

December 26th, 27th and 28th, 2025

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

Winter French Onion Soup from the Wood Oven – 15

Gruyere Cheese, Levain Crisps

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

Oven Roasted Grassy Bar Oysters – 26 (Four Oysters)

Crab and Beef Bone Marrow, Bread Crumb, Charred Habanero Lime Sauce

Chopped Winter Chicories Salad with Cara Cara Orange – 20

Rancho La Viña Payne Walnuts, Anchovy, Caper, Lime

Sandwich

Roasted Waygu Beef with Horseradish Truffle Aioli ~ 20

Crispy Onion, Sharp Cheddar, Arugula

Supper *(Available Friday to Sunday)*

Bella Beef (Los Alamos) New York Strip ~ 32

Creamy Polenta, Mighty Cap Chestnut Mushrooms, Leeks

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

ADD ONS: Anchovy	- 6
Farm Egg	- 4
Prosciutto	- 6
Fennel Sausage	- 6
SY Ranch	- 2

*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
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.*