

May 16th, 17th, 18th and 19th, 2024

Oro Blanco & Serrano Kombucha – 6 (Zero Proof)

Frozen Chavez Family Strawberry and Black Peppercorn Lemonade – 5.50

(Zero Proof) (+ 5 add a Land of Saints Rosé floater!)

Soup

Roots Farm Smoke-Roasted Carrot, Ginger and Turmeric Soup – 12

Vegan/ GF: Fennel, Garlic, Calabrian Chilis

Salads and Starters

Stay a While Snack – 15

Jill's Potato and Basil Chips, Basil Goat Cheese Dip, Olives, Pickles, Salami

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

Morro Bay Oysters on the Half Shell – 22

Chavez Family Farm Apple Mignonette, Little Gem Green Goddess

Local Vermillion Rockfish Ceviche – 19

GF: Blue Dog Farm Oro Blanco, Villa Jilla Meyer Lemon, Onion, Avocado,

Roots Farm Little Gem Caesar – 16

MCR Farm Egg, Anchovy, Garlic, Lemon, Caramelized Bread Crumb, Grana, Black Pepper

First of the Season Peach Salad with Burrata – 15

Farmers' Market Greens, Sea Salt

Sandwich

Mary's Grilled Chicken Breast with Broccolini and Fondue Sandwich - 22

Mendoza Family Broccolini, Macha Verde, Zucchini Slaw

Supper

Available Friday thru Sunday

Braised Roots Farm Purple Artichokes with Anchovy and Walnut – 27

*Rancho La Viña Walnuts, Green Garlic, Fava Bean, Jill's Torn Potato, Olives, Lemon, Herbs,
Wild Black Mustard Flowers*

Flatbread Pizzas

Wood-Oven Baking in Los Alamos since 2005. 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:

Clam and Leek Flatbread ~ 24

Smoked Leek and Crab Sauce, Littleneck Clams, Chopped Clams, Clam Juice, Bacon, Pecorino, Red Pepper

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

Smokeð Leek Cream Sauce, Bacon, Walnuts, Blue Cheese, Grana Padano, Wild Arugula

ADD ONS:

<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

First of the Season Cherry Clafoutis with Noyaux 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.*