

BEAUTY & Essex[®]

RESTAURANT • LOUNGE • PAWN SHOP

HOURS OF OPERATION

Sunday - Thursday

5:00pm - 10:30pm

Friday & Saturday

5:00pm - 11:30pm

Raw Bar

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

Shareables

'Chile Relleno' Empanadas <i>poblano, manchego, jalapeno-lime crema</i>	17
The House Salad <i>leafy greens, shaved cauliflower, broccolini, Grana, cucumber, crunchy quinoa, red wine vinaigrette</i>	18
House Made Deep Dish Focaccia Bites <i>fresh mozzarella, san marzano tomato sauce, fresno garlic relish</i>	18
Add Soppressata	6
Kale & Apple Salad <i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	19
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19
Little French Dips <i>slow-roasted beef, Gruyère cheese, horseradish, garlic aioli, house-made au jus</i>	21
BLT Toast <i>crisp pork belly, romaine, dijon vinaigrette, tomato jam</i>	22
B&E Crispy Chicken Sliders <i>24hr pickle brine, chili remoulade, potato bun</i>	24
Roasted Bone Marrow <i>rioja braised shallot marmalade</i>	26
Thai Style Deep-Fried Shrimp <i>green papaya slaw</i>	27

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 | Partner
Chris Santos

09/21/21

For the Table

Spaghettini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	26
Mexican Street Corn Ravioli <i>roasted poblano creme, jalapeño, cotija, cilantro</i>	26
Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	26
Grilled Atlantic Salmon "Panzanella"* <i>castelvetrano olive, roasted tomato aioli, cucumber, fried croutons, balsamic</i>	39
Jasmine Rice & Mint-Dusted Scallops <i>forbidden rice, Indonesian slaw, cilantro, turmeric broth</i>	39
Bone-in Pork Chop <i>crispy skin, roasted carrots, grilled pineapple salsa</i>	58
Grilled Double Cut Lamb Chop <i>port wine glaze, polenta</i>	65

Prime Meats *

Beef Wellington <i>filet mignon, foie gras mousse, mushroom duxelles, red wine sauce</i>	64
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*

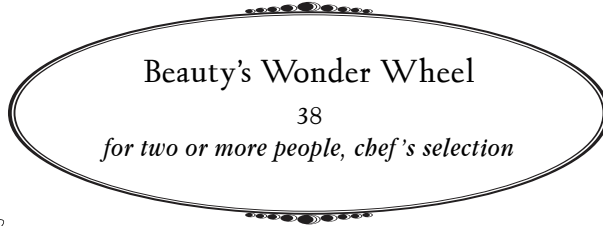
Accessories

BBQ Fries	12
Zucchini & Yellow Squash Gratin <i>vegan coconut cream</i>	15
Blistered Shishito Peppers <i>tomato gastrique, lemon bread crumb</i>	15
Roasted Brussel Sprouts <i>bacon lardons, fresno chili, maple glaze</i>	15
Mezze Rigatoni & Cheese <i>smoked gouda, gryuere and whiskey morna</i>	22

Executive Chef
Lucas Knox

Desserts

Selection of Ice Cream & Sorbets <i>warm dark chocolate sauce, cake pop</i>	10	“les,nyc” Doughnuts <i>dark chocolate fudge, berry & caramel sauces</i>	14
Black Bottomed Butterscotch Pot de Crème <i>coconut chantilly</i>	14	Chocolate Peanut Butter Meltdown <i>peanut butter cheesecake, chocolate cake, cookie crumbles</i>	16



Signature Cocktails

Virgin Cocktails

Sweet

Emerald Gimlet <i>Absolut Elyx Vodka, basil, cold pressed lime</i>	19
Pink Panther <i>Bombay Sapphire Gin, St Germain Liqueur, pink peppercorn, cold pressed lemon</i>	19
Beauty Elixir <i>Bombay Sapphire Gin, Sparkling Rose, cucumber, strawberry</i>	19
O.D.B. “Old Dirty Bramble” <i>Camarena Blanco Tequila, smoked blackberries, honey, ginger, cold pressed lemon</i>	19
Earl The Pearl <i>Grey Goose Le Citron Vodka, Earl Grey Tea, cold pressed lemon, mint</i>	19
Green With Envy <i>Absolut Elyx Vodka, St Germain Liqueur, jalapeno cilantro nectar, cold pressed lime, celery salt</i>	19
Bubbles & Berries <i>Taittinger Champagne, Absolut Elyx Vodka, St. Germain Liqueur, muddled strawberries</i>	19

