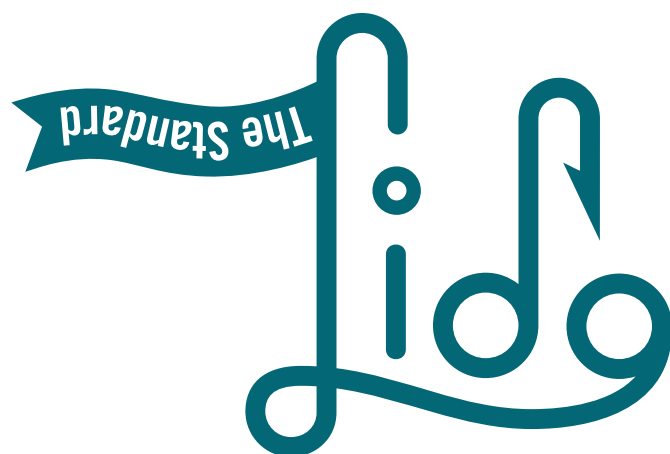


Breakfast



Eggs

Two Eggs Any Style breakfast potatoes, mixed green salad OL, GF 15

Omelettes eggs, egg whites, or tofu, breakfast potatoes, mixed green salad OL, GF (V) 17
pick 2: goat cheese, tomato, cheddar, bacon, kale, red onion, mushroom, smoked salmon

Egg Sandwich fried eggs, bacon, cheddar, breakfast potato OL, (GF) 17

Benedict tostones, roasted pork, 63c egg, mojo, fine herbs GF 18

Savory Porridge barley, puffed farro, kale, 63C egg, parm, pickles OL, (V) 15

Not Eggs

Labneh granola, bananas, blueberry jam OL, GF 15

Fruit seasonal fruit, honey, lime, tajin OL, GF, (V) 14

Avocado Toast sourdough, pickled onion, scallion ash, radish, sour orange V, (GF) 16 + add 2 eggs 7

