

HOURS OF OPERATION

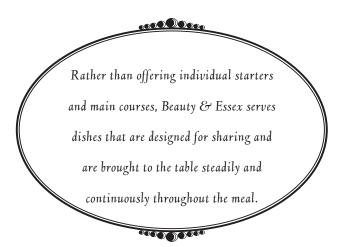
Wednesday - Saturday 4:00pm - 10:00pm Sunday 12:00pm - 8:00pm

Raw Bar

Spicy Salmon Tartare * orange & black tobiko, pickled daikon avocado mousse	n radish,	17
Tuna Poke Wonton Tacos * cilantro, radish, wasabi kewpie *		19
Shrimp Cocktail smoked cocktail sauce, pickled jalape	ño remoulade	19
East & West Coast Oysters *	(half dozen) (dozen)	21 38

Shareables

The House Salad market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese	15
Kale & Apple Salad apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese	16
Avocado, Lemon & Espelette Toast	14
Smoked Peach & Whipped Ricotta Toast calabrian chile	15
Cauliflower Tacos apple miso marinade, gochujang, charred scallion salsa	16
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	18
Chipotle Grilled Shrimp tomatillo, roasted corn and feta relisb	24



Brunch All Day

Red Velvet Waffles cream cheese icing	14
'Oreo Cookie' Pancakes	14
Brunch Pizzetta * housemade green chorizo, potatoes, manchego, quail eggs	16
Braised Short Rib 'Huevos Rancheros' * sunny side up egg, black beans, cotija cheese	18
Chilaquiles * hand pulled chicken, sunny side up egg, cotija cheese, pickled red onion	18
For the Table	
Cacio e Pepe Mac & Cheese sicilian breadcrumbs	19
Oven Braised Chicken Meatballs sbeep's milk ricotta, wild musbroom, truffle	21
Chile Spiced Dry Aged Burger * cilantro aioli, aged cheddar cheese, serrano ham, & salt & vinegar fries	22
Mexican Street Corn Ravioli roasted poblano crema, jalapeño, cotija, cilantro	24
Grilled Atlantic Salmon * sberry vinegar glaze, pearl couscous, red chard, celery root purée	30
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 garlic, soy, chile

Salt & Vinegar Fries garlic aioli

Chile Salted Shishito Peppers *fresh mint, lime*

12

12

12

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

Desserts m	
Selection of Gelato & Sorbets	10
"LES, NYC" Doughnuts caramel, chocolate, & berry dipping sauces	13
Black Bottomed Butterscotch Pot de Crème coconut chantilly	14

Signature Cocktails

Sweet

Emerald Gimlet

Pink Panther

Beauty Elixir

vodka, basil, lemon nectar, fresh lime

gin, cucumber, strawberry, sparkling rosé

O.D.B. "Old Dirty Bramble"

gin, elderflower liqueur, pink peppercorn nectar, lemon

Virgin Cocktails

Mint Lemonade lemon, mint, club soda	6
Essex Crush red bull tropical, pear, grapefruit, mint	9
Garnet Gimlet strawberry, basil, lemon nectar, fresh lime juice, ginger a	9 le

Platinum Peacock cucumber, granny smith apple, pineapple, mint

Beer

9

Earl The Pearl vodka, earl grey tea, lemon, mint nectar Savory

Spirited

Black Tie White Noise bourbon, scotch, yellow chartreusse, lemon

Sugarfree Coconut Berry Orange Tropical

Heineken

Heineken 0.0

Amstel Light

Stella Artois

Goose Island IPA

Strongbow Cider

Brooklyn Lager

Guinness

RedBull

Cusqueña Golden Lager

Pacifico

6

9

Green With Envy cucumber infused vodka, elderflower liqueur, jalapeño and cilantro nectar, celery salt

reposado tequila, smoked blackberries, honey, ginger juice, lemon

L.E.S Crush vodka, aperol, red bull yellow, lemon, ginger

Oaxacan Paradise mezcal, honey, lime, fever tree ginger beer, aperol

The Woodsman bourbon, allspice dram, maple syrup, lemon, muddled pear