

Signature Cocktails

Sweet

Emerald Gimlet

Absolut Elyx Vodka, basil, cold pressed lime

19

Pink Panther

Bombay Sapphire Gin, St Germain Liqueur, pink peppercorn, cold pressed lemon

19

Beauty Elixir

Bombay Sapphire Gin, Sparkling Rosé, cucumber, strawberry

19

O.D.B. "Old Dirty Bramble"

Camarena Blanco Tequila, smoked blackberries, honey, ginger, cold pressed lemon

19

Earl The Pearl

Grey Goose Le Citron Vodka, Earl Grey Tea, cold pressed lemon, mint

19

Green With Envy

Absolut Elyx Vodka, St Germain Liqueur, jalapeno cilantro nectar, cold pressed lime, celery salt

19

Bubbles & Berries

Taittinger Champagne, Absolut Elyx Vodka, St. Germain Liqueur, muddled strawberries

19

Savory

The Woodsman

Jack Daniel's Whiskey, house allspice dram, maple, cold pressed lemon, muddled pears

19

Nirvana

*Camarena Blanco Tequila, passion fruit, ginger
cold pressed lime, chili pepper, Red Bull Yellow Edition*

19

Notorious B&E

*Manifest, Domaine de Canton ginger liqueur
cold pressed lime, matcha, egg white*

19

Barrel Aged

The White Whale

Illegal Mezcal, Dolin Blanc vermouth, Cocchi Americano, honeysuckle, peppercorn

19

Wines by the glass

SPARKLING

Champagne, Taittinger, 'Brut', France, NV 23

WHITE

Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2020 14

Chardonnay, Lu & Oly, Columbia Valley, Washington, 2018 16

Riesling, Debts and Lessons, Monterey, California, 2018 16

Sauvignon Blanc, White Haven, Marlborough, New Zealand, 2019 18

Sauvignon Blanc, Michele Redde, 'Les Tuilières', Sancerre, France, 2018 24

Chardonnay, Cakebread Cellars, Napa Valley, California, 2018 30

ROSÉ

Grenache/Cinsault/Mourvèdre, Dive Into Hampton Water, Languedoc, France, 2018 16

RED

Malbec, Zuccardi 'Q', Mendoza, Argentina, NV 16

Pinot Noir, J Vineyard, California, 2016 17

Cabernet, Banshee, Paso Robles, California, 2018 19

Pinot Noir, Megan Anne Cellars, Willamette Valley, Oregon, 2018 26

Brunello di Montalcino, Siro Pacenti, 'Pelagrilli', Tuscany, Italy, 30

Virgin Cocktails
12



Mint Lemonade

cold pressed lemon, mint, sparkling water

Ruby Iced Tea

red currant tea, cold pressed lemon, mint

Garnet Gimlet

strawberry, basil, cold pressed lime, ginger ale

Platinum Peacock

cucumber, granny smith apple, pineapple, mint

Beer



Bud Light 9

Corona 10

Stella Artois 10

Raw Bar

* Tuna Poke Wonton Tacos	23
<i>chiffonade cilantro, radish, wasabi keupie *</i>	
* Yellowtail Sashimi	24
<i>ponzu, avocado-yuzu mousse, black sesame seeds</i>	
Shrimp Cocktail	25
<i>pickled peppers, shallots, citrus aioli</i>	
* East & West Coast Oysters (half dozen)	25
(dozen)	48
1 lb Alaskan King Crab Legs	74
* Pearls of The Sea	125
<i>dozen oysters, 4 shrimp cocktail, 1 lb lobster 1/4 lb alaskan king crab legs</i>	

Jewels on Toast

House Made Deep Dish Focaccia Bites 18
*fresh mozzarella, san marzano tomato sauce,
fresno garlic relish*
Add Soppressata 6

Little French Dips 21
*slow-roasted beef, Gruyère cheese, horseradish,
garlic aioli, house-made au jus*

Roasted Bone Marrow 26
rioja braised shallot marmalade

Executive Chef | Partner

Chris Santos

Shareables

'Chile Relleno' Empanadas	17
<i>poblano, manchego, jalapeño-lime crema</i>	
The House Salad	18
<i>leafy greens, shaved cauliflower, broccolini, Grana, cucumber, crunchy quinoa, red wine vinaigrette</i>	
Kale & Apple Salad	19
<i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19
B&E Crispy Chicken Sliders	24
<i>24hr pickle brine, chili remoulade, potato bun</i>	
Thai Style Deep-Fried Shrimp	27

For The Table

Spaghettoni *	26
<i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	
Mexican Street Corn Ravioli	26
<i>roasted poblano creme, jalapeño, cotija, cilantro</i>	
Oven Braised Chicken Meatballs	26
<i>sheep's milk ricotta, wild mushroom, truffle</i>	
Grilled Atlantic Salmon "Panzanella"*	39
<i>castalvetrano olive, roasted tomato aioli, cucumber, fried croutons, balsamic</i>	
Jasmine Rice & Mint-Dusted Scallop	39
<i>forbidden rice, Indonesian slaw, cilantro, turmeric broth</i>	
Grilled Double Cut Lamb Chop	65
<i>port wine glaze, polenta</i>	

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.

Executive Chef
Lucas Knox

Please alert your server to any food allergies.



Prime Meats *

Beef Wellington 64
*filet mignon, foie gras mousse,
mushroom duxelles, red wine sauce*

10 oz. Classic Thick Cut Filet 68

18 oz. Dry Aged Bone-In NY 85

38 oz. Tomahawk Ribeye 140

*steaks are served with Beauty & Essex signature sauces:
roasted garlic & bacon, argentinian red pepper
& olive chimichurri*



Accessories

BBQ Fries
12

Zucchini & Yellow Squash Gratin
vegan coconut cream
15

Blistered Shishito Peppers
tomato gastrique, lemon bread crumb
15

Roasted Brussel Sprouts
bacon lardons, fresno chili, maple glaze
15

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.


Desserts

Selection of Ice Cream & Sorbets 10
warm dark chocolate sauce, cake pop

Black Bottomed Butterscotch Pot de Crème 14
coconut chantilly

“les,nyc” Doughnuts 14
dark chocolate fudge, berry & caramel sauces

Chocolate Peanut Butter Meltdown 16
peanut butter cheesecake, chocolate cake, cookie crumbles



Beauty's Wonder Wheel 38
for two or more people, chef's selection