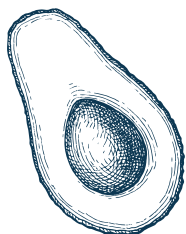


LUNCH



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

EDITION NO

04.01.25

SMALL PLATES

BREAD & BUTTERS 11

super seed pretzel, cortio olive oil, seasonal cultured butter *v*

HAWAIIAN TUNA TOAST 24

rye good's seeded sourdough, spicy tomato paste, calabrian chile

MAMA GHADA'S HUMMUS 14

roasted golden tahini, puffed chickpea, season's best crudité *vg*

JAMES FRIES 18

chef's famous fries, black truffle aioli *GF/B*

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.

CHOPPED LOBSTER SALAD 30

girl and dug greens, ca avocado, citrus vinaigrette *GF*

HAWAIIAN TUNA BOWL 32

gemini rice, pickled mauui golds, kanzuri - yuzu aioli *GF*

LOBSTER ROLL 34

maine lobster, crunchy furikake crunch, togarashi sauce served with chef's famous fries *B*

WILD CAUGHT HALIBUT 34

spring vegetables, pea tendrils, olive oil sauce *GF*



CHEF PARTNER
RILEY HUDDLESTON

GENERAL MANAGER
QUENTIN GRAVET

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR

FROM THE LAND



LIDO GEM SALAD 16

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

STREET CORN 16

esquite style, epazote, cotija cheese *GF*

FALAFEL POWER BOWL 24

warm heirloom quinoa salad, tahini dressing, sweet herbs, avocado *GF/VG*

NIMAN RANCH SKIRT STEAK 32

torn potatoes, charred shishitos, aji verde *GF/B*

AWARD WINNING BURGER 29

1/2 lb. wagyu beef, cheddar, heritage bacon, umami grilled onion, garlic aioli, chef's famous fries *B*

DESSERT

THE ADULT FLOAT 20

mayor's table signature vanilla bean soft serve, activated charcoal afloat of pendfolds grandfather rare tawny port *GF*

MT MINI 12

our signature vanilla bean soft serve with espresso *v, GF*

SO CAL MESS 16

macerated harry's berries, brown sugar pastry cream, dehydrated merigue *GF*

THE BRUCE 16

layers of chocolate cake, roasted walnut & chocolate pudding

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