

September 11th, 12th, 13th and 14th, 2025

Summer Drinks

M Special X Tutti Frutti Michelada ~ 7

Alejandro's Bloody Maria ~ 12 (23% ABV)

Agave Wine, Michelada Mix, Lime

Atost Spring Spritz ~ 15 (18% ABV)

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

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

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

Soup

Heirloom Tomato and Jimmy Nardello Pepper Gazpacho – 12

Vegan/ GF: Sunrise Organic and Tutti Frutti Heirloom Tomato, Roots Farm Peppers, Olive Oil, Cucumber

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

Tutti Frutti Heirloom Tomato and Peach Salad with Burrata – 18

Vegetarian/ GF: Burrata Mozzarella, Cherry Tomato, Pickled Red Onion, Fried Capers, Basil, Luretik Olive Oil

Pan-Seared MCR Quail – 25

Fried Black Rice, Broccolini, Heirloom Tomato

Roasted Carrot Hummus Salad – 17

Vegetarian/ GF: Olive Oil, Cumin, Frisee

Sandwich

Toasted Salumi and Eggplant Sandwich ~ 24

Soppressata, Genoa and Coppa Meats, Provolone, Caper, Olive

Supper *(Available Friday to Sunday)*

Outlaw Valley Ranch Navajo Churro Lamb, Smoked and Braised ~ 32

Lamb Neck + Whole Animal Jus, Heirloom Tomato, Potato, Summer Corn

Flatbread Pizzas

Wood-Oven Baking in Los Alamos since 2003. 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.

Grilled Skirt Steak and Rajas Flatbread ~ 26

Rajas and Corn Salsa, Red Onion, 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

Peach and Olive Oil Cake ~ 12 (GF)

Almond Flour, Rocking Chair Ranch Peach

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.*