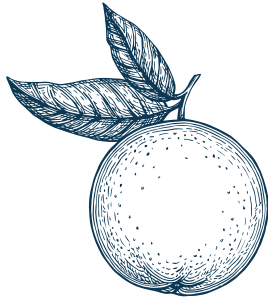


BREAKFAST



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

HEALTHY START

CALIFORNIA AVOCADO TOAST 20
charred avocado, sunflower romesco, girl & dug herbs, two cage free eggs *v*

WINTER CITRUS PARFAIT 15
citrus curd, honeyed fennel, house granola, orange blossom *v*

FOUR GRAIN PORRIDGE 16
cinnamon spiced apples, walnut butter, walnut & date milk *vg*

FARMER'S MARKET FRUIT 14
chef's hand selected peak season fruit *vg, GF*

FROM THE BAKERY

HANDROLLED CROISSANT 6

CHOCOLATE CROISSANT 8

EVERYTHING SPICE ENGLISH MUFFIN 4

HOUSE MADE COUNTRY STYLE SOURDOUGH 4

HOUSE MADE SEEDED WHEAT 4

DAILY LIDO MUFFIN 5

FRESH JUICE

CA ORANGE JUICE juiced to order 7

GRAPEFRUIT JUICE 7

LIFE FLOW red beet, carrot, orange juice 7

GREEN VIBES granny smith, cucumber, spinach, ginger, lime 7

BRAIN BOOST pineapple, gold beet, mango, carrots 7

HOUSE SPECIALTIES

CAPTAIN'S BREAKFAST 22.50
two organic eggs, bacon or chicken jalapeño sausage, torn potatoes *GF, B*

THE NEWPORTER 18
prosciutto, caramelized onions, winter mushrooms *GF*

BREAKFAST SANDWICH 16
two organic eggs, pepperoncini jam, fennel chicken sausage, aged cheddar

BLUE MATCHA BANANA PANCAKES 19
rare tea cellar electric blue matcha, brown sugar pastry cream, banana syrup *v*

LIDO BENEDICT 19
two organic eggs, nuneske canadian bacon, torn potatoes, everything spiced english muffin, hollandaise sauce *B*

SIDES

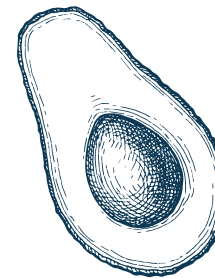
TWO ORGANIC EGGS ANY STYLE 6

CALIFORNIA AVOCADO 6

CHICKEN JALAPEÑO SAUSAGE 8

TORN POTATOES 6 *B*

FALLS HARDWOOD SMOKED BACON 8



COFFEE

HOUSE BLEND DRIP 5

MACCHIATO 7

LATTE 7

TURMERIC LATTE 7

CAPPUCCINO 7

CORTADO 6

TEA

RARE TEA CELLARS HOT TEA 5

selection: refreshing mint, calming chamomile, earl grey crema, smooth oolong, cloud kiss green

RARE TEA CELLARS ICED TEA 4

selection: fruity litchi noir, sweet mallorca melon

FROM THE CREW WINDOW

MATCHA AZUL 7.50
blue tea coconut foam, sweetener of choice

COLD BREW SUNRISE 7.25
passion fruit/orange juice, 24hr cinnamon infused cold brew, vanilla syrup

SALTED HONEY OAT MILK LATTE 7.25
coffee infused honey, oat milk, espresso

GINGER & FENNEL LATTE 7.25
ginger and fennel seed syrup, espresso, milk

EDITION NO

03/23/26

CHEF PARTNER
RILEY HUDDLESTON

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR

*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

THE MAYORS TABLE
PACIFIC PUB & KITCHEN