

September 26th, 27th, 28th and 29th, 2024

Autumn Drinks

Atost Autumn Spritz ~ 15

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

Welcome Autumn Michelada - 7

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

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

Smoked Chicken Soup - 14

Mary's Organic Chicken, Heirloom Tomato, Charred Carrots, Fava

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

Tutti Frutti Farm Basque Piperade - 15

GF: Hungarian Chilis, Bell Peppers, Garlic, Prosciutto, C+J's Backyard Eggs

Cucumber and Mint Salad with Hot Honey - 15

Tutti Frutti Heirloom Tomato, Red Onion, Scallions, Dill, Chives

Roots Farm Little Gems Wedge Salad - 16

Bacon, Cherry Tomato, Blue Cheese, Everything Bagel Mix

8oz American Lamb Burger with Patates Tiganites ~ 24

Greek Yoghurt Tzatziki, Pickled Red Onions, Little Gem Lettuce, Heirloom Tomato, Kalamata Olive, Feta Cheese, CA Extra Virgin Olive Oil fried Potatoes

Weekend Supper

Available Friday thru Sunday or Sold Out

Whole Fried Chicken with Kelly's Catch Caviar ~ 90 (served 4-6 people)

Mary's Organic Chicken, SYV Ranch, Herbs, Buttermilk and Peach and Habanero Marinade

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.

Chopped Ocean Clam and Bacon “White” Flatbread ~ 26

Smoked Leek Sauce, Ocean Clams, Bacon, Garlic Confit, Pecorino, Fresh Mozzarella, Oregano

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

Peach Cobbler with Walnut Crumble and Vanilla 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.*