

DINNER



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

SMALL PLATES

BREAD & BUTTER 11

corto olive oil 'butter', miso brown butter v

WARM OLIVES 8

orange, garlic, rosemary, mint, serrano VG, GF

HAWAIIAN TUNA TOAST 24

grilled sourdough, spicy tomato paste, calabrian chile

JAMES FRIES 18

chef's "best fries in america", black truffle aioli B

FROM THE FARM

GARDEN OF EDEN 22

heirloom grain, season's best greens & herbs, dried chile vinaigrette VG, GF

LIDO GEM 16

torn little gem, heritage bacon, radish, lido ranch, fine herbs GF

ROASTED VEGETABLE DIP 18

weiser farm vegetables, apple molasses, sunchoke crispies v

CRISPY MUSHROOM WINGS 22

calabrian sauce, aerated blue cheese, hot chicken spice GF, B

SALT BAKED OKINAWA SWEET POTATO 18

poblano-tahini sauce, feta snow, thai basil v, GF

RICOTTA GNUDI 24

pickled tokyo turnip, bloomsdale spinach, gochujang v

DINE LIKE A MAYOR

experience a culinary journey exactly like nothing else.

\$110 PER PERSON



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.

1/2 DOZEN WEST COAST OYSTERS 24

ca citrus, roast pear-horseradish mignonette, salsa macha GF

DRY-AGED HIRAMASA 22

finely farm's carrot aguachile, verjus raisens, chive oil GF, DF

HAWAIIAN KAUAI PRAWNS 28

vanilla - chile brown butter, citron, marcona almonds GF

CHARRED SPANISH OCTOPUS 22

harissa, torn potatoes, garlic aioli GF, B

SEARED SCALLOPS 32

mascarpone polenta, butternut sage caponata GF

PAN ROASTED KING SALMON 34

two peas & a pod brussels, creamy parsnip puree, heritage bacon jam GF



FROM THE LAND

We proudly source meats from Niman Ranch and other trusted partners who share our values. These farmers and ranchers operate sustainable, small family farms and humanely raise animals under the strictest animal welfare standards.

JIDORI HALF ROASTED CHICKEN 32

aji verde, pickled rhubarb, grilled corn arepas GF

AWARD WINNING BURGER 29

1/2 lb. of wagyu beef, cheddar, umami grilled onions, garlic aioli, heritage bacon, famous fries B

BRAISED SHORT RIB 32

braised in a birria broth, cassava root, cippolini onion GF

GRILLED NIMAN RANCH FLAT IRON 44

signature 72hr steak sauce, charred broccoli crown, ginger-lime sofrito GF

14 OZ PORK TOMAHAWK 36

madras carrot puree, flowering cauliflower, roasted onion jus GF, DF

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

EDITION NO

2/4/26

