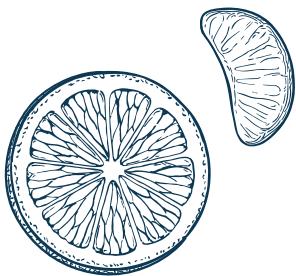


# BRUNCH



## BRUNCH LIKE A MAYOR

Experience a Culinary Journey 'exactly like nothing else.'

\$55 PER PERSON

## WE SUPPORT LOCAL

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

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## OCEAN FRIENDLY

We're recognized by Surfrider Foundation for our commitment to sustainability

EDITION NO

01/02/26

## HEALTHY START

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

**YOGURT PARFAIT** 15  
strauss farm's greek yogurt, guava jam, house granola, farmer's select fruit **V**

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

**LIDO GEM SALAD** 16  
torn little gem, heritage bacon, radish, lido ranch, fine herbs **GF**  
*add chicken +10 • add wild fish +12 • add steak +18*

**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  
**GREEN VIBES** granny smith, cucumber, spinach, ginger 7  
**LIFE FLOW** red beet, carrot, orange juice 7  
**BRAIN BOOST** pineapple, gold beet, mango, carrots 7

## HOUSE SPECIALTIES

**1/2 DOZEN WEST COAST OYSTERS** 24  
ca citrus, roast pear-horseradish mignonette, salsa macha **GF**

**CAPTAIN'S BREAKFAST** 21  
two organic eggs, bacon or chicken jalapeño sausage, torn potatoes **GF, B**

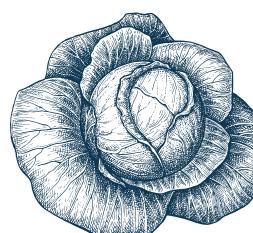
**BLUE MATCHA BANANA PANCAKES** 16  
rare tea cellar electric blue matcha, brown sugar pastry cream, banana syrup **V**

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

**CRISPY FISH SANDWICH** 24  
wild caught cod, yuzu tarter, milk bun **B**

**CHARRED SPANISH OCTOPUS** 22  
harissa, torn potatoes, garlic aioli **B**

**AWARD WINNING BURGER** 29  
1/2 lb. wagyu beef, cheddar, heritage bacon, umami grilled onion, garlic aioli, chef's famous fries **B**



## MAYOR'S FAVORITES

**STEAK & EGG** 34  
two organic eggs, choron sauce, danish smoked salt, root vegetables

**CHILAQUILES RELLENOS** 28  
two organic eggs, salsa verde, shrimp, queso fresco **GF**

**LOBSTER DONUTS** 32  
petite market greens, honey vinaigrette, caper tartar **B**

**APPLE PIE FRENCH TOAST** 24  
farmers market apple filling, dutch crumb topping, spiced whipped cream **V**

**CHARCOAL GRILLED TOMAHAWK STEAK** 225  
signature 72hr steak sauce, carved tableside - 48oz  
*\*please allow at least 45 minutes for the kitchen to prepare*

## SIDES

**TWO ORGANIC EGGS ANY STYLE** 6  
**CALIFORNIA AVOCADO** 6  
**CHICKEN JALAPEÑO SAUSAGE** 8  
**TORN POTATOES** 6 **B**  
**FALLS HARDWOOD SMOKED BACON** 8  
**VALDIVIA FARM'S HEIRLOOM TOMATOES** 8

# 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

CHEF PARTNER  
RILEY HUDDLESTON

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUISINE  
NICHOLAS ESCOBAR