Mint Lemonade <i>cold pressed lemon, mint, sparkling water</i>	12
Ruby Iced Tea <i>red currant tea, cold pressed lemon, mint</i>	12
Garnet Gimlet <i>strawberry, basil, cold pressed lime, ginger ale</i>	12
Platinum Peacock <i>cucumber, granny smith apple, pineapple, mint</i>	12

Beer

Bud Light	9
Corona	10
Stella Artois	10

Savory

The Woodsman <i>Jack Daniel's Whiskey, house allspice dram, maple, cold pressed lemon, muddled pears</i>	19
Nirvana <i>Camarena Blanco Tequila, passion fruit, ginger cold pressed lime, chili pepper, Red Bull Yellow Edition</i>	19
Notorious B&E <i>Manifest, Domaine de Canton ginger liqueur cold pressed lime, matcha, egg white</i>	19

Barrel Aged

The White Whale <i>Illegal Mezcal, Dolin Blanc vermouth, Cocchi Americano, honeysuckle, peppercorn</i>	19
---	----

After Dinner

Dessert Wine

Inniskillin, Vidal Blanc	18
Far Niente, Dolce	25

Port

Fonseca 'Bin 27'	14
Taylor Fladgate 20 Year	18
Croft Vintage 2016	29
Sandeman 30 Year	30

Single Malt Scotch

Glenlivet 12 Year, Speyside	15
Glenmorangie 10 Year, Highland	15
Jura 10 Year, Island	19
Laphroaig 10 Year, Islay	20
The Dalmore Port Cask, Highland	20
The Dalmore 15 Year, Highland	29
Glenmorangie 18 Year, Highland	32

Blended Scotch

Chivas Regal 12 Year	15
Johnnie Walker Black	16
Johnnie Walker Blue	50

Whiskey

Crown Royal, Canadian	16
Jameson, Irish	16
Angels Envy 'Cask Strength', Bourbon	75
Whistle Pig 18 Year, Rye	155
Whistle Pig Boss Hog 'Samurai Scientist', Rye	200

Cognac

Remy Martin 1738	18
Remy Martin 'Tercet'	19
Hennessy VSOP	19
Remy Martin XO	40
Hennessy XO	45

Rum

Mount Gay XO Rum	15
------------------	----



Bottle List Spirits

Vodka

Grey Goose	\$450
Tito's	\$450
Ketel One	\$450

Tequila

Don Julio Anejo '1942'	\$825
Cincoro Anejo	\$825
Casamigos Reposado	\$450
Casamigos Blanco	\$450
Patron Silver	\$350

Gin

Bombay Sapphire	\$450
-----------------	-------

Rum

Bacardi Silver	\$450
----------------	-------

Whiskey

Johnnie Walker Blue	\$925
Johnnie Walker Black	\$450
Jack Daniels	\$450
Jameson's	\$450
Maker's Mark	\$450

Specialty 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 Rose, 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

Classic Cocktails

Moscow Mule

Ketel One Vodka, Canton ginger liqueur, craft ginger beer, cold pressed lime

19

Cosmopolitan

Grey Goose Le Citron Vodka, Cointreau Liqueur, cranberry, cold pressed lime

20

Aviation

Nolets Gin, Creme de Violette Liqueur, Maraschino Liqueur, cold pressed lemon

19

Margarita

Camarena Blanco Tequila, Cointreau Liqueur, cold pressed lime

19

Paloma

Cincoro Blanco Tequila, craft grapefruit soda, cold pressed lime

19

Old Fashioned

Hudson Bright Lights Bourbon, cane sugar, bitters, orange

19

Manhattan

Maker's Mark Bourbon, Martini & Rossi 'Riserva Speciale' Rubino Vermouth, bitters

