

January 30th, 31st, February 1st & 2nd, 2024

Winter Drinks

Atost Winter Spritz ~ 15

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

Vermouth and Blood Orange Spritz – 15

Buckhorn Ranch Blood Oranges, Club Soda, Garden Mint

Her Farms Fresh Ginger, Beet & Lemonade Spritz – 10 (N/A)

Frozen Apple Juice and Purple Passion Fruit Slushie – 14 (N/A)

Soup

Roasted Carrot and Turmeric Chicken Soup - 14

Fregula Sarda, Fava Beans, Mary's Chicken, Roasted Chicken Bone Broth

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 Little Gem Caesar – 16

Add Oak-Grilled Snake River Farm Zabuton Waygu Steak - +22 (5oz)

Anchovy, Lime, Black Pepper, Pecorino, Pickled Red Onion, Snake River Farms Waygu Beef

Warmed Ragged Point Cheese Salad – 18

Stepladder Creamery Bloomy Rind Cow's Milk Cheese (Animal Rennet), Moroccan-Roasted Tutti Frutti Farm Carrots, Tuscan Kale, Torpedo Onions

Our take on our friend Hiro's Radish Salad – 14

Vegan/ GF: Roots Farm Daikon, Watermelon and Red Radish, Sesame, 'Hippie' Crunch

Grilled Sugarloaf Radicchio with Chanterelles and Prosciutto – 24

Tutti Frutti Farms Sugarloaf, Leek, Prosciutto Bread Crumb

Sandwich

Local Halibut Fried Fish 'n Chips Sandwich ~ 24

Pocket Bread, Saffron Caper Aioli, Slaw

Weekend Supper

Available Friday thru Sunday or Sold Out

Sour Orange ½ Mary's Chicken from the Wood Oven - 28

Yardfall Bears Lime, Riceberry, Scallion, Herbs

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.

Broccoli Rapini and Central Coast Sausage Flatbread ~ 26

Fresh Mozzarella, Pork Sausage, Cauldron Tomato Sauce, Calabrian Chili, Red Onion

Cheese and Herb Flatbread ~ 10 / 17

Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Cauldron Tomato Sauce Flatbread ~ 11 / 18

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 ~ 14 / 24

Vegetarian: Cauldron Sauce, Garlic Oil, Onion, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Fire-Roasted Tomato Salsa Flatbread ~ 14 / 24

Vegetarian: Garlic Oil, Charred Tomato, Jalapeno, Black Bean, Red Onion, Corn, Mozzarella, Cilantro

Smoke-Dried Tomato Flatbread ~ 14 / 24

Vegetarian: Garlic Oil, Dried Tomato, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Kalamata Olive and Feta Cheese Flatbread ~ 14 / 24

Vegetarian: Garlic Oil, Cauldron Sauce, Red Onion, Bell Pepper, Feta Cheese, Grana Padano, Fresh Herbs

Nitrate-Free Pepperoni and Peppers Flatbread ~ 15 / 26

Garlic Oil, Cauldron Sauce, Charred Pasilla Peppers, Red Onion, Whole Milk Mozzarella, Grana Padano, Fresh Herbs

Central Coast Sausage Flatbread ~ 15 / 26

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 ~ 15 / 26

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

Blood Orange Olive Oil Cake ~ 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 of wine brought in.

18% Service Gratuity will be added for parties of 8 and over.

WE PROUDLY MAKE WHAT WE SERVE.