

Cocktails

Double Dirty Chai

*new amsterdam vodka, mr. black, chai concentrate, cold brew,
almond milk, demerara*

Beauty Bloody

milagro reposado tequila, tomatoes, celery, lemon & black pepper

Beauty Elixir

bombay sapphire gin, sparkling rosé, cucumber, strawberry

Sunslip

mount gay eclipse rum, luxardo, passion fruit, lime

The Woodsman

old forester bourbon, muddled pear, allspice maple syrup, lemon

Brown Butter Old Fashioned

gentleman jack whiskey, brown butter, plum & angostura bitters

#blessed

apple crisp syrup, pure pressed apple juice, prosecco

~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

Sparkling

N.V. Cava Brut Rosé, Los Dos, Spain	15
N.V. Prosecco, Riondo, Italy	16
N.V. Brut Classic, Chandon, California	17
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	25

White

Riesling, Selbach, Mosel, Germany 2018	15
Pinot Grigio, Zuccolo, Friuli, Italy 2018	17
Chardonnay, Alto Limay, Patagonia, Argentina 2019	18
Sauvignon Blanc, Archetype, Marlborough 2020	19
Sancerre Génération XIX Blanc, Alphonse Mellot, Loire Valley, France 2017	32

Rosé

Château d’Esclans Whispering Angel Rose 2020	19
--	----

Red

Rioja, Vina Herminia, Spain, 2019	16
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	17
Cabernet Sauvignon, Felino, Mendoza, Argentina 2018	18
Barbera d’Asti, Fiulot, Italy 2019	19
Cabernet Sauvignon, Faust, Napa Valley, California 2018	46

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



Beer

BOTTLE

Amstel Light

Brooklyn Lager

Goose Island IPA

Guinness

Heineken

Heineken 0.0

Pacifico

Red Stripe

Stella Artois

~9~

Sweet Things & Starters

Housemade Granola 12
coconut milk yogurt, banana, blueberries

"LES, NYC" Doughnuts 15
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>

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) 24 (dozen) 45

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 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 & 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	Beauty & Essex Burger* <i>lamb, brisket, short rib, spicy harissa aioli, feta cheese & crispy bbq fries</i>	27
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.