21

Lemon Drop

Grey Goose Le Citron Vodka, Cointreau Liqueur, cold pressed Lemon

20

Classic Cocktails

Mojito

Mount Gay 'Eclipse' Rum, cold pressed lime, essential mint oil, organic agave

19

French 75

Oxley Gin, sparkling wine, cold pressed lemon

19

Spritz

Aperitivo Select, sparkling wine, seltzer

19

Daiquiri

Mount Gay 'Eclipse' Rum, cold pressed lime organic agave

19

Sidecar

Remy Martin '1738' Cognac, Cointreau Liqueur, cold pressed lemon

23

Espresso Martini

Svedka Vodka, Kablua Liqueur, espresso

19

Negroni

Bombay Sapphire Gin, Campari, Martini & Rossi 'Riserva Speciale' Rubino Vermouth

21

Sazerac

Absinthe rinse, Peychaud's bitters

Angel's Envy Rye 23 or Rémy Martin 1738 Cognac 23

Last Word

Stratusphere Gin, Maraschino Liqueur, Green Chartreuse, cold pressed lime

20

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, 2020 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, 2018 17

Cabernet, Banshee, Paso Robles, California, 2019 19

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

Brunello di Montalcino, Siro Pacenti, 'Pelagrilli', Tuscany, Italy, 2012 30

Sparkling

Cava, Campo Viejo, Spain, NV	60
Champagne, Taittinger, 'La Française', France, NV	115
	1.5 Liter Available 275
Champagne, Veuve Clicquot, 'Yellow Label', France, NV	125
Champagne, Perrier-Jouët, 'Blanc de Blancs', France, NV	195
Champagne, Perrier-Jouët, 'Belle Epoque', France, 2012	450
Champagne, Dom Pérignon, France, 2008	550
Rosé Champagne, Perrier-Jouët, 'Belle Epoque', France, 2012	875
Rosé Champagne, Dom Pérignon, France, 2008	900
Champagne, Armand de Brignac, 'Ace of Spades', France, NV	900

Rosé

Rose Blend, Chateau Gassier, Cotes de Provence, France, 2017	64
Grenache/Cinsault/Mourvèdre, Dive Into Hampton Water, Languedoc, France, 2017	70
Grenache, Domaine OTT Côtes de Provence Rosé, Provence, France, 2017	120

* All Vintages are
Subject to Change

White Wines

Chardonnay, Hacienda de Arinzano, Navarro, Spain 2016	55
Pinot Grigio, Bollini, Trentino, Italy, 2020	60
Chardonnay, Chateau St. Jean, Sonoma Valley, California, 2016	60
Riesling, Debts and Lessons, Monterey, California, 2020	64
Chardonnay, Lu & Oly, Columbia Valley, Washington, 2018	64
Sauvignon Blanc, White Haven, Marlborough, New Zealand, 2019	72
Riesling, Long Shadows, 'Poet's Leap', Columbia Valley, Washington, 2016	75
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2020	90
Chardonnay, Orin Swift, 'Mannequin', California, 2017	95
Sauvignon Blanc, Michele Redde, 'Les Tuilières', Sancerre, France, 2018	95
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2018	100
Chardonnay, Cakebread Cellars, Napa Valley, California, 2018	120
Pouilly-Fuissé, Domaine J.A. Ferret, Burgundy, France, 2017	125
Chardonnay, Far Niente, Napa Valley, California, 2017	160
Meursault, Maison Louis Jadot, Burgundy, France 2014	165
Chassagne-Montrachet, Joseph Drouhin, Burgundy, France, 2013	210

