

December 11<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup> and 14<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

*Based on Auguste Escoffier recipe: 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

**Pan Seared Escarole, Buratta & Proscuitto** – 18

*Herbed bread crumbs, Preserved Lemon, Garlic*

**Monica's Salad** – 16

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

*As annually for our dear friend Monica and her beloved Pomegranate tree.*

*She is with us daily – ask about Monica.*

**Wood Oven Polpette** – 16

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

**Roots Farm Chicories Salad with Local Wild Halibut** – 22

*Yardfall Bearrs Lime, Pepita Pesto, Fava*

### Sandwich

**Fava Bean Falafel Sandwich** ~ 18

*Pocketbread, SYV Ranch, Red Onion, Wild Arugula, Toum, Tabini*

### Supper (Available Friday to Sunday)

**Chicken Schnitzel with Chanterelle Fundido** ~ 32

*Mashed potatoes, Crispy Kale, Pecorino*

**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.*

**Hot Italian Sausage, Roasted Sunchokes & Fresh Ricotta ~ 28**

*Roasted Red Pepper, Mozzarella, Parsley and Herbs*

**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**

**Yardfall Persimmon Crème Bruleé ~ 12**

*Persimmon Ice Cream, Cornflake Pecan Crumble*

**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.*