

January 9<sup>th</sup>, 10<sup>th</sup>, 11<sup>th</sup> and 12<sup>th</sup>, 2024

Winter Drinks

**Atost Winter Spritz** ~ 15

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

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

**Apple Juice Slushie** – 8 (N/A)

Soup

**Pasta e Fagioli** - 12

*Chicken Bone Broth, White Wine, Cannolini Beans, Pasta, Kale, 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*

**Roots Farm Chicory Salad with Winter Citrus and Dates**

*Vegetarian: Chicory and Shaved Carrot Salad, Preserved Lemon Vinaigrette, Pecorino, Hippie Crunch, Mint*

**Roots Farm Little Gem Caesar** – 16

**Add Oak-Grilled Zabuton Waygu Steak** - +12

*Anchovy, Lime, Black Pepper, Pecorino, Pickled Red Onion*

**Charred Stuffed Squid** – 17

*Ground Pork, Mince Bacon, Roots Farm Purple Broccolini, Bears Lime*

**Jill's Black Barley Bowl** – 16

*Vegan: Shitake Mushroom, Ginger, Leek, Crushed Tomato*

Weekend Supper

*Available Friday thru Sunday or Sold Out this week*

**Potato Gnudi with Clark's Walnut Leek Levain** - 24

*Crushed Tomato, Ricotta, Herbs, Radicchio*

## 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.*

### **Local Wild Chanterelle and Yukon Gold Flatbread ~ 26**

*Vegetarian: Ricotta, Fresh Mozzarella, Pecorino, Herbs*

### **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:</i>	
<i>Anchovy</i>	- 6
<i>Farm Egg</i>	- 4
<i>Prosciutto</i>	- 6
<i>Fennel Sausage</i>	- 6
<i>SY Ranch</i>	- 2

*Housemade Cup4Cup Gluten Free Crust (10" only) is available for an additional \$1.50*

*We use Selfish Cow vegan cheese upon request.*

## Desserts

### **Chavez Family Strawberry and Balsamic Pavlova ~ 12 (GF)**

### **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.**