'PB&J' sourdough toast, almond butter, coconut chips, macerated fruit V, (GF) 16

Smoked Salmon sliced tomato, red onion, caper berries, cream cheese, toast P 18

Pancake whole wheat, mango butter, maple syrup 14

+ add macerated fruit 4

Extras

Bacon 8 **Chicken Sausage** 8 **Veggie Sausage** 8

2 Eggs 7 **Sliced Tomato** 5 **Breakfast Potatoes** 5 **Avocado** 8

Sourdough Toast, Butter, Jam 5 **Gluten Free Toast, Butter, Jam** 5

Juices + Smoothies

Orange, Grapefruit, Lemonade 8

Expressed Juices

W4 12
watermelon, grapefruit, strawberry, lime

D3 12
dragonfruit, pineapple, coconut water

A3 12
apple, carrot, lemon, ginger

House-Pressed Juices + Smoothies

Ginger Shot 5 **Wheatgrass** 5

Beet-It 12
beet, carrot, lemon, apple, celery

Pin-Up 12
pineapple, green apple, wheatgrass, mint

STNDRD Rx 12
kale, parsley, ginger, garlic, cucumber

Smoothies

Magic Mushroom cordyceps, chaga, reishi
cacao, wild blueberry, oat milk

Green Dream moringa, ashwagandha, kale, spinach,
orange juice, agave

Tropical Speedball gotu kola, maca, mango
banana, coconut milk, coconut nectar

Coffee

Espresso/Café Solo 4

Americano 4

Macchiato/Cortadito 4

Cappuccino/Latte 5

Cold Brew 4

Hot Chocolate 5

Pot Coffee 6

Extra Shot 2

Tea

Green Jasmine Pearl 4

Earl Grey 4

English Breakfast 4

Rooibos 4

Chamomile 4

Peppermint 4

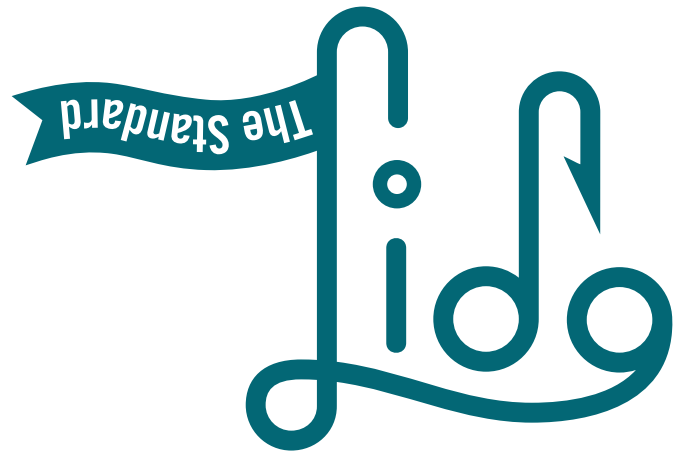
Peach Oolong 4

Standard Energy

Herbal Blend 4

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GF Denotes recipe free of gluten. Items are produced in kitchen that does contain wheat and cooks with other products containing gluten.
V denotes vegan., OL Denotes Ovo-Lacto, P denotes Pescatarian

Brunch



Snacks

Fruit seasonal fruit, honey, lime, tajin OL, GF, (V) 14

Tater Tots garlic aioli V, GF 10

Whipped Feta fermented honey, sumac, mint, grilled sourdough OL, (GF) 17

Hummus black garlic, roasted mushrooms, cress, pita V, (GF) 16

Empanadas chicken empanadas, avocado-bayleaf crema, hibiscus onions 15

Stone Crabs dijonnaise, lemon, wakame P, GF MKT

Avocado Toast sourdough, pickled onion, scallion ash, radish, sour orange V, (GF) 16 + add 2 eggs 7

Shrimp grilled lemon, chili, bottarga P, GF 21

***Mixto Ceviche** florida citrus, tostones, herbs P, GF 17

***Shrimp Ceviche** shrimp, aioli, red onion, pozole, herbs P, GF 18

Squid cuttlefish a la plancha, charred tomato, achiote bread crumbs P 23

Salads and Sandwiches

Lobster Roll kewpie, lemon, brioche, herbs 25

***Lido Burger** pequillo aioli, manchego, LTO, fries (GF) 20 + add fried farm egg 4

Impossible Burger™ 1000 island, vegan cheese, LTO, fries (V, GF) 20 + add fried farm egg 4

Grilled Chicken Sandwich bacon, mayo, LTO, fries (GF) 20 + add avocado 4

Vegan Caesar gem lettuce, nutritional yeast, sesame, polenta croutons V, GF 16
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Farm Salad bibb lettuce, shaved veggies, ginger vinaigrette V, GF 15
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Kale Salad crispy garbanzo, curried mango, goat cheese, red onion, vinaigrette OL, GF 15
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Buddha Bowl quinoa, roasted veggies, raw veggies, tahini dressing V, GF 17
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Plates

Raw Pad Thai yam noodle, tofu, almond, bean sprout, tamarind, lime V GF 25

Market Fish saffron daal, black radish, baby mustards P, GF MKT

Benedict tostones, roasted pork, 63c egg, mojo, fine herbs GF 18 + add truffle MKT

Pancake whole wheat, mango butter, maple syrup 14 + add macerated berries 4

***Churrasco** grass fed skirt steak, chimi rojo, fries GF 36

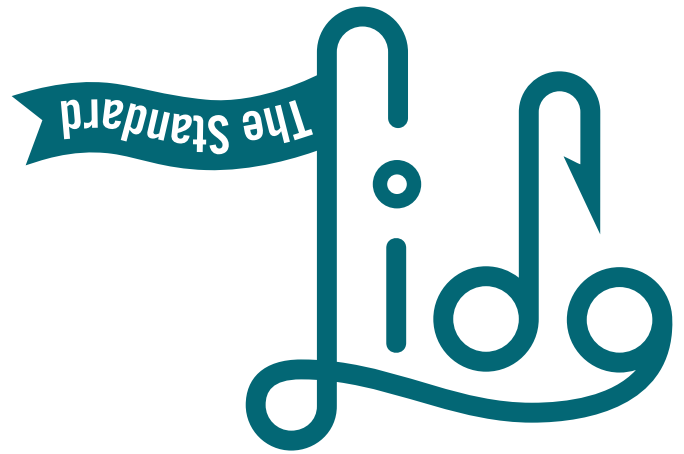
***Steak and Eggs** NY steak, adobo rub, 2 fried eggs, herb salad GF 38

