

January 8<sup>th</sup>, 9<sup>th</sup>, 10<sup>th</sup> and 11<sup>th</sup>, 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

**Jalama Venison and Chantarelle Soup** – 20

*Roasted Chicken Bone Broth, Black Eyed Peas, Black Barley, Onion*

### Salads and Starters

**Farmers' Market Green Salad** ~ 12

*Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, Ginger Tamari Vinaigrette, Flax*

**The Lil' Alamos Salad** ~ 10

*Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Ingredient driven.*

**Wild Arugula Salad with Pecorino** ~ 16

*Vegetarian: Preserved Lemon and Caper Vinaigrette, Red Onion, Castelvetrano Olives, Herbed Bread Crumbs*

**Roots Farm Little Gem Caesar** – 19

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

**Add 5oz Snake River Farms Waygu Beef Steak** - 25

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

*Persimmon Mignonette, Charred Lime*

**Finley Farms Winter Chicory Salad** – 19

*Rancho La Viña Walnuts, Anchovy, Persimmon*

**Wood Oven Channel Island Spiny Lobster Mac'n'Cheese** – 24

*White Cheddar, Cavatappi Pasta*

**Sea Scallop Salad** – 24

*Crab Buerre Blanc, Asparagus, Spinach, Bearrs Lime*

### Sandwich

**Wild Foraged Chanterelle Sandwich** ~ 25

*Garlic, Shallot, Gruyere, Parsley, Olive Oil*

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

**Cotechino and Lentils** ~ 32

*Traditional New Years Smoked Italian Pork Sausage, Green Lentils, Potato, Caramelized Onions*

**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.*

**Lion’s Mane Mushroom, Potato and Truffle Flatbread ~ 28**  
*Garlic, Smoked Leek Sauce, Smoked Mozzarella*

**Cheese and Herb Flatbread ~ 11 / 18**  
*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

**Cauldron Tomato Sauce Flatbread ~ 12 / 19**  
*Vegetarian: Tomato, Caramelized Garlic, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

**Shaman’s Bread ~ 10 / 17**  
*Vegetarian: Garlic Oil, Pistachio, Red Onion, Rosemary, Grana Padano*

**Mushroom and Caramelized Onion Flatbread ~ 15 / 26**  
*Vegetarian: Cauldron Sauce, Garlic Oil, Onion, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

**Fire-Roasted Tomato Salsa Flatbread ~ 15 / 25**  
*Vegetarian: Garlic Oil, Charred Tomato, Jalapeno, Black Bean, Red Onion, Corn, Mozzarella, Cilantro*

**Smoke-Dried Tomato Flatbread ~ 15 / 25**  
*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 ~ 16 / 27**  
*Garlic Oil, Cauldron Sauce, Charred Pasilla Peppers, Red Onion, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

**Central Coast Sausage Flatbread ~ 16 / 27**  
*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 ~ 16 / 27**  
*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**

**Burnt Cara Cara Basque Cheesecake ~ 13**

**Root Beer and Vanilla Ice Cream Float ~ 9 (GF/ Nut Free)**

**Los Alamos S’More ~ 10 (Nut Free)**

**Flatbread’s Awesome Brownie with Vanilla Bean Ice Cream ~ 10 (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.*