

March 13th, 14th, 15th and 16th, 2025

Winter Drinks

Atost Winter Spritz ~ 15

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

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

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

Soup

Growing Grounds Collards and Chicken Soup - 12

GF: Mary's Organic Chicken

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

Tuscan Kale 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

Fried Black Rice with (Expensive) Eggs and Prociutto Cotto – 18

Red Bell Pepper, Chili Crisp, Shelling Peas, Garlic

Santa Barbara Albacore Tartare – 18

GF: Pickled Tutti Frutti Farms Torpedo Onions, Fermented Turnips, Yuzu, Aminos

Baja Chocolate Clam Ceviche – 24 (available Friday until Sold out)

GF: Yardfall Bears Lime, Red Onion, Lutetek Olive Oil, Fennel Pollen

Charred Sugarloaf Radicchio with Nutritional Yeast Dressing – 13

Vegan/ GF: Tutti Frutti Turnip Top Salsa Verde, Yardfal Citrus, Hippie Crunch

Sandwich

Channel Island Albacore Melt ~ 21

Santa Ynez Valley Ranch, Pickles, Cheddar, Potato Chips

Weekend Supper

Available Friday thru Sunday or Sold Out

Outlaw Valley Ranch Navajo Churro Lamb Ragout Pasta – 32

Fresh Papperdelle, Crème Fraîché

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.

SRF Waygu Beef Meatball Flatbread ~ 26

Cauldron Tomato Sauce, Charred Red Peppers, Shaved Pecorino, Basil

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: 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

Rincon Ranch Meyer Lemon Ricotta Cake ~ 9 (GF/ Nut Free)

Root Beer and Vanilla Ice Cream Float ~ 9 (GF/ Nut Free)

Espresso Affogato ~ 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.*