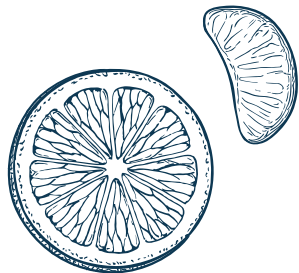


# BRUNCH



## 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

10.04.25

## 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*

**THE NEWPORTER** 18  
roasted squash frittata, caramelized onion, kale *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 skirt 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  
guajillo oil *GF*

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

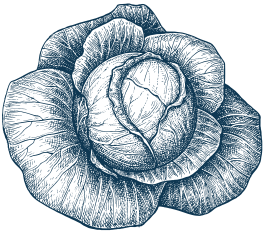
**BLUE MATCHA BANANA PANCAKES** 16  
rare tea cellar electric blue matcha, brown sugar pastry cream,  
banana syrup *v*

**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*



CHEF PARTNER  
RILEY HUDDLESTON

GENERAL MANAGER  
QUENTIN GRAVET

EXECUTIVE CHEF  
JONATHAN DE LA CRUZ

CHEF DE CUISINE  
NICHOLAS ESCOBAR



## MAYOR'S FAVORITES

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

**MASA FRIED CHICKEN** 25  
ghost pepper crème fraîche, dill oil, citrus pearls *GF, B*

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

**BAKED CINNAMON 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** 9  
**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