

**March 21<sup>st</sup>, 22<sup>nd</sup>, 23<sup>rd</sup> and 24<sup>th</sup>, 2024**

*Wecome Spring and the Parsi New Year!*

**Ginger - Tumeric - Carrot Spritz** – 6 (Zero Proof)

**Chavez Family Strawberry and Black Peppercorn Lemonade** – 5.50

(Zero Proof)

### **Soup**

**Spring Roots Farm Carrot and Snap Pea Soup** – 12

*Vegetarian/ GF: Tutti Frutti Snap Peas, Roots Farm Carrot, Ginger*

### **Salads and Starters**

**Relax and stay awhile Los Alamos Snack** ~ 12

*Pickled Cauliflower, Fried Capers, Cerignola Olives, Herbed Romesco and Goat Cheese, Flatbread Salt and Pepper  
Grissini, Rancho La Viña Walnut and Anchovy Bagna Cauda, Santa Barbara Navel 'Halftime' Orange*

**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*

**Shaved Cauliflower and Roots Farm Little Gem Salad** – 17

*Vegan/ GF: Lemon Mustard Vinaigrette, Crispy Garlic*

**Santa Ynez Ranch Lamb Stew** – 21

*Weed Abatement Lamb, Ginger and Garlic Curry, Crispy Potato Straws, Garlic Pocketbread  
ADD A GLASS of 2023 SYR Malvasia Bianca from the vineyard the lambs worked in - 7*

**Pounded Pork and Chicory Salad** – 20

*Mustard, Meyer Lemon, Breadcrumb*

### **Sandwich**

**Las Cumbres Ranch Burger** - 22

*Grass Fed Bonsmara Beef, Bacon Jam, Housemade Katsup, Horseradish Cauliflower,  
Clark's Roasted Potato Brioche Bun*

### **Supper**

*Available Friday thru Sunday*

**Whole Santa Barbara Dungeness Crab cooked in M Special Lager** – MP

*Cleaned and Un-Cracked, Finley Farm Celeriac Rémoulade, Truffle Aioli, Drawn Butter*

*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:**

**Smoked Mary’s Chicken Flatbread ~ 25**

*Smoked Leek Sauce, Candied Garlic, Smoked Mozzarella, Roots Farm Futsu Squash*

**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>- 4/ 6</i>
	<i>Farm Egg</i>	<i>- 2/ 4</i>
	<i>Prosciutto di Parma</i>	<i>- 4/ 6</i>
	<i>Pork and Fennel Sausage</i>	<i>- 4/ 6</i>
	<i>Housemade Vegan Sausage</i>	<i>- 2/ 4</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**

**Chavez Family Farm Strawberry & Black Pepper Polenta Cake ~ 12 (GF)**

**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.*