

November 28th, 29th and 30th, 2025

Summer Drinks

Atost Spring Spritz ~ 15 (18% ABV)

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

VERY LIMITED: Atost Spring Persimmon Spritz ~ 15 (23% ABV)

Ventura-made

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

Black Barley Soup – 12

Vegan: Miatake and Shitake Mushroom, Kale, Ginger, Leek

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

Roots Farm Chicory Salad with Anchovy Dressing and Poached Egg – 19

Rosalba and Costa Rosa Chicories, Rancho la Viña Payne Walnuts, Toum, Bearrs Lime, Pomegranate

Wild Chanterelle Tartine – 19

Vegetarian: Clark's Levain Sourdough Bread, Crème Fraîché, Garden Sorrel, Herbs

Warm Roots Farm Escarole with Hope Ranch Mussel Escabeche – 17

Leek, Preserved Lemon, Bearrs Lime Vinegrette, Sourdough Breadcrumb

Sandwich

Oak-Grilled Waygu Tri-Tip Sandwich ~ 23

Pocketbread, Monterey Jack, SY Ranch, Red Onion, House Potato Chips

Supper *(Available Friday to Sunday)*

Local Spiny Lobster with Wild-Foraged Chanterelle – 32

White Beans, Chanterelle Cream Sauce

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.

Thin-Sliced Waygu Beef and Tonnato Flatbread ~ 28

Local Bluefin Tuna, Egg, Garlic, 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

Basque Burnt Cheese Cake ~ 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.