

## Cocktails

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### 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*

~18~

### Smoke & Pearls ~65~

*tea inspired cocktail trio meant to be shared by up to six guests*

### 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*

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### *Sparkling*

N.V. Prosecco, Pasqua, 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 2018	14
Pinot Grigio, Zuccolo, Friuli, Italy 2018	16
Chardonnay, Alto Limay, Patagonia, Argentina 2019	18
Sauvignon Blanc, Prisma, Casablanca Vally, Chile 2021	18

### *Rosé*

Fleur de Mer, Cote de Provence 2020	14
Bosman Family, ‘47 Varietal, Western Cape, S. Africa 2020	15
Whispering Angel ‘The Palm’, Provence 2018	16

### *Red*

Rioja, Vina Herminia, Spain, 2016	15
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	16
Cabernet Sauvignon, Felino, Mendoza, Argentina 2018	18
Barbera d’Asti, Fiulot, Italy 2019	19

*Virgin Cocktails*

Garden Party 9

*seedlip garden, coconut cream, passionfruit, citrus*

Carnelian Sol 8

*strawberry, cilantro, lime, chili, ginger beer*

Mint Lemonade 6

*lemon, mint, club soda*

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*Beer*

BOTTLE

Heineken

Heineken 0.0

Amstel Light

Pacifico

Stella Artois

Cusqueña Golden Lager

Goose Island IPA

Strongbow Cider

Brooklyn Lager

Guinness

~9~

## *Sweet Things & Starters*

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Housemade Granola 12  
*coconut milk yogurt, banana, blueberries*

"LES, NYC" Doughnuts 14  
*dark chocolate fudge, berry & caramel sauces*

'Oreo Cookie' Pancakes 15

Red Velvet Waffles 15  
*cream cheese icing*

Wonder Wheel 38 <i>for two or more people</i> <i>chef's selection</i>
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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*

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Breakfast Bruschetta \* 13

*soft scrambled eggs, oven-dried tomatoes, asiago*

Avocado, Lemon & Espelette 14

Roasted Strawberry Ricotta Toast 15

*basil, chili, lavender honey*

Croque Monsieur Bites 16


*hickory 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 &amp; goat cheese</i>	22
Shakshuka Baked Eggs* <i>mediterranean style tomato sauce, spinach, feta</i>	16	'Chicken n' Biscuits' <i>Nashville hot fried chicken, blue cheese biscuits, housemade pickles</i>	24
Braised Short Rib 'Huevos Rancheros' * <i>sunny side up eggs, black beans, cotija</i>	18	Chile Spiced Dry Aged Burger * <i>cilantro aioli, aged cheddar cheese, serrano ham, crispy bbq fries</i>	26
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


  
 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.