

September 5<sup>th</sup>, 6<sup>th</sup>, 7<sup>th</sup> and 8<sup>th</sup>, 2024

Summer Drinks

**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 Fall Frozé** - 14

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

**Chavez Family Strawberry Lemonade** - 7 (N/A)

Soup

**Chilled Summer Melon Soup** - 12

*Vegan/ Dairy Free: Serrano, Shallot, Olive Oil*

Salads and Starters

**Farmers' Market Green Salad** ~ 9

*Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, 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*

**Corn Potage with Wild Chanterelles and Rock Crab** - 28

*Confit Farm Egg Yolk*

**Mushroom Beignets with a Black Garlic and Truffle** - 28

*Vegetarian: Green Onion, Aioli*

**Roots Farm Little Gems Caesar with Citrus-Poached Shrimp** - 19

*Jimmy Nardello Peppers, Korean, Chili, Green Onions*

**Plum Salad with Smoked Rhubarb Vinaigrette** ~ 16

*Vegetarian/ GF: Pickled Onion, Pecorino, Basil*

**Crispy Pork Belly Sandwich** ~ 18

*Braised Pork Belly, Coleslaw, Pickled Jalapeno, Tutti Frutti Tomatoes, SYV Ranch*

Weekend Supper

*Available Friday thru Sunday or Sold Out*

**70oz. Wild Bluefin Collar Roasted in the Wood Oven** ~ 100

*We have 4 orders from 290# of Tuna we took in this week from Santa Lucia Fishing.  
Tuna Cheek, Toro Collar, Daikon Salad, Crispy Rice, Ponzu, Chili Crisp*

## 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.*

### **Braised Beef Cheek Flatbread ~ 26**

*Stewed Tutti Frutti Tomatoes, Caramelized Red Onion, Onion Jam, Corn, Fresh Mozzarella*

### **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

### **R&T's Pink Lady Tarte Tartin, Plum Ice Cream ~ 12**

### **Coffee Affogato (it's back!) ~ 9**

### **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.*