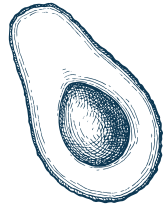


DINNER



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.

OCEAN FRIENDLY

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

WEEKLY SPECIAL

inquire with your server or bartender

EDITION NO

04/16/26

SMALL PLATES

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

WARM OLIVES 8
orange, garlic, rosemary, mint, serrano **VG, GF**

HAWAIIAN TUNA TOAST 24
house made sourdough, spicy tomato paste, calabrian chile

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

FROM THE FARM

GARDEN OF EDEN 22
heirloom grain, season's best greens & herbs, dried chili vinaigrette **VG, GF**

LIDO GEM 18
torn little gem, heritage bacon, ojai avocado, lido ranch, fine herbs **V, GF**

BLISTERED SNAP PEAS 16
grilled over white oak, za'atar spiced lebnah, warm pistachio vinaigrette **GF**

CRISPY MUSHROOM WINGS 18
calabrian sauce, aerated blue cheese, hot chicken spice **GF, B**

MASA BATTERED GREEN TOMATOES 14
yuzu-kosho emulsion, salsa verde **V, B**

RICOTTA GNUDI 24
pickled torpedo onions, charred favas, parmigiano reggiano **V**

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
ca citrus, valdivia farm's green strawberry mignonette, salsa macha **GF**

DRY-AGED YELLOWTAIL CRUDO 22
harry's berries, rhubarb verjus, hibiscus flower **GF**

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

DUNGENESS CRAB & ARTICHOKE DIP 28
gruyere fondue, bloomsdale spinach, pillow bread

CALABRIAN KAUAI SHRIMP 34
parmesan polenta, grilled corn, yuzu salsa verde **GF**

PAN ROASTED HALIBUT 36
crispy potato scales, two peas & a pod peas, smoky leek vinaigrette **GF**



FROM THE RANCH

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.

WINE COUNTRY LAMB LOIN 36
county line rainbow chard, smokey tahini puree, puffed ancient grains

JIDORI HALF CHICKEN 32
aji verde, pickled rhubarb **GF**

GRILLED NIMAN RANCH FLAT IRON 44
signature 72hr steak sauce, mendoza farm's jumbo asparagus, artichoke sabayon

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

14 OZ PORK TOMAHAWK 38
garcia farm's cherry mole, charred onion jus **GF**



THE MAYORS TABLE
PACIFIC PUB & KITCHEN

Vvegetarian • **VG**vegan • **GF**gluten free • **B**contains beef tallow

CHEF PARTNER
RILEY HUDDLESTON

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
ANTONIO HERNANDEZ

* 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

