

Lido Bottle Works

3408 Via Oporto Suite 103 92663-3952 · +19495292784 · Updated: Jan 14, 2026

[View online menu](#)



STARTER 5

Soup of the Day	AVAILABLE OPTIONS
	\$5.00
	\$10.00
Hummus	\$10.00
Roasted Asparagus / Vadouvan Sauce / Lavash	
Ceviche	\$20.00
Seasonal Fish / Mint / Avocado	
Octopus	\$26.00
Mole Negro / Escabeche / Broccoli Chimichurri	
Cheese and Charcuterie Board	\$29.00
House Mustard / Pickles	

FROM THE GARDEN 5

Burrata	\$18.00
Snap Pea / Dandelion Green / Spring Onion Vin / Focaccia	
Nantes Carrots	\$17.00
Sunflower Seed Crema / Salsa Macha / Candied Kumquat	
Seasonal Vegetables	\$18.00
Pistachio Butter	
Gem Lettuce	\$16.00
Polenta Croutons / Ricotta Salata / Olive Crumble	
Baby Spring Greens	\$16.00
Roasted Beets / Pepitas / Midnight Moon / Soft Herb Vin	

BETWEEN THE BUN 3

Pork Belly Bao Buns (3)	\$15.00
Togorashi Egg / Radish	
Crispy Jidori Chicken Sandwich	\$19.00
Coconut Lime Aioli / Cilantro / Curry / Fries	

LBW Burger	\$19.00
Manchego / Smoked Chili Aioli / Garlic Turmeric Pickles /fries	

PLATES 3

Street Tacos (3)	\$16.00
Chef Inspiration / House Made Tortillas	

Lido Catch	
Chef Inspiration	

Steak Frites	\$28.00
Prime Hanger / House Fries / Spring Greens	

BRUNCH 9

Buttermilk Biscuit	\$7.00
Seasonal Preserves / Butter	

Monkey Bread	\$9.00
Dulce De Leche / Ancho / Burnt Orange Cream	

LBW Breakfast Burrito	\$15.00
Pork Belly / Garlic Chili Jam / Avo / House Fries / Cheddar	

Brioche French Toast	\$16.00
Candied Walnut / Pomegranate Syrup / Brulee Pear	

Crab Toast	\$14.00
Avocado / Snap Peas / Poached Egg	

Spanish Chorizo Hash	\$17.00
Potato / Poached Egg / Poblano Hollandaise / Guajillo Aioli	

LBW Brunch Burger	\$20.00
Manchego / Smoked Chili Aioli / Turmeric Pickles / Egg / Fries	

Biscuit and Gravy	\$16.00
Lamb Sausage / Egg	

Steak	\$28.00
Prime Hanger / Eggs / House Potatoes	

DINNER 20

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$5.00
	Bowl: \$10.00

Hummus	\$10.00
Roasted Asparagus / Vadouvan Sauce / Lavash	

Seasonal Vegetables	\$18.00
Pistachio Butter	
Ceviche	\$20.00
Seasonal Fish / Mint / Avocado	
Potato & Pea Croquettes	\$16.00
Fontina Cheese / Pea Shoots / Asparagus Aioli	
Octopus	\$26.00
Mole Negro / Escabeche / Chimichurri	
Curried Beef Meatballs	\$13.00
Chinese Sausage / Mint Yogurt	
Pork Belly Bao Buns	\$15.00
Togorashi Egg / Radish	
Cheese and Charcuterie Board	\$29.00
House Mustard / Pickles	
Baby Spring Greens	\$16.00
Roasted Beet / Pepita / Midnight Moon / Soft Herb Vin	
Gem Lettuce	\$16.00
Polenta Croutons / Ricotta Salata / Olive Crumble	
Burrata	\$18.00
Snap Pea / Dandelion Green /spring Onion Vin / Focaccia	
Nantes Carrots	\$17.00
Sunflower Seed Crema / Salsa Macha / Candied Kumquat	
Spinach Tagliatelle	\$28.00
Duck Ragu / House Ricotta / Salsa Verde	
Lido Catch	
Chef Inspiration	
Branzino	\$34.00
Fingerling Potato / Tzatziki / Castelvetrano Olive	
LBW Burger	\$19.00
Manchego / Smoked Chili Aioli / Turmeric Pickles / Fries	
Mary's Chicken	\$32.00
Asparagus / farro / Pickled Turnip / Radish Top Pesto	
Lamb Loin	\$36.00
Charred Artichoke / English Pea / Fava Bean / Lamb Jus	
Flannery Dry Aged NY (24 oz)	\$79.00
Kombu Cured / Black Garlic / Shimeji Mushroom	

SWEETS 4

Chocolate Honey Truffle Bar	\$12.00
Honey Comb / Meringue	
Coconut Panna Cotta	\$13.00
Candied Kumquats / Toasted Coconut	
Sorrel Cheesecake	\$13.00
Roasted Strawberry / Short Bread / Vanilla Tuile	
Housemade Ice Cream Scoop	\$3.00
Assorted Flavors	

WHITE WINE 10

Groth, Sauv Blanc-2022 Napa Valley	AVAILABLE OPTIONS
	\$17.00
	\$65.00
Gundlach Bundschu, Gewurztraminer-2021 Sonoma County	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Etude, Pinot Gris-2019 Carneros	AVAILABLE OPTIONS
	\$15.00
	\$56.00
Probono, Bianco-2021 Santa Barbara County	AVAILABLE OPTIONS
	\$15.00
	\$56.00
Capstone, Semillon-2019 Sonoma County	AVAILABLE OPTIONS
	\$17.00
	\$65.00
Carol Shelton, Coquille Blanc-2021 Paso Robles	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Hartford CT, Chardonnay-2021 Russian River Valley	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Morgan, Chardonnay-2021 Santa Lucia Highlands	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Paul Lato, Chardonnay-2021 Santa Barbara County	AVAILABLE OPTIONS
	\$18.00
	\$68.00

