

May 8<sup>th</sup>, 9<sup>th</sup>, 10<sup>th</sup> and 11<sup>th</sup>, 2025

### Spring Drinks

**Atost Spring Spritz** ~ 15 (18% ABV)

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

**Cara Cara Prosecco** ~ 15 (11% ABV)

*Ventura-made Atost: Strawber*

**Bent Dime Lemoncello and Tonic** – 18 (23.5% ABV)

**Ginger, Beet & Lemonade Spritz** – 10 (N/A)

**Chavez Family Strawberry and Yardfall Bearss Lime Slushy** – 10 (N/A)

### Soup

**Zucchini and Black Garlic Gazpacho with Poached Bay Shrimp** - 15

*GF: Tutti Frutti Summer Squash, Fermented Garlic, Olive Oil Poach, Kohlrabi and Fennel Broth*

### Salads and Starters

**Farmers' Market Green Salad** ~ 11

*Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, Ginger Tamari Vinaigrette, Flax*

**The Lil' Alamos Salad** ~ 8

*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*

**John's Vietnamese Fried Chicken Salad with a Fried Egg** – 22

*Mary's Organic Chicken, Cucumber, Bean Sprouts, Peanuts, Fermented Jimenez Farm Turnips*

**Tutti Frutti Farms Fennel Salad with Nectarines** – 18

*Vegan/ GF: Buckgorn Ranch White Nectarines, Shaved Fennel, Sour Orange Vinaigrette*

**Local Seared Bluefin Tuna Salad** – 22

*Asparagus, Kalamata Olive, Fennel, Blood Orange, Cannellini Beans, Preserved Lemon*

### Sandwich

**Jill's Crab and Shrimp Melt Sandwich** ~ 23

*Fontina, Cheddar, Green Onion, Potato Chips*

### Weekend Supper

*Available Friday thru Sunday or Sold Out*

**Jill's Fried Chicken and Mac 'n Cheese Supper** – 32

*Roasted Vegetables, MCR Quail Gravy*

## 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.*

### **Slow Simmered Pork Loin and Artichoke Flatbread ~ 26**

*Smoked Leek Sauce, Spring Peas, Fresh Mozzarella*

### **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

### **Burnt Basque Cheesecake ~ 12 (Nut Free)**

### **Strawberry and Chocolate Ice Cream Sundae ~ 12 (Nut Free)**

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

### **Espresso Affogato ~ 9 (GF/ Nut Free)**

### **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.*