

February 29th, March 1st, 2nd and 3rd, 2024

Chavez Family Strawberry and Black Peppercorn Lemonade – 5.50

(Zero Proof)

Soup

Smoked Chicken and Spinach Gnocchi – 16

Potato, Meyer Lemon Gremolata

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-Meltd 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

Housemade Paneer with Tutti Frutti Spinach ~ 17

Vegetarian/ GF: Ryan's Raw Milk Holstein Milk Cheese, Fresh Turmeric, Housemade Garam Masala

Local Raw Yellowtail and Radish Kimchi – 24

GF: Lacto-Fermented Roots Farm and Tutti Frutti Radish, Pickled Fresno, Onion, Avocado

Morro Bay Grassy Bar Oysters – 24

Kumquat Mignonette, Lacto-Fermented Garden Habanero Hot Sauce

Wild Chanterelle and Walnut Shallot Tartine – 17

Vegetarian: Clark's 1987x Bien Nacido Levain Bread, Tallegio, Wild Arugula

Sandwich

Bacon and Farm Egg - 16

SRF Pork Belly Bacon, Fried Farm Egg, Shrettuce, Cheddar, Pickled Fresno and Romanesco

Supper

Available Friday thru Sunday

Local Halibut and Key Lime ~ 38

Potato Tortilla Español, Brocolini, Capers, Sunchoke

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

Blood Orange Polenta 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.*