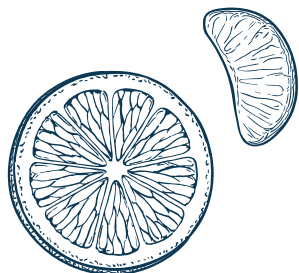


# BRUNCH



## BRUNCH LIKE A MAYOR

Experience a Culinary  
Journey 'exactly like  
nothing else'.

\$55 PER PERSON

## WE SUPPORT LOCAL

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

EDITION NO

07.16.25

## 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**

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

**LIDO GEM SALAD** 16  
torn little gem, heritage bacon, radish, lido ranch, fine herbs **GF**  
add chicken +10 • add wild fish +12

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

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

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

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

## HOUSE SPECIALTIES

**½ DOZEN WEST COAST OYSTERS** 24  
summer mignonette **GF**

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

**COUNTRY FRIED PORK CHOP** 24  
niman ranch iberian pork, braised chard, huckleberry mostarda

**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

**SALMON BENEDICT** 24  
smoked salmon, bloomsdale spinach, trout roe hollandaise

**CHICKEN TINGA CHILAQUILES** 26  
kernal of truth corn chips, crema mexicana, pickled onions, avocado **GF**

**CRISPY FISH TACOS** 26  
local rock fish, MT chili crunch, shredded cabbage

**FRIED RICE** 16  
english peas, heritage bacon, maui gold pineapple, two organic eggs,  
MT chili crunch



CHEF PARTNER  
RILEY HUDDLESTON

GENERAL MANAGER  
QUENTIN GRAVET

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUSINE  
NICHOLAS ESCOBAR

## WOW FACTOR



**NIMAN RANCH STEAK OSCAR** 58  
skirt steak, dungeness crab, bone marrow hollandaise

**MAYOR'S TABLE SEA FOOD PLATTER** 58  
west coast oysters, blue prawns, hawaiian tuna

**JAMES' WAFFLE** 26  
taiyaki pastry, peaches and cream

**B.L(OBSTER).T SANDWICH** 28  
heritage bacon, valdivia farm's tomato, remoulade

**FRENCH TOAST** 25  
milk bread, banana cremeux, banana butter, candied bananas

**CHARCOAL GRILLED TOMAHAWK STEAK** 225  
signature 72hr steak sauce, carved tableside - 48oz  
*\*please allow at least 45 minutes for the kitchen to prepare*

## 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

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