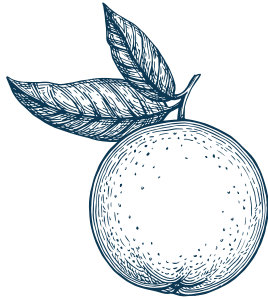


# BREAKFAST



## WE SUPPORT LOCAL

We source our produce weekly from the farmer's market.

## HEALTHY START

**CALIFORNIA AVOCADO TOAST** 19  
rye good's jalapeño cheddar toast, MT chili crunch, two cage free eggs *v*

**BLUEBERRY YOGURT PARFAIT** 14  
strauss farm's blueberry yogurt, lemon curd, citrus granola *v, GF*

**AÇAI BOWL** 16  
seasonal berries, local honey, seeded coconut crunch *v, GF*

**COCONUT PINEAPPLE CHIA PUDDING** 14  
coconut pineapple chia pudding, maui gold pineapple, pилoncillo syrup, thai banana *v, GF*

**FARMER'S MARKET FRUIT** 14  
chef's hand selected peak season fruit *v, GF*

## FROM THE BAKERY

**HANDROLLED CROISSANT** 6

**CHOCOLATE CROISSANT** 8

**BANANA COFFEE CAKE** 10

**EVERYTHING SPICE ENGLISH MUFFIN** 4

**RYE GOOD'S COUNTRY STYLE SOURDOUGH** 4

**RYE GOOD'S SEEDED WHEAT** 4

**DAILY LIDO MUFFIN** 5

## FRESH JUICE

**CA ORANGE JUICE** juiced to order 7

**GRAPEFRUIT JUICE** 7

**LIFE FLOW** red beet, carrot, orange juice 7

**GREEN VIBES** granny smith, cucumber, spinach, ginger, lime 7

**BRAIN BOOST** pineapple, gold beet, mango, carrots 7

## HOUSE SPECIALTIES

**CAPTAIN'S BREAKFAST** 21  
two organic eggs, bacon or chicken jalapeño sausage, torn potatoes *GF/B*

**THE NEWPORTER** 17  
organic egg white frittata, confit pearl onions, spinach, heirloom tomatoes, goat cheese *v, GF*

**BREAKFAST SANDWICH** 19  
scrambled organic eggs, morita aioli, smashed avocado, arugula, pickled onions *V*  
add bacon +4

**BLUE MATCHA PANCAKES** 16  
three fluffy pancakes, rare tea cellars electric blue matcha, blueberry compote *v*

**LIDO BENEDICT** 19  
two organic eggs, nueske canadian bacon, everything spiced english muffin, smoked tomato choron sauce

## SIDES

**TWO ORGANIC EGGS ANY STYLE** 9

**CALIFORNIA AVOCADO** 6

**CHICKEN JALAPEÑO SAUSAGE** 8

**TORN POTATOES** 6 *B*

**FALLS HARDWOOD SMOKED BACON** 8

**VALDIVIA FARM'S HEIRLOOM TOMATOES** 8



## COFFEE

**HOUSE BLEND DRIP** 5

**MACCHIATO** 7

**LATTE** 7

**TURMERIC LATTE** 7

**CAPPUCCINO** 7

**CORTADO** 6

## TEA

**RARE TEA CELLARS HOT TEA** 5  
selection: refreshing mint, calming chamomile, earl grey crema, smooth oolong, cloud kiss green

**RARE TEA CELLARS ICED TEA** 4  
selection: fruity litchi noir, sweet mallorca melon

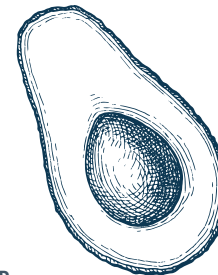
## FROM THE CREW WINDOW

**MATCHA AZUL** 7.50  
blue tea coconut foam, sweetener of choice

**COLD BREW SUNRISE** 7.25  
passion fruit/orange juice, 24hr cinnamon infused cold brew, vanilla syrup

**SALTED HONEY OAT MILK LATTE** 7.25  
coffee infused honey, oat milk, espresso

**GINGER & FENNEL LATTE** 7.25  
ginger and fennel seed syrup, espresso, milk



CHEF PARTNER  
RILEY HUDDLESTON

GENERAL MANAGER  
QUENTIN GRAVET

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUSINE  
NICHOLAS ESCOBAR

EDITION NO

7/16/25

THE MAYORS TABLE  
PACIFIC PUB & KITCHEN

*v*vegetarian • *VG* vegan • *GF* gluten free • *B* contains beef tallow

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
\* 18% gratuity will be added for parties of 8 or more