

LUNCH

SMALL PLATES

WARM OLIVES 8

orange, garlic, rosemary, mint, serrano *VG, GF*

BREAD & BUTTERS 11

super seed pretzel, corto olive oil, seasonal cultured butter *V*

HAWAIIAN TUNA TOAST 24

house-made seeded sourdough, spicy tomato paste, calabrian chile

JAMES FRIES 18

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



FROM THE LAND AND SEA

½ DOZEN WEST COAST OYSTERS 24

guajillo oil *GF*

GARDEN OF EDEN 22

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

LIDO GEM 16

torn little gem, heritage bacon, radish, lido ranch, fine herbs *GF*

add chicken +10 • add wild fish +12 • add skirt steak +18

CHARRED SPANISH OCTOPUS 22

harissa, torn potatoes, garlic aioli *GF, B*

CRISPY FISH SANDWICH 24

wild caught cod, yuzu tarter, milk bun *B*

AWARD WINNING BURGER 29

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

THE MAYORS 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

EDITION N^o

10/04/25