero Proof)

Soup

Pasta e Fagioli – 14

Beef Bone and Cheese Rind Stock, Borlotti Beans, Kale

Salads and Starters

Farmers' Market Green Salad ~ 10 (Vegan, GF)

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

The Lil' Alamos Salad ~ 6 (Vegan/ GF)

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

Wild Arugula Salad with Pecorino ~ 16 (Vegetarian)

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

Crispy Outlaw Valley Lamb Salad ~ 22 (GF)

Preserved Tomato, Tutti Frutti Shell and Sugar Snap Peas, Garden Mint Salsa

Scallop Ceviche – 26 (GF)

*Red Onion, Avocado, Black Garlic, House-Fermented Garden Chilis, Blood Orange, Yard Lemons and Beans
Lime, Etrog Dust*

Winter Orange, Chicory and Fennel Salad – 16 (GF)

Walnut Anchovy Vinaigrette, Ricotta, Mint

Wild Chanterelle Tartine ~ 16 (Vegetarian)

Clark's Levain Bread, Ricotta, Garlic, Ricotta, Cara Cara Olive Oil, Poached Farm Egg

Sandwich

Smoked SRF Waygu Meatloaf Sandwich - 18

Pocketbread, Chanterelle Mushroom Fundido

Supper

Available Friday thru Sunday

Channel Island Rockfish and Chips ~ 28

Roots Farm Cabbage Slaw, Travis's Landing, Oyster Sauce, SYV Ranch,

WE PROUDLY MAKE EVERYTHING WE SERVE

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.

WEEKLY SPECIAL:

Mortadella and Burrata Flatbread ~ 25

Cauldron Tomato Sauce, Preserved Tomato, Garlic Oil, Grana

Cheese and Herb Flatbread ~ 10 / 17

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

Cauldron Tomato Sauce Flatbread ~ 11 / 18

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 ~ 14 / 24

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

Fire-Roasted Tomato Salsa Flatbread ~ 14 / 24

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

Smoke-Dried Tomato Flatbread ~ 14 / 24

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

Kalamata Olive and Feta Cheese Flatbread ~ 14 / 24

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

Nitrate-Free Pepperoni and Peppers Flatbread ~ 15 / 26

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

Central Coast Sausage Flatbread ~ 15 / 26

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 ~ 15 / 26

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 di Parma</i>	<i>- 6</i>
	<i>Nitrate Free Fennel Sausage</i>	<i>- 6</i>
	<i>House 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

Mudd Creek Ranch Makrut Lime Cake ~ 12

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.

FULL *of* LIFE
FLATBREAD
SANTA BARBARA COUNTY
CALIFORNIA

**Santa Ynez Valley
Restaurant Week
January 25th, 26th, 27th and 28th, 2023**

\$24.24

Pasta e Fagioli
Beef Bone and Cheese Rind Stock, Borlotti Beans, Kale

Farmers' Market Green Salad
Raspberry Tamari Vinaigrette

Large Flatbread Pizza of your choice