

Cocktails

Sweet

Beauty Elixir

the botanist gin, cucumber, strawberry, sparkling rosé

Coco Cuatro

coconut oil infused bacardi añejo cuatro rum, orgeat, lime, salers aperitif

Earl The Pearl

tito's vodka, earl grey tea, lemon, mint syrup

Emerald Gimlet

belvedere vodka, basil, lemon nectar, fresh lime

Jalisco Rosado

lemongrass infused volcan blanco tequila, lillet blanc,

fever tree ginger beer

Pink Panther

bendricks gin, elderflower liqueur, pink peppercorn syrup, lemon

O.D.B “Old Dirty Bramble”

deleón platinum tequila, smoked blackberries, honey, ginger juice, lemon

Savory

The Merchant

ilegal mezcal, bonnie's red pepper jelly, velvet falernum, jarritos tamarind, togarasbi lime

Mai Tai Café

manifest, patron silver, coffee syrup, orgeat, lemon

The Woodsman

woodford reserve bourbon, allspice dram, maple syrup, lemon, muddled pear

Black Tie White Noise

bulleit bourbon, port charlotte scotch, yellow chartreuse, lemon

L.E.S Crush

true vodka, aperol, red bull orange, lemon, ginger

Mr. Right

jalapeño infused casamigos silver tequila, lime, celery bitters, ipa

Green With Envy

cucumber infused grey goose vodka, st germain, jalapeño and cilantro simple, celery salt

Barrel Aged

Foolish Pleasure

gentleman jack, dolin rouge & dry vermouth, ancho reyes chili liqueur,

black walnut bitters, chocolate bitters

Wines by the glass

SPARKLING

N.V. Prosecco, Valdo, Veneto	14
N.V. Brut Classic, Chandon, California	15
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	25
N.V. Cava Rosé, Vilarnau	16
N.V. Brut Rosé Champagne Imperial, Moët & Chandon	28

WHITE

'16 Riesling, Selbach, Mosel, Germany	14
'17 Sauvignon Blanc, Castle Point, New Zealand	17
'16 Chardonnay, Smoke Tree, Sonoma County	18
'16 Pinot Grigio, Danzante, Veneto	15

ROSÉ

'18 Fleur de Mer, Côtes de Provence	16
'17 Vin Gris de Cigare, Bonny Doon, Central Coast California	14
'18 Bosman Family “47 Varietal”, Western Cape South Africa	15

RED

'16 Pinot Noir, Bacchus “Ginger’s Cuvée”, California	15
'14 Rioja, Viña Herminia, Spain	14
'14 Tempranillo, Numanthia Termés, Spain	18
'18 Malbec, Bodega La Flor, Mendoza, Argentina	16
'15 Cabernet Sauvignon, Adelaida Cellars, Paso Robles	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

Platinum Peacock 9

cucumber, granny smith apple, pineapple, mint

Beer

BOTTLE

Heineken

Amstel Light

Pacifico

Stella Artois

Cusqueña Golden Lager

Goose Island IPA

Angry Orchard Rosé Cider

Strongbow Cider

Brooklyn Lager

Guinness

Red Stripe

~9~



Raw Bar

Spicy Salmon Tartare * 16
*orange & black tobiko, pickled daikon
radish, guacamole*

'Pastrami' Style Beef Carpaccio * 16
russian dressing, napa cabbage slaw, spicy mustard

Tuna Sashimi * 18
*thai chili and white soy vinaigrette,
avocado mousse, cilantro*

Tuna Poke Wonton Tacos * 18
micro cilantro, radish, wasabi keupie

Shrimp Cocktail 19
smoked cocktail sauce, pickled jalapeño remoulade

East & West Coast Oysters *
(half dozen) 19 (dozen) 36

Littleneck Clams *
(half dozen) 11 (dozen) 18

Pearls of The Sea * 78
*dozen oysters, 1/2 dozen littlenecks,
4 shrimp cocktail, 1 lb lobster*

Jewels on Toast

Avocado, Lemon & Espelette 13

Wild Mushroom Toast 14
*grilled maitake & shiitake, Asian
pear & chayote butter, gigner unagi sauce*

