

January 2nd, 3rd and 4th, 2026

Cocktail Drinks

Atost Spritz ~ 15 (18% ABV)

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

VERY LIMITED: Atost Autumn Persimmon Spritz ~ 16 (23% ABV)

Ventura-made, Yardfall Persimmon

VERY LIMITED: Atost X J.Dusi Zinfandel Barrel-Aged Cocktail ~ 18
(20% ABV)

Orange, Lemon, Prosecco

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

Soup

Our-version: New Years Good Luck Soup – 20

Black Eyed Peas, Lacinato Kale, Smoked Ham, Onion, Garlic

Wood Oven Flatbread Nixtamalized Roots Farm Tuxpeño Heirloom Corn

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 – 18

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

Add 5oz Snake River Farms Waygu Beef Steak - 24

Grassy Bar Oysters on the Half-Shell – 26 (Half Dozen) / 50 (Dozen)

Persimmon Mignonette, Charred Lime

Wild Venison and Kale with Chestnut Mushrooms and Farm Egg – 22

GF: Cured Egg Yolk, Garlic, Olive Oil

Goat and Mortadella Scotch Egg – 20

Goat, Pork, Bread Crumb, Flour, Lemon Leaf, Yard Egg, Beef-Bone Broth Sauce

Plancha Seared Sea Scallop and Spiny Lobster – 32

Ginger Vinaigrette, our friend Hiro's Radish Salad

Sandwich

7 Fishes Sandwich ~ 25

Channel Island Halibut, Sprimp, Crab, Spiny Lobster, Yellowtail Tuna, Sea Scallop, Smoked Mussels

Supper *(Available Friday to Sunday)*

Cottechino and Lentils ~ 65 (enough for 2+ guests)

Traditional New Years Smoked Italian Pork Sausage, Green Lentils, Caramelized Onions, Clark's Levain Bread

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.

Dungeness Crab Flatbread ~ 28

Garlic, Smoked Leek Sauce, Cultured Butter, Scallions, Arugula

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>	<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

Vanilla Crémé Brulée with Persimmon Ice Cream ~ 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.*