Grilled Octopus 3 bean salad, pomegranate, crispy garlic P, GF 32

***Chirashi** raw fish, octopus, shrimp, brown rice, pickles P, GF 28

Snapper whole snapper, tomatillo pico, hibiscus, olive oil P, GF 38

Lunch



Snacks

Fruit seasonal fruit, honey, lime, tajin OL, GF, (V) 14

Tater Tots garlic aioli V, GF 10

Whipped Feta fermented honey, sumac, mint, grilled sourdough OL, (GF) 17

Hummus black garlic, roasted mushrooms, cress, pita V, (GF) 16

Empanadas chicken empanadas, avocado-bayleaf crema, hibiscus onions 15

Stone Crabs dijonnaise, lemon, wakame P, GF MKT

Avocado Toast sourdough, pickled onion, scallion ash, radish, sour orange V, (GF) 16 + add 2 eggs 7

*Mixto Ceviche florida citrus, tostones, herbs P, GF 17

*Shrimp Ceviche shrimp, aioli, red onion, pozole, herbs P, GF 18

Salads and Sandwiches

Lobster Roll kewpie, lemon, brioche, herbs 25

*Lido Burger pequillo aioli, manchego, LTO, fries (GF) 20 + add fried farm egg 4

Impossible Burger™ 1000 island, vegan cheese, LTO, fries (V, GF) 20 + add fried farm egg 4

Grilled Chicken Sandwich bacon, mayo, LTO, fries (GF) 20 + add avocado 4

Vegan Caesar gem lettuce, nutritional yeast, sesame, polenta croutons V, GF 16
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Farm Salad bibb lettuce, shaved veggies, ginger vinaigrette V, GF 15
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Kale Salad crispy garbanzo, curried mango, goat cheese, red onion, vinaigrette OL, GF 15
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Buddha Bowl quinoa, roasted veggies, raw veggies, tahini dressing V, GF 17
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Plates

Chicken pan roasted, salsa verde, herb salad GF 32

Raw Pad Thai yam noodle, tofu, almond, bean sprout, tamarind, lime V, GF 25

Clams coconut milk, green curry, pickled chilis, toast P, (GF) 26

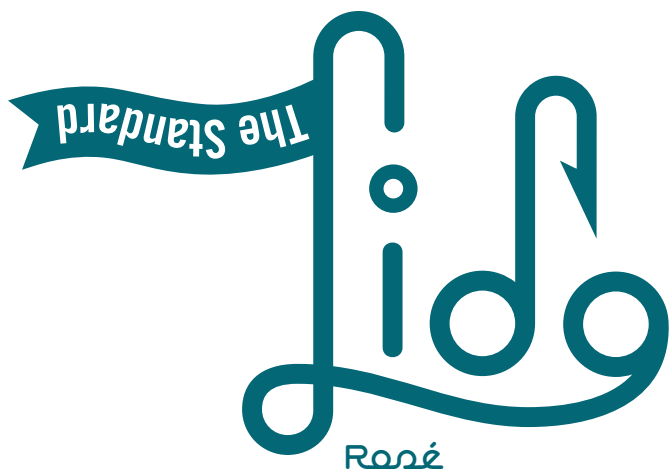
Market Fish saffron daal, black radish, baby mustards P, GF MKT

