

## July 3<sup>rd</sup>, 5<sup>th</sup> and 6<sup>th</sup>, 2025

*We will be closed Friday, July 4<sup>th</sup>, in honor of Independence Day. Reopening Saturday, July 5<sup>th</sup>, with our restaurant and a special garden crab boil in the garden.*

*Over the past 8 years we have celebrated Anthony Bourdain's birthday and the inspirations he gave us. With last weekend's Bourdain-inspired menu we have donated almost \$6K in donations to the Suicide Lifeline (988).*

*Thank you for your help with this crucially important cause.*

### Spring Drinks

#### **M Special X Tutti Frutti Michelada ~ 7**

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

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

**Richard's Plum Bellini ~ 15 (11% ABV)**

*Sparkling Wine*

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

**Chavez Family Strawberry Lemonade Slushy – 10 (N/A)**

### Soup

#### **Tutti Frutti Farms Cucumber Gazpacho - 14**

*Cucumber, Shallot, Tutti Frutti Farm and Sunrise Organic Heirloom Tomato, Fennel, Herb, Vinegar*

### 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**

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

#### **Add 5oz Snake River Farms Waygu Beef Steak - 24**

#### **Clark's Pan Con Tomate with Charred Corn and Green Beans**

*– 18 (Saturday 4pm to close and Sunday all day)*

*Flatbread X 1991 Bien Nacido Levain Bread, Tutti Frutti Heirloom Tomatoes, Garlic, Bottarga*

#### **Heirloom Tomato and Compressed Watermelon Salad with Burrata – 19**

*Vegetarian/ GF: Cured Red Onion, Fermented Turnips, Leek Flowers, Garden Mint*

#### **Bell “Street” Corn – 15**

*Vegetarian/ GF: Chili Aioli, Corn Crisps, Cotija, Scallions*

### Sandwich

#### **4<sup>th</sup> of July Fancy Hot Dog ~ 16**

*Nathan's Foot Long Dog, Mighty Cap Trumpet Mushroom Salsa, Heirloom Tomato, Chips, Fixins*

### Supper *(Available Saturday 4pm to close and Sunday all day)*

#### **Plum Lacquered Duck Breast with Fried Rappini and Sweet Corn Risotto ~ 32**

*Richard's Yard Plums*

## 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.*

### **Flank Steak Flatbread ~ 26**

*Pico de Gallo, Smoked Leek Sauce, Smoked Mozzarella, Red Onion, Pecorino*

### **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

### **Chavez Family Blueberry and Summer Peach Cobbler ~ 14**

### **Root Beer and Vanilla Ice Cream Float ~ 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.  
18% Service Gratuity will be added for parties of 8 and over.  
WE PROUDLY MAKE WHAT WE SERVE.*