

# January 15<sup>th</sup>, 16<sup>th</sup>, 17<sup>th</sup> and 18<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

### **Smoke Roasted Roots Farm Carrot Soup** ~ 17

*Vegetarian: Garlic Confit, Crème Fraîche, Olive Focaccia, Garden Sorrel Oil*

## 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)

*GF: Persimmon Mignonette, Charred Lime*

### **Honey from a Weed: Sautéed Finley Farms Winter Chicories** ~ 19

*GF: Rancho La Viña Walnuts, Anchovy, Raisins, Capers, Garlic, Pepper Flakes*

### **Black Nile Barley Salad** ~ 20

*Vegetarian: Chavez Family Beets, Cara Cara Oranges, Pistachio, Garden Arugula*

### **Charred Cone Cabbage with Mole Sauce** ~ 20

*Vegan/ GF/ Contains Nuts: Roots Farm Cone Cabbage, Bearrs Lime, Garlic*

## Sandwich

### **Morro Bay Oyster Po-Boy Sandwich** ~ 20

*Cornmeal Fried Grassy Bar Oysters, Spicy SYV Ranch, Market Slaw, Pickled Onion, Preserved Tomato, Yardfall Bearrs Lime*

## Supper (Available Friday to Sunday)

### **Sardinean Paella** ~ 38

*Fregola Sarda, Hope Ranch Mussels, Clams, Shrimp, Squid, Chicken, Pork, Saffron, Bottarga*

## Flatbread Pizzas

*Wood-Oven Baking in Los Alamos since 2003. 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.*

### **Fennel Sausage with Tuscan Kale and Fresh Mozzarella** ~ 29

*Pork, Chavez Family Smoked Tomato, Smoked Mozzarella, Rosemary*

### **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 Poblano 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*

<i>ADD ONS:</i>		
<i>Anchovy</i>	-	6
<i>Farm Egg</i>	-	4
<i>Prosciutto</i>	-	6
<i>Fennel Sausage</i>	-	6
<i>SY Ranch</i>	-	2

*Housemade Cup4Cup Gluten Free Crust (10" only) is available for an additional \$1.50  
We use Selfish Cow vegan cheese upon request.*

## Desserts

### **Salted Buckwheat Honey Pie** ~ 15

### **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.*