

March 12, 13, 14 and 15, 2026

Chavez Family Farm Strawberry & Passionfruit Lemonade - 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

Almost Spring Venison Stew - 18
GF: Jalama Wild Venison, Lamb, Pork Belly, Potato, Carrot, Tomato Paste

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

Smoked Mary's Chicken Wings - 20
10 Wings, Hot Honey

Warm Asparagus with Chicories, Lomo and Cured Egg Yolk - 24
GF: Mustard Vinaigrette

Weekly Sandwich

Slow Braised Lamb "Tagine Style" Sandwich - 21
Saffron Vegetables, Harissa, Onion Jam

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

Sea of Cortez Chocolate Clam Pasta Vongole - 30
Spaghetti, Smoke-Roasted Morro Bay Oysters, Capers, Pistachio

Whole Morro Bay Dungeness Crab - 80 (Limited)
Fresh Truffle Aioli, Morro Bay Ogo Seaweed, Fermented Manzano Chili Sauce
** Served Whole, Cleaned and Cooked/ Crack Your Own*

Weekly Flatbread Pizzas

Potato 2 Ways Flatbread - 29

Vegetarian: Potatoes Shaved and Caramelized, Smoked Leek Sauce, Red Onion, Fresh Mozzarella, Spigarello, Goat Cheese

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

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, 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!