Wayfarer, Chardonnay-2020 Sonoma County	AVAILABLE OPTIONS	
		\$22.00
		\$84.00
RED WINE 14		
Cep, Pinot Noir-2020, Sonoma Coast	AVAILABLE OPTIONS	
		\$19.00
		\$71.00
Walt, Pinot Noir-2020, Santa Rita Hills	AVAILABLE OPTIONS	
		\$20.00
		\$74.00
Maggy Hawk-Stormin', Pinot Noir-2018 Anderson Valley		\$115.00
Luli "Montelinda" Pinot Noir-2021 Santa Lucia Highlands		\$104.00
Cattleya, Pinot Noir Cuvée No.1-2021 Russian River		\$125.00
Betwixt, Grenache-2018 Chalone-Boer Vineyard	AVAILABLE OPTIONS	
		\$16.00
		\$60.00
Keenan, Merlot-2019 Napa Valley	AVAILABLE OPTIONS	
		\$18.00
		\$68.00
Frisby Cellars, Syrah-2020 Paso Robles	AVAILABLE OPTIONS	
		\$20.00
		\$74.00
La Verdad, Tempranillo-2018 Edna Valley	AVAILABLE OPTIONS	
		\$14.00
		\$52.00
Ted, Red Blend-2017 Lake County	AVAILABLE OPTIONS	
		\$17.00
		\$65.00
Ridge, Zinfandel-2020 Sonoma County-Three Valleys	AVAILABLE OPTIONS	
		\$15.00
		\$56.00
Austin Hope, Cab Sauv-2020 Paso Robles	AVAILABLE OPTIONS	
		\$21.00
		\$77.00
Hall, Cab Sauv-2019 Napa Valley	AVAILABLE OPTIONS	
		\$24.00
		\$92.00

Cade, Cab Sauv-2018 Howell Mountain	AVAILABLE OPTIONS
	\$36.00
	\$135.00

ROSÉ & SPARKLING 5

Pressley, Rosé-2020 Solano County	AVAILABLE OPTIONS
	\$16.00
	\$60.00

Private Property, Rosé of Pinot Noir-2021 Santa Lucia Highlands	AVAILABLE OPTIONS
	\$14.00
	\$52.00

Domaine Carneros, Estate Brut Cuvee-2018 Carneros	AVAILABLE OPTIONS
	\$20.00
	\$74.00

Mirabelle, Brut Rosé-NV Napa Valley- Anderson Valley-Sonoma Coast	AVAILABLE OPTIONS
	\$16.00
	\$60.00

Roederer-L'Ermitage, Brut-NV, Anderson Valley	\$85.00
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WINE SELTZER 1

Jetway, Rosé Wine Seltzer	\$10.00
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BEER COCKTAILS 2

Pils 'N' Shrub	\$10.00
Draft Pilsner / Housemade Shrub	

The Wedge	\$10.00
Witbier / Lofi / Grapefruit / Housemade Shrub	

SESSION COCKTAILS 9

Hand Drag	\$14.00
Fermented Vodka / Shrub / Lime / Cucumber / Bubbles	

The Peninsula Margarita	\$13.00
Fermented Tequila / Hibiscus / Lime	

Chili Resolution	\$14.00
Fresno Infused Tequila / Clementine / Fennel / Lime	

Reef Cuts	\$14.00
Beet Infused Fermented Gin / Lofi / Ginger / Egg White	

Caught Inside	\$15.00
Fermented Gin / Chambord / St. Germaine / Egg White	
Wipe Out	\$14.00
Fermented Rum / Apple / Orgeat / Orange Muscat / Bitters	
Hang Thyme	\$16.00
Walnut Infused Sherry / Lo-Fi / Tea / Bitters	
Shore Break	\$12.00
Kombucha / Bubbles / Lavender	
Dawn Patrol	\$14.00
Fermented Vodka / Coconut/ Cold Brew	

MOCKTAILS 3

Soda 'N' Shrub	\$5.00
Sparkling Water / Housemade Shrub	
C.J.M	\$7.00
Cucumber / Jalapeño / Mint / Lime / Shrub	
Apple Spice	\$7.00
Apple Puree / Lemon Juice / Cardamom / Angostura	

NO PROOF 10

Near Beer (Less Than 0.5% ABV)	\$6.00
Blood Orange IPA Bravus: Newport Beach; Kolsch: Best Day Brewing; Sausalito; Other Rotating Styles	
Kombucha	\$8.00
Fermensch: Orange County. Assorted Flavors	
Craft Soda Pop	\$5.00
Swell Soda: San Diego. Cola / Diet Cola / Root Beer / Assorted Flavors	
Hot Tea	\$4.00
Intelligentsia: Los Angeles. Jasmine / Turmeric / Breakfast Blend	
Juice	\$5.00
Perricone Farms: Beaumont. Orange / Lemonade / Tangerine / Grapefruit	
Hibiscus Lemonade	\$6.00
Cold Brew	\$6.00
Thunderking Coffee: Costa Mesa	
Drip Coffee	\$3.00
Thunderking Coffee: Costa Mesa	

Iced-T	\$3.50
Intelligentsia: Los Angeles. Organic Black Tea	
Sparkling Water	\$4.00