

## Cocktails

### Sweet

Beauty Elixir  
*gin, cucumber, strawberry, sparkling rosé*

Earl The Pearl  
*vodka, earl grey tea, cold pressed lemon, mint nectar*

Emerald Gimlet  
*vodka, basil, lemon nectar, cold pressed lime*

Polynesian Potation  
*light & aged rum, apricot & pear liqueur, orgeat, cold pressed lime*

Pink Panther  
*gin, elderflower liqueur, pink peppercorn nectar, cold pressed lemon*

O.D.B "Old Dirty Bramble"  
*reposado tequila, smoked blackberries, honey, ginger juice, cold pressed lemon*

### Savory

The Merchant  
*mezcal, falernum, bonnie's red pepper jelly, cold pressed lime, jarritos tamarind soda*

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

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

The Woodsman  
*bourbon, muddled pear, allspice maple syrup, cold pressed lemon*

### Spirited

La Dolce Vita  
*gin, barolo chinato, bianco vermouth, orange essence*

Black Tie White Noise  
*bourbon, peated scotch, yellow chartreuse, cold pressed lemon*

~17~

## Virgin Cocktails

Mint Lemonade 6  
*lemon, mint, club soda*

Essex Crush 9  
*red bull tropical, pear, grapefruit, mint*

Garnet Gimlet 9  
*strawberry, basil, lemon nectar, fresh lime juice, ginger ale*

## Beer

### BOTTLE

Amstel Light

Pacifico

Stella Artois

Cusqueña Golden Lager

Goose Island IPA

Strongbow Cider

Guinness

~9~

## *Raw Bar*

Spicy Salmon Tartare \* 17  
*orange & black tobiko, pickled daikon  
radish, guacamole*

Tuna Poke Wonton Tacos \* 19  
*cilantro, radish, wasabi kewpie*

Shrimp Cocktail 24  
*smoked cocktail sauce, pickled jalapeño remoulade*

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

Pearls of The Sea \* 84  
*dozen oysters, tuna poke,  
6 shrimp cocktail, 1 lb lobster*

*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.*

## *Jewels on Toast*

Avocado, Lemon & Espelette 14

Little French Dips \* 17  
*slow-roasted prime sirloin, Gruyère cheese,  
horseradish-garlic aioli, house-made au jus*

Roasted Bone Marrow 21  
*rioja braised shallot marmalade*

Butter Poached Lobster Sopes 22  
*black bean purée, crispy tortilla,  
tequila-babanero salsa*

*Chef / Partner Chris Santos  
Executive Chef Sarah Nelson  
Chef de Cuisine Erubey Rivas*

## Dumplings

Tortilla Soup Dumplings <i>queso poblano, vegetable pozole broth</i>	17
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19

The House Salad <i>market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	15
---	----

Kale & Apple Salad <i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	16
--	----

Cauliflower Tacos <i>apple miso marinade, gochujang, charred scallion salsa</i>	17
--	----

Thai Style Deep Fried Shrimp <i>green papaya slaw</i>	25
--	----

## Accessories

Citrus Glazed String Beans <i>fresno peppers, grana padano</i>
---

Broccolini <i>garlic, soy, chile</i>
---

Miso Glazed Crispy Eggplant

BBQ Fries

Crispy Vidalia Onion Rings <i>miso honey mustard and sambal ketchup</i>
--

~14~



19

Spaghettini *	24	Peruvian Style Chicken	29
<i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>		<i>carrots, zucchini, yellow squash, sweet peas, jalapeno salsa verde</i>	
Mexican Sweet Corn Ravioli	25	Togarashi Crusted Tuna *	33
<i>roasted poblano crema, jalapeno, cotija, cilantro</i>		<i>Thai red rice, shiitake mushroom, coconut milk</i>	
Oven Braised Chicken Meatballs	26	Grilled Atlantic Salmon *	33
<i>sheeps milk ricotta, wild mushroom, truffle</i>		<i>sherry vinegar glaze, pearl couscous, red chard, celery root purée</i>	
Chile Spiced Dry Aged Burger *	26	Pan Seared Scallops *	35
<i>cilantro aioli, aged cheddar cheese, serrano ham &amp; crispy bbq fries</i>		<i>lemon risotto, asparagus, peas, smoked romesco sauce</i>	

### *Prime Meats \**

Grilled Double Cut Lamb Chops \* 52  
*creamy polenta, port wine glaze*

14 oz. Dry Aged NY Strip Steak \* 59  
*served with Beauty & Essex signature sauces:  
roasted garlic & bacon / smoked BBQ*

Classic Beef Wellington \* 60  
*prime filet mignon, foie gras mousse, mushroom duxelle,  
puff pastry & truffle bordelaise sauce*

24 oz. Bone-in Ribeye \* 78  
*served with Beauty & Essex signature sauces:  
roasted garlic & bacon / smoked BBQ*

*\* 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*

---


Housemade Cookie 4 each  
*reverse chocolate chip cookie*

Boozy Milkshake Shot 8 each  
*rich, creamy vanilla & bourbon*

Selection of Gelato & Sorbets 10

“LES, NYC” Doughnuts 14  
*caramel, chocolate, & berry dipping sauces*

Black Bottomed Butterscotch Pot de Crème 15  
*coconut chantilly*



Beauty's Wonder Wheel 38  
*for two or more people*

*\*chef's selection*

*Pastry Chef Becky Flammino*