

November 29th, 30th and December 1st, 2024

Autumn Drinks

Atost Autumn Spritz ~ 15

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

Her Farms Fresh Ginger, Beet & Lemonade Spritz - 8 (N/A)

Soup

Roots Farm Treviso Radicchio Risotto Soup - 12

Chicken, Butter Beans, Marko's Greek Saffron, Tomato, Grana

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

Celery Root Remoulade with Crab - 20

GF: Crème Fraîché, Whole Grain Mustard, Tutti Frutti Carrots, Chayote Squash, Lemon

Roasted Chavez Farm Brussels Sprouts on the Stalk - 17

Vegan/ GF: Chili Garlic Crisp, Santa Ynez Valley Ranch, Wild Candy Cap "Bacon Bits"

Roots Farm Little Gem Caesar - 17

Anchovy, Lime, Black Pepper, Pecorino, Pickled Red Onion, Charred Tomato, Croutons

ADD: Seared SRF Sirloin Steak and Meyer Lemon - +12

Clark's 1991xBien Nacido Sourdough Pan con Tomate - 12

Vegetarian: Organic Sourdough Bread, Garlic, Olive Oil, Tutti Frutti Heirloom Tomatoes

Persimmon and Fennel Salad - 13

Vegetarian/ GF: Pomegranate, Buckhorn Ranch Orange Vinaigrette, Roots Farm Butter Lettuces, Feta Cheese

Weekend Sandwich

Caul Fat wrapped Waygu Burger - 22

SRF Waygu Beef, Clark's Sourdough Brioche Buns, House Katsup, Fixins...

Weekend Supper

Available Friday thru Sunday or Sold Out

Wild Chanterelle and Fermented Garlic Pasta - 28

Vegetarian: Housemade Egg Pasta 'Rags,' Tomato, Garlic, Pecorino, Herbs, Bee Pollen

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.

Melted Tuscan Kale Flatbread with MCR 'Italian' Pork Sausage ~ 26

Cauldron Tomato Sauce, Caramelized Onion, Red Onion, 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

Jill's Quince Cake with John's Persimmon Eggnog Ice Cream ~ 12

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.*