* All Vintages are
Subject to Change

Red Wines

Malbec, Zuccardi 'Q', Mendoza, Argentina, NV	64
Pinot Noir, J Vineyards, California, 2018	68
Primitivo, Masseria Altemura, 'Sasseo', Puglia, Italy, 2017	75
Cabernet, Banshee, Paso Robles, California, 2019	76
Pinot Noir, Megan Anne Cellars, Willamette Valley, Oregon, 2018	104
Brunello di Montalcino, Siro Pacenti, 'Pelagrilli', Tuscany, Italy, 2012	120
Petite Sirah, Stags' Leap, Napa Valley, California, 2016	120
Merlot, Thorn, Napa Valley, California, 2016	120
Pinot Noir, Flowers, Sonoma Coast, California, 2018	130
Brunello di Montalcino, Villa al Cortile, Tuscany, Italy, 2014	135
Bordeaux, Château Lassègue, Bordeaux, France, 2016	135
Barolo, Michele Chiarlo, 'Tortoniano', Piedmont, Italy, 2014	145
Cabernet, Orin Swift, 'Palermo', Napa Valley, California, 2018	145
Red Blend, Mount Peak, 'Gravity', Napa Valley, California, 2016	145
Cabernet, Freemark Abbey Winery, Napa Valley, California, 2017	150
Pinot Noir, Eternally Silenced, Napa Valley, California, 2017	150
Amarone, Masi, Costasera Classico, Veneto, Italy, 2013	155
Tempranillo, Numanthia, Toro, Spain, 2015	170
Malbec, Terrazas, 'Single Vineyard, Las Compuertas', Mendoza, Argentina, 2015	175
Amarone, Allegrini, Veneto, Italy, 2015	175
Brunello di Montalcino, Banfi, Tuscany, Italy, 2014	190
Cabernet, Cakebread Cellars, Napa Valley, California, 2017	195

* All Vintages are
Subject to Change

Super Tuscan, Gaja, 'Magari', Tuscany, Italy, 2017	200
Châteauneuf-du-Pape, Vieux-Telegraphe, Rhône Valley, France, 2016	225
Super Tuscan, Antinori, 'Tignanello', Tuscany, Italy, 2017	275
Cabernet, Silver Oak, Napa Valley, California, 2014	375
Cabernet, M by Michael Mondavi, Napa Valley, California, 2009	400
Cabernet, Caymus, 'Special Selection', Napa Valley, California, 2015	450
Cabernet, Merus, Napa Valley, California, 2013	475
Cabernet, Pahlmeyer, 'Proprietary Red', Napa Valley, California, 2016	500
Red Blend, Verite, 'Le Desir', Sonoma County, California, 2014	600
Burgundy, Louis Jadot, Échézeaux, Grand Cru, France, 2016	600
Super Tuscan, Tenuta San Guido, 'Sassicaia', Tuscany, Italy, 2017	600
Red Blend, Opus One, Napa Valley, California, 2017	650
Cabernet Sauvignon, Lokoya, 'Diamond Mountain District', Napa Valley, California	800
Cabernet, Hundred Acre, 'Ark Vineyard', Napa Valley, California	1150

* All Vintages are
Subject to Change

Large Format Wines

Grenache, Fleur de Mer Rosé, Provence, France, 2017	1.5 Liter	150
Cabernet, Kenwood, 'Jack London', Sonoma County, California, 2013	1.5 Liter	195
Champagne, Taittinger, 'La Française', France, NV	1.5 Liter	275
Cabernet, Faust, Napa Valley, California, 2017	1.5 Liter	350
Cabernet, Cakebread Cellars, Napa Valley, California, 2017	1.5 Liter	375
Cabernet, Silver Oak, Napa Valley, California, 2014	1.5 Liter	800
Super Tuscan, Tenuta San Guido, 'Sassicaia', Tuscany, Italy, 2014	1.5 Liter	1100
Cabernet, Silver Oak, Napa Valley, California, 2014	3 Liter	1400
Cabernet, Silver Oak, Napa Valley, California, 2012	6 Liter	2500

Sake

Nigori, Rock Sake, 'Cloud', Forest Grove, Oregon	85
Junmai Daiginjo, Dassai, 'DY-23', Yamagata, Japan	245

* All Vintages are
Subject to Change