

July 11<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup> and 14<sup>th</sup>, 2024

**Atost Summer Spritz** ~ 15

*Ventura-made Atost: Strawberry, Orange, Lemon, Rose, Tonic Water, Rosemary*

**Welcome Summer Michelada** - 7

*Calidad Mexican-Style Lager with Tutti Frutti Heirloom Tomatoe, Fish Sauce and Serrano*

**White Peach Bellini** - 15

*Housemade Burkdoll Farm White Peach Pureé*

**Hello Summer Frozé** - 14

*Frozen Rosé Wine Slushie (+5 adds a floater of fresh Rosé)*

**Soup**

**Smoked and Chilled Hope Ranch Mussels and White Sea Bass Chowder** - 12

*Leeks, Charred Red Pepper Aioli, New Potato, Corn, Fennel, Fermented Chili*

**Salads and Starters**

**Stay a While Snack** - 15

*Eggplant, Fennele's Pepper Salad, Cucumber, Artichoke Dip, Lemon, Calabrian Salame, Cerignola Olives, Focaccia*

**Farmers' Market Green Salad** ~ 9

*Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, Kelpful Seaweed, Ginger Tamari Vinaigrette, Flax*

**The Lil' Alamos Salad** ~ 6

*Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Ingredient driven.*

**Wild Arugula Salad with Pecorino** ~ 15

*Vegetarian: Preserved Lemon and Caper Vinaigrette, Red Onion, Castelvetrano Olives, Herbed Bread Crumbs*

**Bell "Street Corn"** ~ 12

*Vegetarian: Summer Corn, Esplette Aioli, Tutti Frutti Heirloom Tomato, Cotija*

**Stepladder Creamery Big Sur Salad** - 16

*Vegetarian - Breaded Sheep and Cow's Milk Cheese with Vegetable Renet, Little Gems, Roasted Tomato and Mushroom Vinaigrette*

**Burrata with Charred Snap Peas and Stonefruit** - 15

*GF: Burkdoll Stonefruit, Chili Crisp*

**Charentais Melon and Cucumber Salad with Prosciutto** - 19

*2.5# Channel Island Rockfish, Citrus, Herbs, Radish and Beet Salsa*

**Stepladder Creamery Butterkåse (Butter Cheese) BLT Sandwich** ~ 16

*Wood Oven Olive Pocketbread, Bixby Cheese (Cow), Tutti Frutti Heirloom Tomato, Crispy Pork Belly, Roots Farm Little Gem Lettuce*

**Weekend Supper**

**Poached and Fried Motley Crew Squab** ~ 35

*Vinegar, Caramel, Ginger, Radish Salad*

## 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.*

### **Mortadella, Lemon and Pistachio Flatbread ~ 26**

*Smoked Leek Sauce, Red Onion, Fresh Mozzarella, Kalamata Olives, Black Pepper*

### **Cheese and Herb Flatbread ~ 9 / 16**

*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

### **Cauldron Tomato Sauce Flatbread ~ 10 / 17**

*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 ~ 13 / 22**

*Vegetarian: Cauldron Sauce, Garlic Oil, Onion, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

### **Fire-Roasted Tomato Salsa Flatbread ~ 13 / 22**

*Vegetarian: Garlic Oil, Charred Tomato, Jalapeno, Black Bean, Red Onion, Corn, Mozzarella, Cilantro*

### **Smoke-Dried Tomato Flatbread ~ 13 / 22**

*Vegetarian: Garlic Oil, Dried Tomato, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

### **Kalamata Olive and Feta Cheese Flatbread ~ 13 / 22**

*Vegetarian: Garlic Oil, Cauldron Sauce, Red Onion, Bell Pepper, Feta Cheese, Grana Padano, Fresh Herbs*

### **Nitrate-Free Pepperoni and Peppers Flatbread ~ 14 / 24**

*Garlic Oil, Cauldron Sauce, Charred Pasilla Peppers, Red Onion, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

### **Central Coast Sausage Flatbread ~ 14 / 24**

*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 ~ 14 / 24**

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

<i>ADD ONS: Anchovy</i>	<i>- 6</i>
<i>Farm Egg</i>	<i>- 4</i>
<i>Prosciutto</i>	<i>- 6</i>
<i>Fennel Sausage</i>	<i>- 6</i>
<i>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

### **Roasted Apricot Crumble ~ 12 (Nut Free)**

### **Jill's Strawberry Ice Cream Sunday ~ 10**

### **Housemade Coffee Ice Cream Affogato ~ 8 (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.*

*WE PROUDLY MAKE WHAT WE SERVE.*