*Churrasco grass fed skirt steak, chimi rojo, fries GF 36

Grilled Octopus 3 bean salad, pomegranate, crispy garlic P, GF 32

*Chirashi raw fish, octopus, shrimp, brown rice, pickles P, GF 28

Snapper whole snapper, tomatillo pico, hibiscus, olive oil P, GF 38



Rosé

- O d'Azur, Côtes de Provence, Fr '18 13/50 1.5L 90/ 3L 170
- VieVité, Côtes de Provence, Fr '18 14/60
- Whispering Angel, Côtes de Provence, Fr '18 15/65 1.5L 110
- Château La Gordanne, Côtes de Provence, Fr '18 64/ 1.5L 98/ 3L 180
- Miraval, Côtes de Provence, Fr '18 68/ 1.5L 120
- Domaine Ott, Bandol, Fr '18 95
- Domaine Charvin, Côtes Du Rhone, Fr. '17 60 Bio/Org
- Alphonse Mellot, La Moussiere, Sancerre, Fr. '17 72 Bio
- Lorenza, Dry, True Rosé, Ca '18 58

Sparkling + Champagne

- Prosecco, Luca Paretti Brut, Italy NV 13/50
- Chandon Brut Rosé, Napa Valley, CA NV 15/58
- Moët & Chandon Brut Imperial, Epernay NV 21/90
- Veuve Clicquot Yellow Label, Reims NV 26/125
- Cava Brut Nature, Via de la Plata, Spain NV 50
- Prosecco, Syltbar, Friuli, Italy NV low sugar content 54 Sus
- Cremant du Jura Blanc, Tissot, Extra Brut Fr NV 54 Bio
- Ruinart Rosé, Reims NV 130
- Moët Ice Imperial Served w/ Mint + Lemon 18/120
- Moët Ice Imperial Rosé 120

White

- Gavi, Villa Sparina, Italy '17 13/52 Sus
- Pinot Grigio, Tre Fili, Italy '17 14/52 Org
- Chablis, Schaller, Vieilles Vignes, Burgundy, Fr '14 16/68 Org
- Sauvignon Blanc, Atanea, Valle de Casablanca, Chile '16 15/65 Nat
- Sancerre, Clément et Florian Berthier, Loire, Fr '16 16/68 Sus
- Sancerre, Lucien Crochet, 'Le Chêne Marchand', Loire, Fr '16 82 Org
- Île de Beauté Blanc, Yves Leccia, Corsica, Fr '17 64 Org
- Grüner Veltliner, Weingut Bernhard Ott, Am Berg, Austria '17 49 Bio
- Muscadet Sèvre et Maine, Pépière 'La Pépie', Loire, Fr '16 58 Org
- Bianchetta Genovese, Bisson 'ü Pastine', Liguria, Italy '16 58 Org /Bio
- Assyrtiko, Vassaltis, Santorini, Greece '16 60 Bio
- Trosseau Pet'Nat, Combe, Stolpman Vinyards, Ballard Canyon, Ca '16 54 Nat
- Chardonnay, Barnett, Carneros, Ca '17 82

Red

- Lambrusco, Corleto, Graparossa di Castelvetro, Italy '16 served chilled 14/52 Sus
- Côtes Du Rhone, Eric Texier, 'Chat Fou', Rhone, Fr '16 15/56 Nat
- Malbec, Santa Julia, Mendoza, Argentina '17 13/50 Org
- Pinot Noir, Averaen, Willamette Valley, Or '17 16/62 Sus
- Pinot Noir, Hirsch, San Andreas Fault, Sonoma, Ca '14 130 Bio
- Pinot Noir, Kelley Fox, Willamette Valley, Or '17 80 Bio
- Fleurie, Dom. De La Chapelle De Bois, Burgundy, Fr '17 served chilled 72 Org
- Chinon, Château Du Petit Thouars, Les Georges, Loire, Fr '16 served chilled 50 Sus
- Colline Novaresi Nebbiolo, Rovellotti, Piemonte, Italy '16 74 Sus
- Côtes De Bordeaux, Château Le Puy, Duc Des Nauves, Bordeaux, Fr '16 80 Nat/Bio
- Tinta de Toro, Bigardo, Castilla y León, Sp '17 68 Nat
- Malbec, Cab. Sauvignon, "Dedicado" Mendoza, AR '14 70
- Cabernet Sauvignon, Cakebread, Napa, CA '15 130

