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

XX Soup - 22
Rustic Tuscan Bread Soup; Shredded Chicken, 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 - 29
Salt and Pepper and Heat

Oven Baked Baja Chocolate Clams with Sprouted Walnuts - 19
Butter, Ranch La Viña Sprouted Walnuts and Walnut Oil, Breadcrumb,
Blackened and Fermented Habanero Pepper

Smoked Salmon with Chicories and Blood Orange - 25
GF: Santa Barbara Smoked Salmon, Roots Farm Chicories, Buckhorn Ranch Blood Orange,
Créme Fraiché

Local Yellowtail Crudo - 20
GF: Spring Onion, Oro Blanco, Lime, Fermented Manzana Peppers, Onion, Makrut Leaf Oil

Weekly Sandwich

Roasted NY Strip Sandwich - 19
Cheddar, Horseradish, Arugula, Onion Rings

Weekly Supper
(Available all day Friday through Sunday or Sold Out)

Local Yellowtail in the Wood Oven with Lime & Colatura - 30
Spaghetti, Smoke-Roasted Morro Bay Oysters, Capers, Pistachio

<u>Weekly Flatbread Pizzas</u>

Artichoke and Spinach Flatbread - 29
Vegetarian: Smoked Leek Sauce, Red Onion, Fresh Mozzarella

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

Add Ons:		
	Anchovy	*- 6*
	Farm Egg	*- 4*
	Prosciutto	*- 6*
	Fennel Sausage	*- 6*
	SYV Ranch	*- 2*

Housemade Cup4Cup Gluten Free Crusts available 10" only   - 1.50

<u>Weekly Desserts</u>

Pistachio Cake with Chestnut Honey Ice Cream - 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, dishwater 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