

LUNCH

SMALL PLATES

WARM OLIVES ⁸

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

BREAD & BUTTERS ¹¹

super seed pretzel, cortio 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