

December 4<sup>th</sup>, 5<sup>th</sup>, 6<sup>th</sup> and 7<sup>th</sup>, 2025

### Summer 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*

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

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

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

### Soup

**Wild Chanterelle Veloute Soup** – 14

*Roasted Turkey Bone Broth, Egg, Cream, Saffron, Sunchoke Chips*

### 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** – 19

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

**Wild Chanterelle and Fava Hummus** – 19

*Vegetarian: Pocketbread, Luritek Olive Oil, Parsley, Bears Lime, Caramelized Garlic, Olive Salad, Rajas, Nick's Hippie Crunch*

**Monica's Salad** – 16

*Vegan/ GF: Pomegranate, Cilantro, Bears Lime Juice.*

*As annually for our dear friend Monica and her beloved Pomegranate tree. She is with us daily – ask about Monica.*

**Wood Oven Polpetta** – 16

*Italian-style SRF Waygu Beef Meatball, Tomato Sugo Sauce, Sheep's Milk Cheese, Herbs*

### Sandwich

**Channel Island Halibut Sandwich** ~ 23

*Pocketbread, SYV Ranch, Finley Farm Cabbage and Celeraic Slaw, House Potato Chips*

### Supper (Available Friday to Sunday)

**Outlaw Valley Ranch Navajo Churro Lamb with Clams  
and Wild-Foraged Chanterelle** – 32

*White Beans, Garlic*

## 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:</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

### **Persimmon Bread Pudding with Persimmon Ice Cream ~ 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.*