

October 24th, 25th, 26th and 27th, 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)

Santa Cecilia White Passionfruit Lemonade - 7 (N/A)

Soup

Wood Oven Wild-Caught Channel Island Fisherman's Stew - 14

Halibut, Swordfish, Smoked Ocean Whitefish, Diver Scallops, Shrimp, Roasted Crab Broth, Rock Crab Meat, Tomato

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

Santa Lucia Fishing Line Caught Tuna Niçoise Salad - 17

Tutti Frutti Tomato, Chavez Family Potato and Blue Lake Beans, Radish, Anchovy Breadcrumb

Monica's Salad - 15

Monica was a dear friend of the restaurant. This is her mother's recipe and was her favorite.

Vegan/ GF: Persimmon, Pomegranate. Cilantro, Red Wine Vinaigrette, #fuckcancer

Stepladder Creamery Big Sur Cheese Salad - 18

Vegetarian: Cow and Goat's Milk Bloomy Rind Cheese, Panko, Roots Farm Little Gems, Red Wine Vinaigrette

Santa Lucia Fishing Roasted Channel Island Sardines - 18

Jimmy Nardello Peppers, Garlic, Herbs, Lemon, Bread

Mighty Cap Lion's Mane Mushroom Schnitzel - 17

Vegetarian - Bread Crumb, Chanterelle Mushroom Sauce

Smoked and Burnt Orange Chicken Wings - 17

Hot Honey, Orange Peel, Leeks, Fennel, Saffron

Tutti Frutti Hierloom Tomato, Burrata and Kabocha Squash Sandwich - 18

Vegetarian: Pumpkin Seed Pesto

Weekend Supper

Available Friday thru Sunday or Sold Out

Håfa Adai Shio Ramen - 24

Beef, Chicken Foot & Pork Bone Broth, Alkalized Wheat Noodles, Egg, Pork, Dashi, Fermented Garlic

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.

John's Chicken Adobo Flatbread ~ 26

Mary's Chicken slow-braised Filipino Style, Fresh Mozzarella, Lime, Consomé

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

The Return of the Pistachio Cake ~ 12

Lemon, Citrus Cream

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.*