Tomato Tartare* 14
sunny side up quail egg, parmasan crostini

Roasted Bone Marrow 18
rioja braised shallot marmalade

*Chef / Partner Chris Santos
Executive Chef Sarah Nelson
Chef de Cuisine Christopher Kim*

Kale & Apple Salad	14
<i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	
The House Salad	14
<i>market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	
Chile Salted Shishito Peppers	14
<i>fresh mint, lime</i>	
'Chile Relleno' Empanadas	15
<i>poblano, manchego, jalapeño-lime crema</i>	
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	17
Crispy Eggplant Pizzetta	17
<i>charred san marzano tomato sauce, whipped ricotta, chile oil</i>	
Bulgogi Ribeye Tacos	19
<i>kimchi jalapeño slaw, crispy wonton, asian pear, toasted sesame</i>	
Thai Style Deep-Fried Shrimp	23
<i>green papaya & mango slaw</i>	
Crispy Fish Tacos	24
<i>chilean sea bass, yuzu aioli, pickled daikon & carrots</i>	

Accessories

Grilled Asparagus

feta-beet purée, beet chips

Broccolini

garlic, soy, chile

Yukon Gold Potato Purée

jalapeño crema, aged cheddar, scallion,

bacon, chili sour cream

BBQ Fries

Crispy Vidalia Onion Rings

miso honey mustard and sambal ketchup

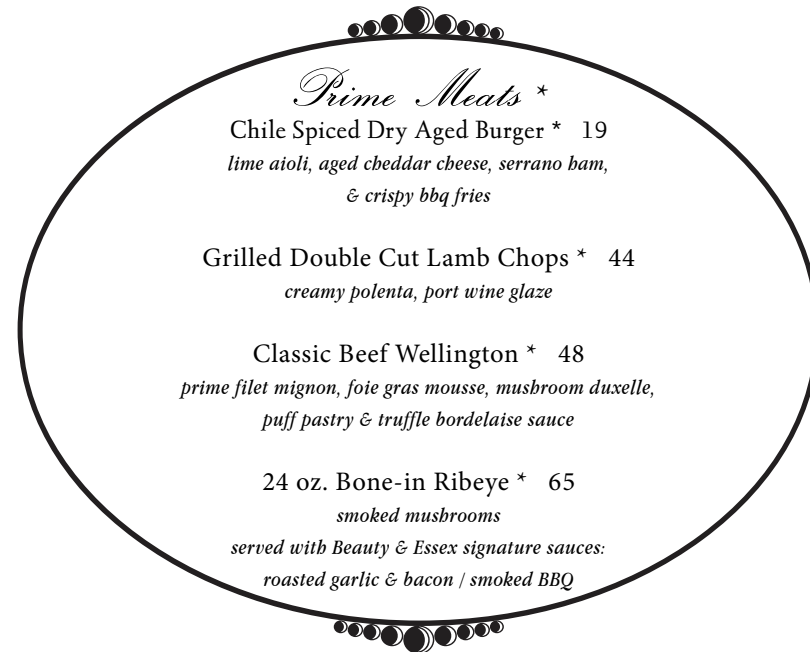
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Lobster 'Mac & Cheese'

*pickled jalapeño, jack cheddar
cheese, gremolata bread crumbs*

18

Oven Braised Chicken Meatballs <i>sheeps milk ricotta, wild mushroom, truffle</i>	19	Peruvian Chicken <i>jalapeño salsa verde, sweet peas, carrots, zucchini & yellow squash</i>	26
Spaghettini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	22	Big-Eye Tuna * <i>jicama & pickled corn slaw, avocado & lime vinaigrette, chile charred tomato salsa</i>	29
Basil Pesto & Ricotta Ravioli <i>cherry tomatoes, parmesan broth, toasted almonds</i>	23	Grilled Atlantic Salmon * <i>sherry vinegar glaze, pearl couscous, red chard, celery root purée</i>	29
Garganelli <i>spicy veal bolognese, whipped little italy ricotta</i>	23	Seared Scallops * <i>oven dried tomato & fennel gastrique, smoked corn puree, basil</i>	31



