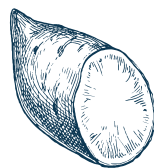


# DINNER



## 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 NO

10/06/25

## 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**

## FROM THE FARM

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

**LIDO GEM** 16  
torn little gem, heritage bacon, radish, lido ranch, fine herbs **GF**  
add chicken +12 • add wild fish +14 • add skirt steak +18

**ROASTED VEGETABLE DIP**  
weiser farm vegetables, apple molasses, sunchoke crispies

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

**SALT BAKED UBE SWEET POTATO**  
poblano-tahini sauce, feta snow, thai basil

**MAYOR'S TABLE NICOISE SALAD**  
tamai farm's beets, haricots, confit potato, ginger  
calamansi vinaigrette

**RICOTTA GNUDI**  
pickled tokyo turnip, bloomsdale spinach, gochujang

## 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, roast pear-horseradish mignonette, salsa macha

**HAMACHI CRUDO**  
fermented hoshigaki persimmons, gold raisin relish, fresh yuzu

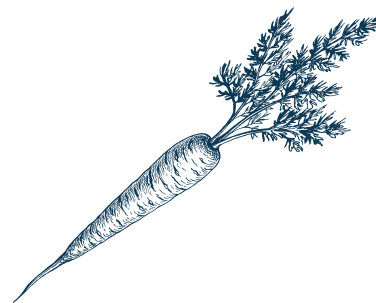
**HAWAIIAN TUNA TOAST** 24  
house made sourdough, spicy tomato paste,  
calabrian chile

**HAWAIIAN KAUAI PRAWNS**  
vanilla – chile brown butter, grilled over charcoal

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

**WILD CAUGHT CA SEABASS** 36  
two peas, a pod bean puree, autumn squash caponata, sage  
pinon oil

**PAN ROASTED SALMON** 34  
autumn vegetable saute, pickled ramp, bacon broth **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 HALF CHICKEN** 28  
roasted sunchoke, minus 8 ice wine, charred grapes **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 BELLY**  
slightly smoked eggplant puree, mustard greens, fennel agrodolce

**NIMAN RANCH SHORTRIB**  
braised in a birria broth, cassava root, cippolini onion

**NIMAN RANCH 12 OZ NEW YORK**  
signature 72hr steak sauce, blue cheese foam, farm stand vegetables

**NIMAN RANCH PORK TOMAHAWK**  
sichuan laquer, broccoli steak, puffed sesame



THE MAYOR'S TABLE  
PACIFIC PUB & KITCHEN

**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

