# May $2^{nd}$ , $3^{rd}$ , $4^{th}$ and $5^{th}$ , 2024

#### Oro Blanco & Serrano Kombucha - 6 (Zero Proof)

# Frozen Chavez Family Strawberry and Black Peppercorn Lemonade -5.50

(Zero Proof) (+ 5 add a Rosé floater!)

# Soup

## Toasted Fideo with Beans and Chorizo - 12

Housemade Pork Chorizo, Black Beans, Garlic, Oregano, Tomato

## Salads and Starters

# Stay a While Snack - 15

Vegetarian: Farmers' Market Guacamole, Jill's Fundido, Housemade Corn Chips, Clark's Roasted Salsa

# 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

#### Izzy and Juana's Huarache - 16

Flatbread base, Refried Beans, Pork Belly, Salsa Verde, Cotija

#### Local Stone Crab Claws - 19

GF: Drawn Butter, Truffle Aioli, Celery Root

## Stepladder Creamery Salad - 19

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

#### Pacific Snapper Oro Blanco Ceviche – 19

GF: Fennel, Cucumber, Jicama, Onion, Bird Chili, Fermented Garden Chili

## **Sandwich**

# SRF Waygu Top Sirloin Steak Sandwich - 22

Onion, Salsa Macha, Market Slaw, Arugula

#### Supper

Available Friday thru Sunday

#### Wood-Oven Baked Crab Relleno - 28

Salsa Verde, Citrus, Serrano, Black Beans

## 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:**

# **Spring Flatbread** ~ 25

Vegetarian: Smoked Leek Sauce, Asparagus, Spinach, Candied Garlic, Peas, Fresh Mozzarella

#### **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:	Anchovy	- 4/6
	Farm Egg	- 2/4
	Prosciutto di Parma	- 4/6
	Pork and Fennel Sausage	- 4/6
	Housemade Vegan Sausage	- 2/4
	House SY Ranch	- 2

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

#### Desserts

# MCR Flan with Chavez Family Strawberries and Perfumed Cream ~ 10 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, діярываге анд 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 аддед for parties of 8 and over.