

**February 19, 20, 21 and 22, 2026**

**Frozen Chavez Family Farm Strawberry and Lime Juice - 10 (N/A)**

**Atost Spritz - 15 (18% ABV)**

*Ventura Made, Citrus and Herbs locally made Aperol replacement, Tonic Water, Rosemary*

**LIMITED: Atost X J.Dusi Zinfandel Barrel Spritz - 18 (20% ABV)**

*Orange, Lemon, Sparkling Wine*

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

### Weekly Soup

**Ribollita - 22**

*Rustic Tuscan Bread Soup; Chicken Stock, Fregola, Beans, Kale, Tomato*

### Weekly Salads and Starters

**Farmers' Market Green Salad - 12**

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

**Lil' Alamos Salad - 10**

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

**Upstate NY Wild Arugula Salad with Preserved Lemon - 16**

*Vegetarian: Caper Vinaigrette, Pecorino, Castelvetrano Olives, Butter Bread Crumbs*

**Roots Farm Caesar Salad - 19**

*Anchovy, Yardfall Lime, Black Pepper*

**\* Add 5oz Snake River Farm Waygu Beef Steak - 25**

*Salt and Pepper and Heat*

**Burrata Mozzarella with Broccoli & Chicories - 18**

*Vegetarian: Finley Farm Chicories, Chili Crisp Vinaigrette*

**Mighty Cap Chestnut Mushroom Salad with Truffle - 30**

*Vegan: Black and Pearl Barley, Chestnuts, Garlic, Onion, Thyme*

**Blood Orange and Bears Lime Cured Salmon Salad - 22**

*Friseé, Cucumber, Avocado, Seaweed*

### Weekly Sandwich

**Black Lime and Tofu Sandwich - 19**

*Vegan: Yardfall Bears Lime, Seared Tofu, Garden Chard*

### Weekly Supper

*(Available all day Friday through Sunday or Sold Out)*

**Wood-Oven Seared Waygu NY Strip with Chanterelles - 42**

*SRF Waygu Beef, Chavez Family Gold Beets, Shallots, Rosemary*

## Weekly Flatbread Pizzas

### **Wild Chanterelle and Lomo Flatbread - 29**

*Smoked Leek Sauce, Fresh Mozzarella, Taleggio, Cured Pork Lomo, Caramelized Onion*

### **Cheese and Herb - 11 / 18**

*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grand, Fresh Herbs*

### **Cauldron Tomato Sauce - 12 / 19**

*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grand, Fresh Herbs*

### **Shaman's Bread - 10 / 17**

*Vegetarian: Garlic Oil, Pistachio, Red Onion, Flax Seed, Rosemary, Grana*

### **Mighty Cap Mushroom and Caramelized Onion - 15 / 26**

*Vegetarian: Cauldron Tomato Sauce, Garlic Oil, Whole Milk Mozzarella, Grana, Fresh Herbs*

### **Fire Roasted Tomato Salsa - 15 / 25**

*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Charred Tomato and Jalapeño, Black Beans*

### **Smoke Dried Tomato - 15 / 25**

*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Mighty Cap Mushrooms, Grana, Fresh Herbs*

### **Kalamata Olive and Feta Cheese - 14 / 24**

*Vegetarian: Cauldron Tomato Sauce, Charred Bell Pepper, Rosemary*

### **Nitrate Free Pepperoni and Peppers - 16 / 27**

*Garlic Oil, Cauldron Tomato Sauce, Smoke Dried Tomato, , Caramelized Onion,  
Whole Milk Mozzarella, Grana, Fresh Herbs*

### **Central Coast Sausage - 16 / 27**

*Housemade Pork and Fennel Sausage, Mushroom, Garlic Oil, Whole Milk Mozzarella, Grand,  
Fresh Herbs*

### **Coachella Valley Date and Bacon - 16 / 27**

*Mozzarella, Garlic Oil, Smoked Leek Sauce, Walnuts, Blue Cheese, Wild Arugula*

<i>Add Ons:</i>	<i>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>SYV Ranch</i>	<i>- 2</i>

*Housemade Cup4Cup Gluten Free Crusts available 10" only - 1.50*

## Weekly Desserts

### **Bearrs Lime Curd Tart - 13**

### **Los Alamos S'More - 10 (Nut Free)**

### **Flatbread's Awesome Brownie with Ice Cream - 10 (Nut Free)**

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

*Half and Half Flatbreads are charged at the higher price.*

*We have a \$25 Cake Fee to cover service, dishwasher and washing for all cakes brought in.*

*We have a \$15 Corkage Fee per bottle for all wine brought in from the outside*

*18% Service Gratuity will be added on all parties of 8 and over.*

*WE PROUDLY SCRATCH MAKE WHAT WE SERVE!*