

February 11th, 2024 *Exclusive*
Super Bowl Sunday Menu
OPEN 12-4 for Dine In, Take Out and Online.

Regular Menu To-Go Available
The whole menu is also available To-Go

Super Bowl Specials

Flatbread Family Meal - 55

4 Large Flatbread (Please specify Par Baked/ Unsliced) – 75

5# Mary's Chicken Drumsticks – 30

3# SRF Kansas City Beef Burnt Ends – 85

Clark's 2# Levain Bread and Spreads – 20

Cultured Butter

Caramelized Garlic

Housemade Herbed Goat Cheese

February 8th, 9th, 10th and 11th (limited hours and special take out menu), 2024

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

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

Soup

Turkish Winter Smoked Lamb Soup – 16

*Outlaw Valley Ranch Navajo Churro Lamb, Lamb Broth, Wild Foraged Black Trumpet Mushrooms,
Preserved Tomato, Wild Greens*

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

Moroccan Carrot and Citrus Salad ~ 17 (Vegan/ GF)

Roots Farm Carrots, Buckhorn Ranch Citrus and Honey, Preserved Lemon Turmeric Dressing, Orange Blossom

Jill's Beet and Herbed Goat Cheese Salad – 16 (Vegetarian/ GF)

Chavez Family Farm Beets, Chickpea, Everything Bagel Seasoning

Wild Foraged Chanterelle, Guanciale and Chicory Salad – 19 GF

Roots Farm Chicories, Wild Arugula, Shallot, Walnut Dressing, Pecorino, Windfall Citrus

Charred Cabbage Salad with Parsnips and Blue Cheese – 17 (Vegetarian)

Roots Farm Napa and Cone Cabbages, Snap Peas, Bread Crumb

Sandwich

Waygu Beef and Pork Meatball Sandwich - 18

Snake River Farms Meat, Cauldron Tomato Sauce, Gruyère, Shrettuce, Sunchoke Chips

Supper

Available Friday thru Sunday

Our '49'ers Cioppino with Grilled Levain Bread ~ 42

Channel Island Rockfish, Hope Ranch Mussels, Scallops, Clams, Shrimp, Tomato, Herbs

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 56-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:

Stracciatella and Salumi Flatbread ~ 25

Cauldron Tomato Sauce, Red Onion, Preserved Tomato, Fresh Mozzarella Curds, Smoked Calabrese Chilis

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

Zero-Waste Whole Orange Cake with Orange Ice Cream ~ 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.*