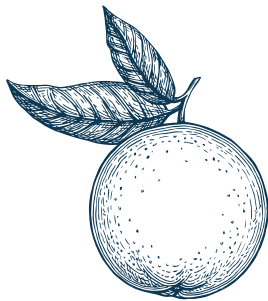


# BREAKFAST



## 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*

**YOGURT PARFAIT** 15  
strauss farm's yogurt, citrus jam, honey preserved figs, coconut crunch *GF, 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** 21  
two organic eggs, bacon or chicken jalapeño sausage, torn potatoes *GF, B*

**THE NEWPORTER** 18  
roasted squash frittata, caramelized onion, kale *GF, v*

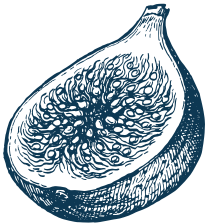
**BREAKFAST SANDWICH** 20  
two organic eggs, pepperoncini jam, fennel chicken sausage, aged cheddar

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

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

## SIDES

**TWO ORGANIC EGGS ANY STYLE** 9  
**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

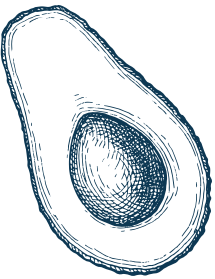
10/04/25

CHEF PARTNER  
RILEY HUDDLESTON

GENERAL MANAGER  
QUENTIN GRAVET

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUISINE  
NICHOLAS ESCOBAR



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