

LUNCH



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

SMALL PLATES

BREAD & BUTTERS 11

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

HAWAIIAN TUNA TOAST 24

rye good's seeded sourdough, spicy tomato paste, calabrian chile

MAMA GHADA'S HUMMUS 18

umami crunch, grilled pita, season's best crudité *vg*

JAMES FRIES 18

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

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.

CALIFORNIA BOUILLABAISSE 24

baja shrimp broth, grilled sourdough, chili oil, charred citrus aioli

HAWAIIAN TUNA BOWL 32

geminì rice, pineapples, kanzuri - yuzu aioli *GF*

CALABRIAN CHILI SHRIMP 34

parmesan polenta, grilled corn, yuzu kosho salsa verde *GF*

SUSTAINABLE CATCH 28

mexican puttanesca, crispy capers, anchovies *GF*

FROM THE LAND

LIDO GEM SALAD 18

torn little gem, heritage bacon, ojai avocado, lido ranch, fine herbs
add chicken +12 • add wild fish +14 • add steak +18

GARDEN OF EDEN 22

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

MASA TEMPURA ZUCCHINI 18

isot pepper seasoning, spiced cashew crema *GF, VG*

FALAFEL POWER BOWL 24

heirloom quinoa salad, tahini dressing, sweet herbs, avocado *GF/VG*

AWARD WINNING BURGER 29

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

DESSERT

CITRUS OLIVE OIL CAKE 16

blood orange, candied pistachio, orange blossom

MT MINI 12

our signature vanilla bean soft serve with espresso *v, GF*

SO CAL MESS 18

macerated harry's berries, vanilla creme fraiche, dehydrated merigue

THE BRUCE 16

layers of chocolate cake, roasted walnut & chocolate pudding



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

EDITION N°

05/13/26

CHEF PARTNER
RILEY HUDDLESTON

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
ANTONIO HERNANDEZ