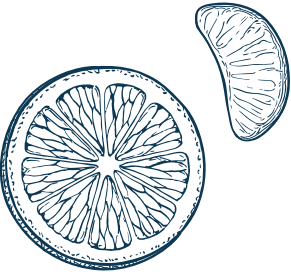


BRUNCH



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**



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

CHEF PARTNER
RILEY HUDDLESTON

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR

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

THE MAYORS TABLE
PACIFIC PUB & KITCHEN