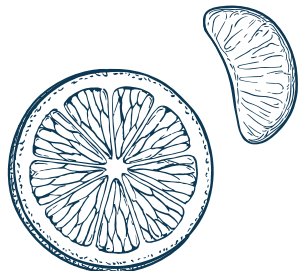


BRUNCH



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.

OCEAN FRIENDLY

We're recognized by
Surfrider Foundation for our
commitment to sustainability

EDITION NO

10/13/25

HEALTHY START

CALIFORNIA AVOCADO TOAST 20
charred avocado, sunflower romesco, girl & dug herbs,
two cage free eggs *v*

YOGURT PARFAIT 15
strauss farm's yogurt, citrus jam, honey preserved figs, coconut
crunch *GF, v*

THE NEWPORTER 18
roasted squash frittata, caramelized onion, kale *GF, v*

LIDO GEM SALAD 16
torn little gem, heritage bacon, radish, lido ranch, fine herbs *GF*
add chicken +10 • add wild fish +12 • add skirt steak +18

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

FROM THE BAKERY

HANDROLLED CROISSANT 6
CHOCOLATE CROISSANT 8
EVERYTHING SPICE ENGLISH MUFFIN 4
HOUSE MADE COUNTRY STYLE SOURDOUGH 4
HOUSE MADE 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

1/2 DOZEN WEST COAST OYSTERS 24
guajillo oil *GF*

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

BLUE MATCHA BANANA PANCAKES 16
rare tea cellar electric blue matcha, brown sugar pastry cream,
banana syrup *v*

LIDO BENEDICT 19
two organic eggs, nueske canadian bacon, torn potatoes,
everything spiced english muffin, hollandaise sauce *B*

CRISPY FISH SANDWICH 24
wild caught cod, yuzu tarter, milk bun *B*

CHARRED SPANISH OCTOPUS 22
harissa, torn potatoes, garlic aioli *B*

AWARD WINNING BURGER 29
1/2 lb. wagyu beef, cheddar, heritage bacon, umami grilled onion,
garlic aioli, chef's famous fries *B*



CHEF PARTNER
RILEY HUDDLESTON

GENERAL MANAGER
QUENTIN GRAVET

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR



MAYOR'S FAVORITES

STEAK & EGG 34
two organic eggs, choron sauce, danish smoked salt,
root vegetables

MASA FRIED CHICKEN 25
ghost pepper crème fraîche, dill oil, citrus pearls *GF, B*

LOBSTER DONUTS 32
petite market greens, honey vinaigrette, caper tartar *B*

APPLE PIE FRENCH TOAST 24
farmers market apple filling, dutch crumb topping, spiced whipped
cream *v*

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