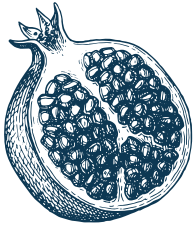


# DINNER



## DINE LIKE A MAYOR

Experience a Culinary  
Journey exactly like  
nothing else.

\$110 PER PERSON

## WE SUPPORT LOCAL

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

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## OCEAN FRIENDLY

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

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## WEEKLY SPECIAL

inquire with your server  
or bartender

EDITION N°

02.27.2025

## SHARED PLATES

**BREAD & BUTTER** 11  
corto olive oil 'butter', seasonal butter **V**

**JAMES FRIES** 18  
chef's "best fries in america", black truffle aioli **B**

**TRUFFLE RISOTTO** 20  
carnaroli rice, black truffles, organic mushrooms

## FROM SUSTAINABLE WATERS

We're dedicated to sustainability and local sourcing, partnering with conscientious fishermen and farmers. This ensures our seafood is fresh and responsibly harvested, preserving marine ecosystems. Our menu features dishes crafted from peak-fresh ingredients, reflecting our commitment to ethical and environmentally conscious dining.

**1/2 DOZEN WEST COAST OYSTERS** 24  
calamansi mignonette **GF**

**HAWAIIAN TUNA TOAST** 24  
rye good's seeded sourdough, spicy tomato paste,  
calabrian chile

**HAMACHI CRUDO** 24  
kelp cured, banana peppers, asian pear **GF**

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

**SUSTAINABLY SOURCED SEA TROUT** 27  
braised leeks, fennel, trout roe, fine herbs **GF**



CHEF PARTNER  
RILEY HUDDLESTON

GENERAL MANAGER  
QUENTIN GRAVET

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUISINE  
NICHOLAS ESCOBAR

## FROM THE FARM



**GARDEN OF EDEN** 17  
girl & dug greens, farmer's vegetables, dandelion vinaigrette **VG, GF**

**LIDO GEM** 16  
torn little gem, heritage bacon, radish, lido ranch, fine herbs **GF**

**CRISPY MAITAKE MUSHROOMS** 22  
aji verde, lime, cilantro **GF, B**

**WEISER FARM'S CONE CABBAGE** 16  
szechuan chili crunch, whipped tofu, allium salad **VG, GF**

**MAYOR'S TABLE GNOCCHI** 20  
san marzano pomodoro sauce, potted basil,  
18mo aged parmigiano reggiano

**BAKED OC ONION DIP** 20  
cabot cheddar, umami onions, house made pillow bread **V**

## FROM THE LAND

We proudly source animals raised with care. The farmers and ranchers are sustainable, small family farms, and most of all humanely raise their animals according to the strictest animal handling protocols.

**JIDORI CHICKEN BREAST** 28  
peruvian green sauce, olive oil poached marble potatoes **GF**

**AWARD WINNING BURGER** 29  
1/2 lb. of wagyu beef, cheddar, umami grilled onions, garlic aioli, heri-  
tage bacon, famous fries **B**

**NIMAN RANCH FLAT IRON** 36  
pan roasted broccoli, ginger, yuzu **GF**

**CHARCOAL GRILLED TOMAHAWK STEAK** 225  
signature 72hr steak sauce, cabernet salt, james fries carved tableside -  
48oz **B**

*\*please allow at least 45 minutes for the kitchen to prepare*

THE MAYOR'S TABLE  
PACIFIC PUB & KITCHEN

Vvegetarian • VGvegan • GFgluten • Bcontains 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