Bio Biodynamic, Org Organic,
Nat Natural, Sus Sustainable

We strive to offer wines that are small "boutique" in production, and are practicing one or more of these holistic styles of growing and production

Standard Signature

- Beach Bum 14
cachaca, coconut, crushed limes, housemade tepaché
- Shipwreck Punch 14/65
mezcal, banana, ginger, cinnamon syrup, tiki bitters
- Hot and Hazy 14/65
jalepeño infused tequila, passionfruit, aperol, coconut water
- Green Prophet 14/65
vodka, green apple, pineapple, mint, cold press apple cider vinegar
- Humo Rosado 14/65
mezcal, local hibiscus roselles, fresh grapefruit, blood orange shrub
- The Botanist 14/65
gin, elderflower, cucumber, dill

Standard Classic

- Elixir Végétal Bloody Mary 14
vodka, fresh pressed spicy tomato, pickled & fresh veggies
- Downward Dog Paloma 14/65
tequila, thyme infused dolin blanco, grapefruit soda, sea salt
- Pura Vida Pina Colada 14/65
rum, shaken with fresh coconut milk, pineapple shaved coconut + angostura bitters
- Lido Lemonade 14/65
citrus vodka, fresh lemon, mint, cherry juice
- La Bicyclette 14/65
rosé, elderflower, lemon, club

Frozen

- Frosé 14
kelvin organic frozen rosé
- Spa Colada 14
rum, coconut water, pinã, mermaid majik
add a floater 5

Non-Alcoholic

- Limonada De Coco 9
coconut milk and syrup, lime juice
- Fresh Thai Coconut 12
add coconut rum 8 | add aged rum 10

Juices + Smoothies

- Orange, Grapefruit, Lemonade 8

Expressed Juices

- W4 12
watermelon, grapefruit, strawberry, lime
- D3 12
dragonfruit, pineapple, coconut water
- A3 12
apple, carrot, lemon, ginger

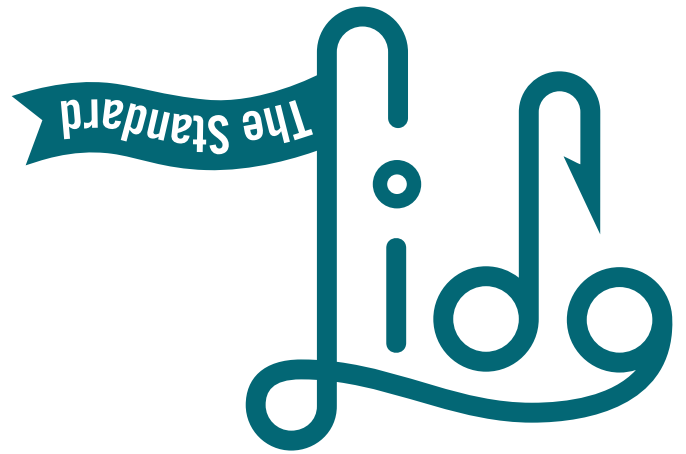
House-Pressed Juices + Smoothies

- Ginger Shot 5 Wheatgrass 5
- Beet-It 12
beet, carrot, lemon, apple, celery
- Pin-Up 12
pineapple, green apple, wheatgrass, mint
- STNDRD Rx 12
kale, parsley, ginger, garlic, cucumber
- Smoothies 12
- Magic Mushroom cordyceps, chaga, reishi
cacao, wild blueberry, oat milk
- Green Dream moringa, ashwagandha, kale, spinach,
orange juice, agave
- Tropical Speedball gotu kola, maca, mango
banana, coconut milk, coconut nectar

Beer

- Standard Bräuhaus Helles Lager 8 or 6 pack/40
- Founders All Day I.P.A. 8
- Peroni Nastro Azzurro 8
- Stella Artois 8
- Pacifico 8
- Estrella Damm 8 Daura GF 8

