

January 22nd, 23rd, 24th and 25th, 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

Roots Farm Charred Cone Cabbage Soup – 17

Vegan/ GF: Garlic Confit, Caramelized Shallot, Cannellini Beans, Tuscan Kale, Yardfall Bearrs Lime

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

Seared Sugarloaf Radicchio Wedge Salad – 20

Gorgonzola Dolce, Pistachio, Whole Egg Mayonaise, Lemon

Charred Sugar Snap Peas with Burrata Mozzarella – 20

Vegetarian/ GF: Housemade Chili Crisp, Basil

Wood Oven Beef Bone Marrow with Preserved Mussels – 23

Local Hope Ranch Mussel Escabeche, Sourdough Levain Bread, Garlic Confit, Fennel Salad

Smoked and Spicy Chicken Wings – 18

8 Wings, Chavez Family Farm Crispy Kale

Sandwich

Chicken Parmasen ~ 20

Breaded Buttermilk Brined Chicken, Cauldron Tomato Sauce, Mozzarella, Arugula

Supper (Available all day Friday to Sunday)

Local Dungeness Crab with Baked Chanterelles ~ MP

Wild-Foraged Chanterelles, Calamarata Pasta, Smoked Mozzarella, Lemon

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.

Garlicky Sautéed Finley Farms Winter Chicories with Mozzarella – 29
Rancho La Viña Walnuts, Anchovy, Raisins, Capers, Garlic, Pepper Flakes

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

Buckhorn Ranch Blood Orange 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.*