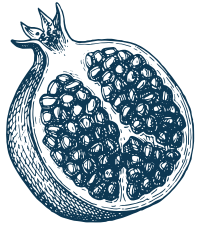


DINNER



DINE LIKE A MAYOR

Experience a Culinary Journey exactly like nothing else.

\$110 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

WEEKLY SPECIAL

inquire with your server or bartender

EDITION N°

01.01.2025

SHARED PLATES

BREAD & BUTTER 11
corto olive oil 'butter', seasonal butter **V**

JAMES FRIES 18
chef's "best fries in america", black truffle aioli **V**

TRUFFLE RISOTTO 20
carnaroli rice, winter truffle, porcini powder

FROM SUSTAINABLE WATERS

We're dedicated to sustainability and local sourcing, partnering with conscientious fishermen and farmers. This ensures our seafood is fresh and responsibly harvested, preserving marine ecosystems. Our menu features dishes crafted from peak-fresh ingredients, reflecting our commitment to ethical and environmentally conscious dining.

½ DOZEN WEST COAST OYSTERS 24
calamansi mignonette **GF**

HAWAIIAN TUNA TOAST 24
rye good's seeded sourdough, spicy tomato paste, calabrian chile

HAMACHI CRUDO 24
kelp cured, banana peppers, asian pear **GF**

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

MAYOR'S TABLE GNOCCHI 20
san marzano pomodoro sauce, potted basil, 18mo aged parmigiano reggiano

SUSTAINABLY SOURCED SEA TROUT 27
braised leeks, fennel, trout roe, fine herbs **GF**



CHEF PARTNER
RILEY HUDDLESTON

GENERAL MANAGER
QUENTIN GRAVET

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR

FROM THE FARM



GARDEN OF EDEN 17
girl & dug greens, farmer's vegetables, dandelion vinaigrette **VG, GF**

LIDO GEM 16
torn little gem, heritage bacon, radish, lido ranch, fine herbs **GF**

CRISPY MAITAKE MUSHROOMS 22
aji verde, lime, cilantro **VG, GF**

WEISER FARM'S HONEYNUT SQUASH 16
pomegranate vinaigrette, pepitas, brown butter **GF**

BAKED OC ONION DIP 20
cabot cheddar, umami onions, house made pillow bread **V**

FROM THE LAND

We proudly source animals raised with care. The farmers and ranchers are sustainable, small family farms, and most of all humanely raise their animals according to the strictest animal handling protocols.

JIDORI CHICKEN BREAST 28
peruvian green sauce, olive oil poached marble potatoes **GF**

AWARD WINNING BURGER 29
1/2 lb. of wagyu beef, cheddar, umami grilled onions, garlic aioli, heritage bacon, famous fries

NIMAN RANCH FLAT IRON 36
pan roasted broccoli, ginger, yuzu **GF**

CHARCOAL GRILLED TOMAHAWK STEAK 225
signature 72hr steak sauce, cabernet salt, james fries carved tableside - 48oz

**please allow at least 45 minutes for the kitchen to prepare*

THE MAYOR'S TABLE

PACIFIC PUB & KITCHEN

Vvegetarian • VGvegan • GFgluten 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