

**December 18<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup> and 21<sup>st</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*

**VERY LIMITED: Atost X J.Dusi Zinfandel Barrel Cocktail** ~ 16 (20% ABV)

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

**Soup**

**Chicken, Lime and Rice Soup** – 12

*Yardfall Bearrs Lime*

**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

**Local Halibut Tiradito** – 25

*Avocado, Bearrs Lime, Aji Amarillo, Pickled Ginger*

**Chopped Winter Chicories Salad with Burrata** – 20

*Rancho La Viña Payne Walnuts, Anchovy, Caper, Lime, Pomegranate, Burrata*

**Seared Chestnut Mushrooms and Escarole** – 18

*Vegan/ GF: Miso, Garlic, EVOO*

**Sandwich**

**Roasted Waygu Beef with Horseradish Truffle Aioli** ~ 20

*Crispy Onion, Sharp Cheddar, Arugula*

**Supper** *(Available Friday to Sunday)*

**Local Braised Goat with Egg Drop Noodles** ~ 32

*Jill's Spaetzle, Leek, Carrot, Onion, Garden Sorrel*

**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.*

**Clam and Bacon “White” Flatbread ~ 25**  
*Garlic, Smoked Leek Sauce, Oregano, Parsley, Red Chili, Pecorino*

**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**

**Jill’s Ginger and Persimmon Sticky Toffee Pudding ~ 12**  
*Cinnamon Ice Cream*

**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.*