

Cocktails

Espresso Cuckootini

cocoa puff infused tito's vodka, chilled espresso, mr. black coffee liqueur

Blonde Bloody Maria

milagro reposado tequila, valencia & carolina gold tomatoes, jalapeno, lemon & white pepper

Beauty Elixir

dorothy parker gin, cucumber, strawberry, sparkling rosé

Sunslip

light & aged real mccooy rum, luxardo, passion fruit, lime

Cheeky Palm

lunazul blanco tequila, combier, cream of coconut, lime & ginger

The Woodsman

woodford reserve bourbon, pear, allspice maple, lemon

Brown Butter Old Fashioned

gentleman jack whiskey, brown butter, plum & angostura bitters

~17~

Smoke & Pearls ~65~

Tea inspired cocktail trio - pick any combo of three

Garnet Star

tanqueray gin, rooibos tea, lemon, & honey

Jade Rabbit

don julio blanco tequila, vanilla, matcha tea, mint & lime

Opal at Midnight

belvedere vodka, jasmine tea, kleo mastiba, lemon, & honey pearls

Wines by the glass

Sparkling

N.V. Prosecco, Della Scala, Italy	14
N.V. Brut Classic, Chandon, California	15
N.V. Jaume Serra Cristalino, Cava Rosé	16
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	25

White

Riesling, Selbach, Mosel, Germany 2019	14
Pinot Grigio, Zuccolo, Friuli, Italy 2018	16
Chardonnay, Alto Limay, Patagonia, Argentina 2019	18
Sauvignon Blanc, Prisma, Casablanca Vally, California 2020	18

Rosé

Bosman Family, ‘47 Varietal, Western Cape, S. Africa 2018	15
Whispering Angel ‘The Palm’, Provence 2018	16
Fleur de Mer, Cote de Provence 2018	14

Red

Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	17
Rioja, Vina Hermina, Spain, 2017	16
Cabernet Sauvignon, Banshee, Paso Robles, California 2019	18

Virgin Cocktails

Mint Lemonade 6
lemon, mint, club soda

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

Beer

BOTTLE

Heineken

Amstel Light

Brooklyn Lager

Pacifico

Goose Island IPA

Red Stripe

Angry Orchard Rosé Cider

Guinness

~9~

Sweet Things & Starters



Housemade Granola 12
coconut milk yogurt, banana, blueberries

'Oreo Cookie' Pancakes 15

Red Velvet Waffles 15
cream cheese icing

Wonder Wheel 38
*chocolate croissants, mini apple 'pop tarts',
pistachio-orange glazed doughnuts, chocolate frozen yogurt bars*

The House Salad 15
*market greens, carrot - harissa vinaigrette,
pickled carrots, crispy chickpeas, manchego cheese*

Brunch Pizzetta * 16
*housemade green chorizo, potatoes,
manchego, quail eggs*

Grilled Cheese, Smoked Bacon 19
& Tomato Soup Dumplings

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

Shrimp Cocktail 24
smoked cocktail sauce, pickled jalapeno remoulade

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

Breakfast Bruschetta * 13

soft scrambled eggs, oven-dried tomatos, asiago

Avocado, Lemon & Espelette 14

Roasted Strawberry Ricotta Toast 15

basil, chili, lavender honey

Croque Monsieur Bites 16

bickory smoked ham, gruyere, mustard seed bechamel

Chef / Partner Chris Santos

Executive Chef Sarah Nelson

Chef de Cuisine Erubey Rivas

BEC Sandwich <i>croissant ciabatta, aged cheddar, double smoked bacon, fresno</i>	16	Market Vegetable Frittata <i>fresh herbs & goat cheese</i>	22
Braised Short Rib 'Huevos Rancheros' * <i>sunny side up eggs, black beans, cotija</i>	18	'Chicken n' Biscuits' <i>Nashville hot fried chicken, blue cheese biscuits, housemade pickles</i>	24
Chilaquiles * <i>hand pulled chicken, sunny side up egg, cotija cheese, pickled red onion</i>	18	Shrimp & Grits <i>salsa madre, slow cooked grits, crispy shallots, chili oil</i>	27

Chile Spiced Dry Aged Burger * 26
*cilantro aioli, aged cheddar cheese, serrano ham,
& crispy bbq fries*

Korean Style Skirt Steak & Eggs * 28
sunny side up eggs, kimchee & scallion hash

Accessories

Double Smoked & Maple Cured Bacon 9

Asparagus 14
hollandaise, fresh herbs

Crispy Breakfast Potato 14
kielbasa, kale

** 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.*