

BEAUTY & Essex[®]

RESTAURANT • LOUNGE • PAWN SHOP

PICK UP & DELIVERY *HOURS OF OPERATION*

Wednesday - Saturday

4:00pm - 10:00pm

Sunday

12:00pm - 8:00pm

Raw Bar

Spicy Salmon Tartare *	17
<i>orange & black tobiko, pickled daikon radish, avocado mousse</i>	
Tuna Poke Wonton Tacos *	19
<i>cilantro, radish, wasabi kewpie *</i>	
Shrimp Cocktail	19
<i>smoked cocktail sauce, pickled jalapeño remoulade</i>	

Shareables

The House Salad	15
<i>market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	
Kale & Apple Salad	16
<i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	
Avocado, Lemon & Espelette Toast	14
Smoked Peach & Whipped Ricotta Toast	15
<i>calabrian chile</i>	
Cauliflower Tacos	16
<i>apple miso marinade, gochujang, charred scallion salsa</i>	
Chipotle Grilled Shrimp	24
<i>tomatillo, roasted corn and feta relish</i>	

Rather than offering individual starters and main courses, Beauty & Essex serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal.

Brunch All Day

Red Velvet Waffles	14
<i>cream cheese icing</i>	
'Oreo Cookie' Pancakes	14
Brunch Pizzetta *	16
<i>housemade green chorizo, potatoes, manchego, quail eggs</i>	
Braised Short Rib 'Huevos Rancheros' *	18
<i>scrambled eggs, black beans, cotija cheese</i>	
Chilaquiles *	18
<i>hand pulled chicken, scrambled eggs, cotija cheese, pickled red onion</i>	

For the Table

Cacio e Pepe Mac & Cheese	19
<i>sicilian breadcrumbs</i>	
Oven Braised Chicken Meatballs	21
<i>sheep's milk ricotta, wild mushroom, truffle</i>	
Chile Spiced Dry Aged Burger *	22
<i>cilantro aioli, aged cheddar cheese, serrano ham, & salt & vinegar chips</i>	
Mexican Street Corn Ravioli	24
<i>roasted poblano crema, jalapeño, cotija, cilantro</i>	
Grilled Atlantic Salmon *	30
<i>sherry vinegar glaze, pearl couscous, red chard, celery root purée</i>	

10 oz. Filet *	60
24 oz. Bone-in Ribeye *	72

steaks are served with Beauty & Essex signature sauces: smoked bbq sauce, roasted garlic & bacon sauce

Accessories

Broccolini	12
<i>garlic, soy, chile</i>	
Chile Salted Shishito Peppers	12
<i>fresh mint, lime</i>	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Desserts

“LES, NYC” Doughnuts 13
caramel, chocolate, & berry dipping sauces

All cocktails are best served over ice. Must be 21 or older to purchase and must purchase with food.

Specialty Cocktails

Emerald Gimlet

vodka, basil, lemon nectar, fresh lime
(16oz, serves 2) \$16
(32 oz, serves 4) \$30

Earl The Pearl

vodka, earl grey tea, lemon, mint nectar
(16oz, serves 2) \$16
(32 oz, serves 4) \$30

Bottled Negroni

gin, campari, sweet vermouth
serves 1 \$12

Bottled Boulevardier

bourbon, campari, sweet vermouth
serves 1 \$12

Wine

Sparkling

Valdo Prosecco 750ml
\$20

White

Choose your price point and we'll select a personal favorite.

All bottles are 750 ml.

\$25 \$100

\$50 \$150

\$75 \$200

Red

Choose your price point and we'll select a personal favorite.

All bottles are 750 ml.

\$25 \$100

\$50 \$150

\$75 \$200

Rosé

Fleur de Mer, Cotes de Provence 2019 750ml.

\$25

Beer

Cusqueña Golden Lager 12oz.

single \$3
six pack \$12

Amstel Light 12oz.

single \$3
six pack \$15

Brooklyn Lager 12oz.

single \$3
six pack \$15

Pacifico 12oz.

single \$3
six pack \$15

Guinness Draught Can 14.9oz.

single \$4
six pack \$17

Goose Island IPA 12oz.

single \$3
six pack \$15