

**March 28<sup>th</sup>, 29<sup>th</sup>, 30<sup>th</sup> and 31<sup>st</sup>, 2024**

*Welcome Easter!*

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

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

(Zero Proof)

### Soup

**Leek and Potato Soup with Snap Peas** – 12

*Vegetarian/ GF: Tutti Frutti Leeks and Snap Peas, Potato, Vegetable Broth*

### Salads and Starters

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

*Potted Burrata and Pesto, Pickled Cauliflower, Fried Capers, Cerignola Olives, Flatbread Salt and Pepper Grissini, Fennel Salami, 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*

**Smoked Salmon Loaded Potato** – 21

*GF: Crispy Potato, Crème Fraîché, Herbs*

**Stepladder Creamery Ragged Point Salad** – 19

*Vegetarian: Breaded Triple Cream Cow's Milk Cheese, Roots Farm Lettuce, Pickled Onion, Mustard Vinaigrette*

**Crab Deviled Egg Salad with Remoulade** – 20

*Finley Farm Celery Root, Mayonaise*

### Sandwich

**Pork Paillard with Chanterelle & Black Pearl Mushroom Sandwich** - 22

*Wild Foraged Chanterelles, Mighty Cap Black Pearl Mushrooms, Bacon Jam*

### Supper

*Available Friday thru Sunday*

**Channel Island Rockfish** – MP

*Browned Butter, Capers, Asparagus, Almond, Spring Onion*

## 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:

#### **Prosciutto and Artichoke Flatbread ~ 25**

*Smoked Leek Sauce, Candied Garlic, Fresh Mozzarella, Red Onion, Peas, Arugula*

#### **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

#### **Jill's Meyer Lemon Lady ~ 10 (Nut Free)**

#### **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.*

**March 30<sup>th</sup> and 31<sup>st</sup>**  
**Flatbread Special Easter Offerings**  
*Available Saturday and Sunday until we sell-out*

**SY Ranch Lamb Chop** – 24  
*2 Weed-Abatement Lamb, Creamed Fava, Borlotti Bean, Spring Salad*

**Crab and Lemon Eggs Benedict** – 24  
*Clark's Whey Sourdough English Muffin, Poached Egg, Bacon, Jill's Lemonaise*

**Whey Sourdough Levain & Wild Chanterelle Toast with Burrata** – 22  
*Extra Virgin Olive Oil, Herbs*

**2# Whey Sourdough Levain Loaf** – 16  
*Grass-Fed Raw Milk Whey, Spelt*