

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, honey, ginger juice, cold pressed lemon

NYConnection

busnel, disaronno, cranberry juice, pineapple juice

Savory

The Merchant

mezcal, falernum, bonnie's red pepper jelly, cold pressed lime, jarritos tamarind soda

Up All Night

vodka, cocchi rosa, watermelon red bull

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

The Necromancer

gin, lillet blanc, grand marnier, absinthe

Wines by the glass

Sparkling

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

White

Riesling, Selbach, Mosel, Germany 2019	14
Pinot Grigio, Zuccolo, Friuli, Italy 2018	16
Sauvignon Blanc, Cloudy Bay, New Zealand 2019	20
Chardonnay, Skyside, North Coast 2018	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

Rioja, Viña Hermania, Spain 2018	14
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	16
Malbec, Terrazas de los Andes, Mendoza, Argentina 2017	16
Cabernet Sauvignon, Baushee, Paso Robles, California 2019	18

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

Beer

BOTTLE

Brooklyn Lager

Pacifico

Goose Island IPA

Red Stripe

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.

Jewels on Toast

Avocado, Lemon & Espelette 14

Little French Dips * 17

*slow-roasted prime sirloin, Gruyère cheese,
horseradish-garlic aioli, house-made au jus*

Roasted Bone Marrow 21

rioja braised shallot marmalade

Butter Poached Lobster Sopes 22

*black bean puree, crispy tortilla,
tequila-habanero salsa*

*Chef / Partner Chris Santos
Executive Chef Sarah Nelson
Chef de Cuisine Erubey Rivas*

Dumplings

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

The House Salad	15
<i>market greens, carrot-harissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	

Kale & Apple Salad	16
<i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	

Cauliflower Tacos	17
<i>apple miso marinade, gochujang, charred scallion salsa</i>	

Thai Style Deep Fried Shrimp	25
<i>green papaya slaw</i>	

Accessories

Citrus Glazed String Beans
<i>fresno peppers, grana padano</i>

Brocolini
<i>garlic, soy, chile</i>

Miso Glazed Crispy Eggplant

BBQ Fries

Crispy Vidalia Onion Rings
<i>miso honey mustard and sambal ketchup</i>

~ 14 ~

Cacio e Pepe
Mac & Cheese

Sicilian bread crumbs

19

Spaghetini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	24	Peruvian Chicken <i>carrots, zucchini, yellow squash, sweet peas, jalapeno salsa verde</i>	29
Mexican Sweet Corn Ravioli <i>roasted poblano crema, jalapeno, cotija, cilantro</i>	25	Togarashi Spiced Tuna * <i>Thai red rice, shiitake mushroom, coconut milk</i>	33
Oven Braised Chicken Meatballs <i>whipped ricotta, wild mushroom, truffle</i>	26	Grilled Atlantic Salmon * <i>sherry vinegar glaze, pearl couscous, red chard, celery root purée</i>	33
Chile Spiced Dry Aged Burger * <i>cilantro aioli, aged cheddar cheese, serrano ham & crispy bbq fries</i>	26	Pan Seared Scallops * <i>lemon risotto, asparagus, peas, smoked romesco sauce</i>	35



Prime Meats

Grilled Double Cut Lamb Chops * 52
creamy polenta, port wine glaze

14 oz. Dry Aged NY Strip Steak * 59
*served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked BBQ*

Classic Beef Wellington * 60
*prime filet mignon, foie gras mousse, mushroom duxelle,
puff pastry & truffle bordelaise sauce*

24 oz. Dry Aged Bone-in Ribeye * 78
*served with Beauty & Essex signature sauces:
roasted garlic & bacon / 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
reverse chocolate chip cookie

Boozy Milkshake Shot 8
rich, creamy vanilla & bourbon

“LES, NYC” Doughnuts 14
caramel, chocolate, & berry dipping sauces

Selection of Gelato & Sorbets 10

Black Bottomed Butterscotch Pot de
Crème 15
coconut chantilly

Beauty’s Wonder Wheel 38
for two or more people

chef’s selection

Pastry Chef Becky Flammino

After Dinner Drinks

Moscato d’Asti, La Spinetta 2010	\$12/42
Muscat de Beames de Venise, Fenouillet 2014	\$14/52
Sauternes, Cru b’Arche-Pugneau 2011	\$15/118
Oremus, Takaji Late Harvest 2017	\$21/80
Bea, Sagrantino di Montefalco Passito 2008	\$98
Six Grapes Ruby Port, Graham’s	\$14/98
30yr Tawney Port, Graham’s	\$28/216