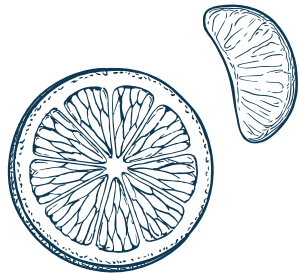


BRUNCH



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.

OCEAN FRIENDLY

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

EDITION NO

03/23/26

HEALTHY START

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

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

THE NEWPORTER 18
prosciutto, caramelized onions, winter mushrooms GF

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 22.50
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

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

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