

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>	
East & West Coast Oysters *	21
(half dozen)	
(dozen)	38

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>	
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	18
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>sunny side up egg, black beans, cotija cheese</i>	
Chilaquiles *	18
<i>hand pulled chicken, sunny side up egg, 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 fries</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>	
Salt & Vinegar Fries	12
<i>garlic aioli</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

Selection of Gelato & Sorbets	10
“LES, NYC” Doughnuts <i>caramel, chocolate, & berry dipping sauces</i>	13
Black Bottomed Butterscotch Pot de Crème <i>coconut chantilly</i>	14

Signature Cocktails

Sweet

Emerald Gimlet <i>vodka, basil, lemon nectar, fresh lime</i>
Pink Panther <i>gin, elderflower liqueur, pink peppercorn nectar, lemon</i>
Beauty Elixir <i>gin, cucumber, strawberry, sparkling rosé</i>
O.D.B. “Old Dirty Bramble” <i>reposado tequila, smoked blackberries, boney, ginger juice, lemon</i>
Earl The Pearl <i>vodka, earl grey tea, lemon, mint nectar</i>

Savory

Green With Envy <i>cucumber infused vodka, elderflower liqueur, jalapeño and cilantro nectar, celery salt</i>
L.E.S Crush <i>vodka, aperol, red bull yellow, lemon, ginger</i>
Oaxacan Paradise <i>mezcal, boney, lime, fever tree ginger beer, aperol</i>
The Woodsman <i>bourbon, allspice dram, maple syrup, lemon, muddled pear</i>

Spirited

Black Tie White Noise <i>bourbon, scotch, yellow chartreuse, lemon</i>

Virgin Cocktails

Mint Lemonade <i>lemon, mint, club soda</i>	6
Essex Crush <i>red bull tropical, pear, grapefruit, mint</i>	9
Garnet Gimlet <i>strawberry, basil, lemon nectar, fresh lime juice, ginger ale</i>	9
Platinum Peacock <i>cucumber, granny smith apple, pineapple, mint</i>	9

Beer

Heineken	
Heineken 0.0	
Amstel Light	
Pacifico	
Stella Artois	
Cusqueña Golden Lager	
Goose Island IPA	
Strongbow Cider	
Brooklyn Lager	
Guinness	9
RedBull	
Sugarfree	
Coconut Berry	
Orange	
Tropical	