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, boney, 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  $\sim 17 \sim$ 

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



------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

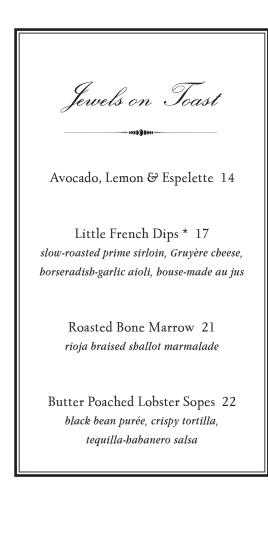
Tuna Poke Wonton Tacos \* 19 cilantro, radish, wasabi kewpie

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.



Chef / Partner Chris Santes Executive Chef Sarah Nelson Chef de Cuisine Erubey Rivas

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

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
Cauliflower Tacos apple miso marinade, gochujang, charred scallion salsa	17
Thai Style Deep Fried Shrimp green papaya slaw	25

Accessories 

Citrus Glazed String Beans *fresno peppers, grana padano* 

Broccolini garlic, soy, chile

Miso Glazed Crispy Eggplant

## BBQ Fries

Crispy Vidalia Onion Rings miso boney mustard and sambal ketchup  $\sim 14 \sim$ 



Spaghettini * zuccbini, lemon, parsley pesto, parmigiano, sunny-side up egg	24	Peruvian Style Chicken carrots, zucchini, yellow squash, sweet peas, jalapeno salsa verde	29
Mexican Sweet Corn Ravioli roasted poblano crema, jalapeno, cotija, cilantro	25	Togarashi Crusted Tuna * Thai red rice, shiitake mushroom, coconut milk	33
Oven Braised Chicken Meatballs sheeps milk ricotta, wild mushroom, truffle	26	Grilled Atlantic Salmon * sherry vinegar glaze, pearl couscous, red chard, celery root purée	33
Chile Spiced Dry Aged Burger * cilantro aioli, aged cheddar cheese, serrano bam & crispy bbq fries	26	Pan Seared Scallops * lemon risotto, asparagus, peas, smoked romesco sauce	35
Grilled Do crear 14 oz. Dry served with roasted Classic prime filet migno puff pas 24 oz.	ny polenta, por Aged NY S Beauty & Esse garlic & bacon Beef Well n, foie gras mo stry & truffle bo Bone-in R	amb Chops * 52	
	garlic & bacon	n / 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



Pastry Chef Becky Flammine