

# LUNCH

## SMALL PLATES

### WARM OLIVES 8

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



### BREAD & BUTTERS 11

super seed pretzel, corto olive oil, seasonal cultured butter **v**

### HAWAIIAN TUNA TOAST 24

house-made seeded sourdough, spicy tomato paste, calabrian chile

### JAMES FRIES 18

chef's famous fries, black truffle aioli **GF**

## FROM THE LAND AND SEA

### ½ DOZEN WEST COAST OYSTERS 24

guajillo oil **GF**

### GARDEN OF EDEN 22

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

### LIDO GEM 16

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

*add chicken +10 • add wild fish +12 • add steak +18*

### CHARRED SPANISH OCTOPUS 22

harissa, torn potatoes, garlic aioli **GF, B**

### CRISPY FISH SANDWICH 24

wild caught cod, yuzu tarter, milk bun **B**

### AWARD WINNING BURGER 29

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

## THE MAYOR'S 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

EDITION NO

01/05/26