

February 22<sup>nd</sup>, 23<sup>rd</sup>, 24<sup>th</sup> and 25<sup>th</sup>, 2024

**Chavez Family Strawberry and Black Peppercorn Lemonade** – 5.50 (Zero Proof)

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

### Soup

**Chicory and Borlotti Bean Soup** – 16 (Vegetarian/ GF)  
*Vegetable Broth, Roots Farm Chicory, Winter Vegetables, Preserved Lemon, Crème Fraîché*

### Salads and Starters

**Relax and stay awhile Los Alamos Snack** ~ 12  
*Red and Green Cerignola Olives on the bone, Olea Farms Cara Cara Olive Oil, Fennel Pollen, Pork Saleme Felino, Oven-Melted Pecorino with Walnuts, Orange Blossom Honey, Chicken Schmaltz Sea Salt Crackerbread*

**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*

**Burrata with crispy 'Nduja and Broccolini** ~ 17 (GF)  
*Menendez Family Farm Broccolini, Fermented and Cured Pork, Almonds*

**Morro Bay Grassy Bar Oysters with Kumquat Mignonette** – 24  
*6 Oysters, Fukushu Kumquat, Meyer Lemon, Garden Habanero Sauce*

**Wild Foraged Chanterelle, Guanciale and Growing Grounds Arugula with Walnut Pecorino** – 17 (GF)  
*GF: Growing Grounds' Transitional Mental Health Garden Arugula, Shallot, Walnut Dressing, Pecorino, Windfall Citrus*

**Sicilian Blood Orange and Bottarga Salad** – 18  
*Fennel, Pistachio, Olea Farm Cara Cara Olive Oil, Onion*

### Sandwich

**Los Alamos Sour Orange Chicken Pibil-style** - 16  
*Shredded Mary's Chicken, Chipolte, Garlic, Avocado Crema, Picked Onion*

### Supper

*Available all weekend!*

**SRF Pork Porterhouse Chop with Wild Chanterelles and Apple** ~ 42  
*Chavez Family Farm Apple Glaze, Parsnip, Potato*

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:

#### **Pacific Clam *White* Flatbread ~ 25**

*Smoked Leek Sauce, Bacon, Wild Clams, Pecorino, Chili, Oregano, Wild Arugula, Truffle*

#### **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*

#### ADD ONS:

<i>Anchovy</i>	- 4 / 6
<i>Farm Egg</i>	- 2 / 4
<i>Prosciutto di Parma</i>	- 4 / 6
<i>Pork and Fennel Sausage</i>	- 4 / 6
<i>Housemade Vegan Sausage</i>	- 2 / 4
<i>House SY Ranch</i>	- 2

*Housemade Cup4Cup Gluten Free Crust (10" only) is available for an additional \$1.50  
We use Selfish Cow vegan cheese upon request.*

## Desserts

#### **Sicilian Blood Orange Cake with Bergamot 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.*