

# BREAKFAST



## WE SUPPORT LOCAL

We source our produce weekly from the farmer's market.

## HEALTHY START

**CALIFORNIA AVOCADO CROST** 18  
rolled croissant, two organic poached eggs, pickled red onions **V**

**AWAKEN YOGURT PARFAIT** 14  
rose yogurt, strawberry & rhubarb compote, citrus granola **V, GF**

**AÇAI BOWL** 16  
mango compote, fresh fruit, local honey, seeded coconut crunch **VG/GF**

**COCONUT CHIA PUDDING** 14  
local stone fruit, banana, coco nibs **VG/GF**

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

## FROM THE BAKERY

**PINWHEEL CROISSANT** 6

**EVERYTHING SPICE ENGLISH MUFFIN** 4

**RYE GOOD'S COUNTRY STYLE SOURDOUGH** 4

**RYE GOOD'S SEEDED WHEAT** 4

**DAILY LIDO MUFFIN** 5

## HOUSE SPECIALTIES

**CAPTAIN'S BREAKFAST** 20  
two organic eggs, bacon or chicken jalapeño sausage, torn potatoes **GF**

**THE NEWPORTER** 16  
organic egg white frittata, confit pearl onions, mushrooms, asparagus, heirloom tomatoes **V, GF**

**BREAKFAST SANDWICH** 18  
two organic eggs, cabot cheddar cheese, remoulade sauce, avocado, pinwheel croissant **V**  
*add bacon +4*

**VANILLA SOUFFLÉ PANCAKES** 16  
three fluffy pancakes, meyer lemon mascarpone, berry cherry compote **V**

**LIDO BENEDICT** 18  
two organic poached eggs, everything spiced english muffins, nueske's bacon, smoked tomato choron sauce

## SIDES

**TWO ORGANIC EGGS ANY STYLE** 8

**CALIFORNIA AVOCADO** 6

**CHICKEN JALAPEÑO SAUSAGE** 8

**TORN POTATOES** 6

**FALLS HARDWOOD SMOKED BACON** 8

**VALDIVIA FARM'S HEIRLOOM TOMATOES** 8



## 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** red apple, mango, sweet potato, cinnamon 7

## COFFEE

**DRIP - SPECIAL ROAST** 5

**MACCHIATO** 7

**LATTE** 7

**TURMERIC** ginger, spices, probiotics, collagen, reishi, hemp milk 14

**CORTADO** 6

## TEA

**EARL GREY CREMA** 5

**CLOUD KISS GREEN** 5

**ENGLISH BREAKFAST** 5

**RARE TEA CELLARS** 5

## CHAMPAGNE CART

**LIDO HOUSE BLEND - PIPER-HEIDSIECK ESSENTIEL CUVÉE** 31  
by Chef Riley Huddleston



**CHEF'S LIQUEURS**  
chef-made liqueurs to enhance the experience



EDITION NO

07.11.24

GENERAL MANAGER  
QUENTIN GRAVET

CHEF PARTNER  
RILEY HUDDLESTON

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUISINE  
NICHOLAS ESCOBAR

**V**vegetarian • **VG**vegan • **GF**gluten free

\* 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