Dinner



Snacks

- Whipped Feta** fermented honey, sumac, mint, grilled sourdough OL, (GF) 17
- Hummus** black garlic, roasted mushrooms, cress, pita V, (GF) 16
- Empanadas** chicken empanadas, avocado-bayleaf crema, hibiscus onions 15
- Stone Crabs** dijonnaise, lemon, wakame P, GF MKT
- *Mixto Ceviche** florida citrus, tostones, herbs P, GF 17
- *Shrimp Ceviche** shrimp, aioli, red onion, pozole, herbs P, GF 18
- Brussels** tamari, sichuan pepper, fermented radish, sesame, lime V, GF 14
- Roasted Mushrooms** pinenut puree, pickled beech, olive oil V, GF 18 + add truffle MKT
- Squash** pepitas, nori, endive, labneh OL, GF 15

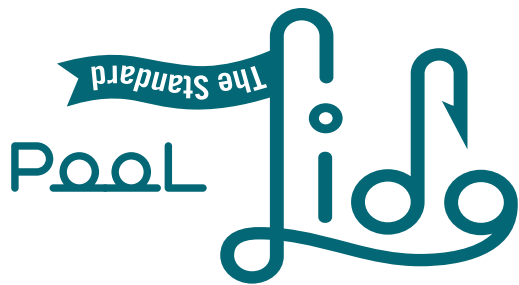
Land

- Vegan Caesar** gem lettuce, nutritional yeast, sesame, polenta croutons V, GF 16
- Farm Salad** bibb lettuce, shaved veggies, ginger vinaigrette V, GF 15
- Buddha Bowl** quinoa, roasted veggies, raw veggies, tahini dressing V, GF 17
- Raw Pad Thai** yam noodle, tofu, almond, bean sprout, tamarind, lime V, GF 25
- Chicken** pan roasted, salsa verde, herb salad GF 32
- *Butcher's Cut Steak** chimichurri rojo, charred broccoli GF MKT + add truffle MKT
- *NY Steak** smoked plantain puree, charred onions GF 58

Sea

- Shrimp** grilled lemon, chili, bottarga P, GF 21
- Squid** cuttlefish a la plancha, charred tomato, achiote bread crumbs P 23
- Scallop** oji amarillo, potato, huacatay BBQ 29
- Grilled Octopus** 3 bean salad, pomegranate, crispy garlic P, GF 32
- Clams** coconut milk, green curry, pickled chilis, toast P, (GF) 26
- Lobster** grilled florida lobster, mango nage, kimchi, scallions P, GF 48
- Cavatelli** local pasta, crab, uni butter, peas, shiso, lemon P 36
- Market Fish** saffron daal, black radish, baby mustards P, GF MKT
- Snapper** whole snapper, tomatillo pico, hibiscus, olive oil P, GF 38

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GF Denotes recipe free of gluten. Items are produced in kitchen that does contain wheat and cooks with other products containing gluten.
V denotes vegan, OL Denotes Ovo-Lacto, P denotes Pescatarian



Snacks

Stone Crabs MKT
dijonaisse, lemon, wakame P, (GF)

Tater Tots 10
garlic aioli (V, GF)

Whipped Feta 17
fermented honey, sumac, mint, grilled sourdough OL, (GF)

Hummus 16
black garlic, roasted mushrooms,
cress, pita V, (GF)

Empanadas 14
chicken, avocado-bayleaf créma, hibiscus onions

Fruit 14
seasonal fruit, honey, lime, tajin OL, GF, (V)

Avocado Toast 16
sourdough, pickled onion, scallion ash, radish,
sour orange V, (GF) + add 2 eggs 7

