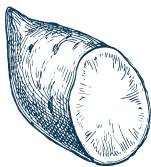


# DINNER



## 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, guajillo oil

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

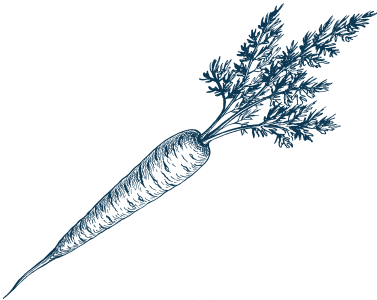
**CHARRED SPANISH OCTOPUS** 22  
harissa, torn potatoes, garlic aioli **GF/B**

**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**

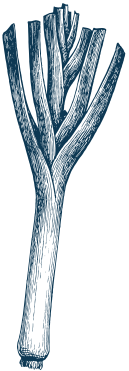
**AWARD WINNING BURGER** 29  
1/2 lb. of wagyu beef, cheddar, umami grilled onions, garlic aioli, heritage bacon, famous fries **B**

**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.

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## WEEKLY SPECIAL

inquire with your server or bartender

EDITION NO

06.26.25

