

October 30th, 31st, November 1st and 2nd, 2025

Summer Drinks

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)

Cuyuma Fall Apple, Ginger & Citrus Slushy – 12 (N/A)

Glassrose Farm Malvasia Bianca Sparkling – 35 (N/A) (750ml)

Glassrose Farm Syrah Sparkling – 35 (N/A) (750ml)

Soup

Wild Chanterelle Veloute – 16

Chicken Stock, Butter, Flour

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

Thai Organic Melon and Cucumber Salad – 16

GF: Red Onion, Basil, Mint. Chili, Peanuts, Fish Sauce*

Roots Farm Miso-Braised Leeks – 24

Vegan/ GF: Fennel Seed, Pistachio, Yardfall Lime

Charred Nardello Peppers with Maitakes – 18

Vegan/ GF: Rice Cakes, Chili Crisp Aioli, Green Beans and Thai Basil

Sandwich

Braised and Pulled Chicken Sandwich ~ 19

Cheese Fondue, Wholegrain Mustard, Crispy Kale

Supper *(Available Friday to Sunday)*

Harvest Red Wine Braised Bone-In Beef Shortribs – 35

*Olive Oil Mashed Potatoes, Persimmon, Walnuts**

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.

Roasted Cuyuma Apple and Braised Pork Belly Flatbread ~ 28
Smoked Leek Sauce, Butternut Squash, Calabrian Chili, Crispy Sage

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

Tarte Tatin ~ 12

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.