

July 25th, 26th, 27th and 28th, 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 Summer Corn and Spinach Soup - 12

Vegan/ GF: Leeks, Potato, Tutti Frutti Tomato, Serrano, Corn Milk, Corn Silk

Salads and Starters

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

Seared Otoro Tuna ~ 38

Bluefin Tuna Belly, 2 Guys Market Melons, Lime, Santa Barbara Aminos, Shallot

Babe Farm Beet, Carrot, Pistachio and Radish Salad - 15

Vegan/ GF: Lime Juice, Seaweed, Sesame

Burrata with Charred Snap Peas, Tomato and Stonefruit - 15

Vegetarian/ GF: Heirloom Tomatoes, Chili Crisp, Black Garlic

Confit MCR Squab Pasta - 19

Stepladder Creamery Fromage Blanc, Sage, Butter

Channel Island Tuna Melt Sandwich ~ 24

Confit Tuna Loin, Friséé, Farm Egg, Dill, Cucumber

Weekend Supper

Seared Waygu Denver Steak with Black Garlic ~ 42

Tutti Frutti Heirloom Tomatoes, Semolina Fried Onions, Spinach

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.

Grilled Corn and Skirt Steak Flatbread ~ 26

Smoked Leek Sauce, fresh Mozzarella, Stepladder Creamery Fromage Blanc, Lemon, Pecorino, Chili, Red Onion, Arugula

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

Olive Oil Cake with Hazlenuts and Grilled Stonefruits ~ 12

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).

*Half and Half Flatbreads are charged at the more expensive Flatbread price.
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.*