* 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

Sweet Tea & Bourbon Sorbet Shot 7


“LES, NYC” Doughnuts 13
caramel, chocolate, & berry dipping sauces

Black Bottomed Butterscotch Pot de Crème 14
coconut chantilly

PB 'S'mores' Sundae 13
*golden graham cereal bowl, peanut butter ice cream,
marshmallow sauce, peanut butter whiskey & chocolate drizzle*

Devil's Food Layer Cake 15
vanilla mascarpone filling, milk ice cream

Selection of Ice Creams & Sorbets 10



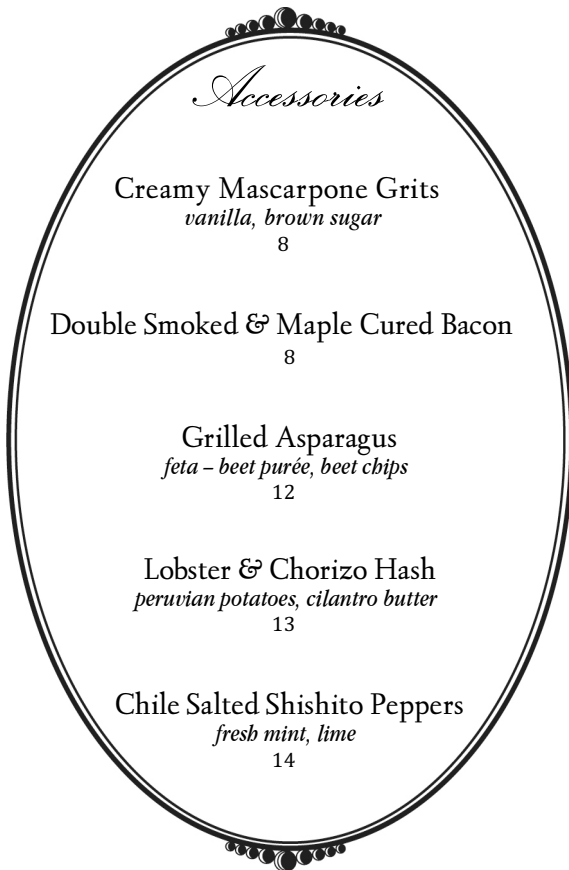
Beauty's Wonder Wheel 32
for two or more people

**chef's selection*

Pastry Chef Jaime T. Sudberg

Gluten Free Brunch

Housemade Granola	11
<i>greek yogurt, candied blueberries, honey</i>	
Kale & Apple Salad	14
<i>apple cider vinaigrette, candied pecans, shaved goat cheese, pancetta</i>	
The House Salad	14
<i>market greens, carrot – barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	
Roasted Beet & Cucumber Carpaccio	15
<i>chickpea hummus, braised fennel, toasted hazelnut vinaigrette</i>	



'Eggs Benedict' *	14
<i>jamon serrano, hollandaise</i>	
Lox Board	16
<i>cream cheese, capers, tomato, red onion</i>	
Braised Short Rib	18
'Huevos Rancheros' *	
<i>sunny side up eggs, black beans, cotija</i>	
Chilaquiles *	18
<i>hand pulled chicken, sunny side up egg, cotija cheese, pickled red onion</i>	

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Vegan Dinner

Avocado, Lemon & Espelette 13

Wild Mushroom Toast 14
*grilled maitake & shiitake mushrooms,
Asian pear & chayote butter, ginger unagi sauce*

Fried Tofu Lettuce Cups 13
shiso, avocado, gochujang dressing

The House Salad 14
*market greens, pickled carrots, crispy
chickpeas, spicy barissa vinaigrette*

Roasted Beet & Cucumber Carpaccio 15
*chickpea hummus, braised fennel,
toasted hazelnut vinaigrette*

Grilled Asparagus 12
beet purée, beet chips

Broccolini 12
garlic, tamari, chile

BBQ Fries 12

Chile Salted Shishito Peppers 14

Spaghettini 22
broccolini, tomato, asparagus, lemon vinaigrette

Sherry Glazed Tofu 23
swiss chard, pearl couscous, smoked tomato purée

Ginger Marinated Portobello Mushrooms 24
thai red rice, lemongrass & coconut milk

Peanut Butter & Coconut Cake Pops 9

Avocado Chocolate Mousse Parfait 13

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