

DINNER



SMALL PLATES

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

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

JAMES FRIES 18
chef’s “best fries in america”, black truffle aioli **B**

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

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**

SPINACH & ARTICHOKE DIP 22
served with house made pillow bread

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

BLISTERED SHISHITOS & PEACHES 18
whipped goat cheese, charred cashews, sherry agridulce **V,GF**

BEET AGUACHILE 18
JJ lone daughter citrus, jalapeno, puffed gemeni rice **VG,GF**

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

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.

½ DOZEN WEST COAST OYSTERS 24
watermelon, tomato granita, citrus, guajilli oil

HAMACHI CRUDO 22
juicy fruit farms stone fruit, arugula pesto, persian cucumber **GF**

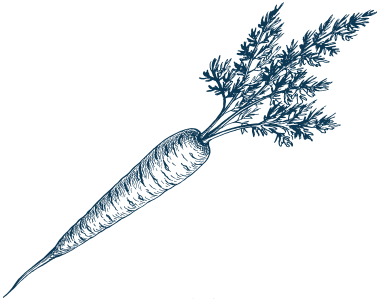
CHARRED SPANISH OCTOPUS 22
harissa, torn potatoes, garlic aioli **GF/B**

WILD CAUGHT HALIBUT 36
sungold tomato jam, melted leeks, seeded crisp **GF**

PAN ROASTED SALMON 34
summer vegetable saute, pickled ramp, bacon broth **GF**

DUNGENESS CRAB PASTA 34
house made bucatini, wild mushrooms, suncoast farm’s asparagus, garlic cream sauce

HOKKAIDO SCALLOPS 29
finely farm’s corn, 7 yr canaroli rice, schuzan chile crunch **GF**



CHEF PARTNER
RILEY HUDDLESTON

GENERAL MANAGER
QUENTIN GRAVET

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR

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
wild garlic pesto, farmer’s stand vegetables, smokey chicken jus **GF**

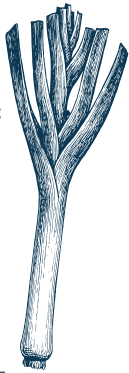
AWARD WINNING BURGER 29
1/2 lb. of wagyu beef, cheddar, umami grilled onions, garlic aioli, heritage bacon, famous fries **B**

WINE COUNTRY LAMB 36
vadouvan carrot puree, dukkah spice crumb, lamb jus **GF**

NIMAN RANCH FLAT IRON 36
roasted tomato romesco, summer squash, salsa verde

NIMAN RANCH 12 OZ NEW YORK 85
valdivia farm’s tomatoes, banyuls vinegar, bearnaise foam **GF**

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



THE MAYOR’S TABLE
PACIFIC PUB & KITCHEN

Vvegetarian • VGvegan • GFgluten free • 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

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.

WEEKLY SPECIAL

inquire with your server
or bartender

EDITION NO

06.26.25