Vegan Caesar 16
gem lettuce, nutritional yeast,
sesame, polenta croutons V, GF
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Kale Salad 15
crispy garbanzo, curried mango, goat cheese,
red onion, vinaigrette GF, OL
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Farm Salad 15
bibb lettuce, shaved veggies, ginger vinaigrette V, GF
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Buddha Bowl 17
quinoa, roasted veggies, raw veggies, tahini dressing V, GF
+ add tofu 7, chicken 9, *steak 16, shrimp 13

Raw Pad Thai 25
yam noodle, tofu, almond, bean sprout, tamarind, lime V, GF

***Chirashi** 28
raw fish, octopus, shrimp, brown rice, pickles P, GF

Lobster Roll 25
kewpie, lemon, brioche, herbs

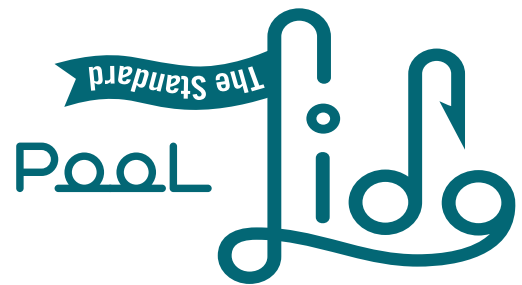
***Lido Burger** 20
pequillo aioli, manchego, LTO, fries (GF)

Impossible Burger™ 20
1000 island, vegan cheese, LTO, fries (V, GF)

Grilled Chicken Sandwich 20
bacon, mayo, LTO, fries (GF)

Doggies

That Dog Ice Cream dairy, grain, gluten free 6
Frozé All Day watermelon, salmon, cucumber



Juices + Smoothies

Dirty Lemon Cleansing Lemonade 12
+collagen beauty elixir
+charcoal daily detox

Orange, Grapefruit, Lemonade 8

Expressed Juices

W4 12
watermelon, grapefruit, strawberry, lime

D3 12
dragonfruit, pineapple, coconut water

A3 12
apple, carrot, lemon, ginger

House-Pressed Juices + Smoothies

Ginger Shot 5 **Wheatgrass** 5

Beet-It 12
beet, carrot, lemon, apple, celery

Pin-Up 12
pineapple, green apple, wheatgrass, mint

STNDRD Rx 12
kale, parsley, ginger, garlic, cucumber

Smoothies

Magic Mushroom cordyceps, chaga, reishi
cacao, wild blueberry, oat milk

Green Dream moringa, ashwagandha, kale, spinach,
orange juice, agave

Tropical Speedball gotu kola, maca, mango
banana, coconut milk, coconut nectar

Cocktails

Beach Bum 14
cachaca, coconut, crushed limes, housemade tepaché

Shipwreck Punch 14/65
mezcal, banana, ginger, cinnamon syrup, tiki bitters

Hot and Hazy 14/65
jalepeño infused tequila, passionfruit, aperol, coconut water

Green Prophet 14/65
vodka, green apple, pineapple,
mint, cold press apple cider vinegar

Humo Rosado 14/65
mezcal, local hibiscus roselles, fresh grapefruit, blood orange shrub

The Botanist 14/65
gin, elderflower, cucumber, dill

Elixir Végétal Bloody Mary 14
vodka, fresh pressed spicy tomato, pickled & fresh veggies

Downward Dog Paloma 14/65
tequila, thyme infused dolin blanco, grapefruit soda, sea salt

Pura Vida Pina Colada 14/65
rum, shaken with fresh coconut milk, pineapple
shaved coconut + angostura bitters

Lido Lemonade 14/65
citrus vodka, fresh lemon, mint, cherry juice

La Bicyclette 14/65
rosé, elderflower, lemon, club

Frozen

Frosé 14
kelvin organic
frozen rosé

Spa Colada 14
rum, coconut water,
pinã, mermaid majik
add a floater 5

Non-Alcoholic

Limonada De Coco 9
coconut milk and syrup,
lime juice

Fresh Thai Coconut 12
add coconut rum 8 | add aged rum 10

Beer

Standard Bräuhaus Helles Lager 8 or 6 pack/40

Peroni Nastro Azzurro 8

Pacifico 8

Stella Artois 8

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