

Gluten Free

Raw Bar

Spicy Salmon Tartare * 17
orange & black tobiko, pickled daikon radish,
avocado mousse

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, 1lb lobster,
6 shrimp cocktail

Accessories

Broccolini
garlic, tamari, chile

Miso Glazed Crispy Eggplant

Citrus Glazed String Beans
fresno peppers, grana padano

BBQ Fries

Avocado, Lemon & Espelette
rice cakes 14

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

Kale & Apple Salad 16
apple cider vinaigrette, pancetta,
candied pecans, shaved goat cheese

Roasted Bone Marrow 21
rioja braised shallot marmalade

'Chicken' Arepas 21
plant-based chicken, salsa verde, pickled jalapeno, cilantro

Butter Poached Lobster Sopes 22
black bean purée, crispy tortilla, tequila-babanero salsa

Thai Style Deep Fried Shrimp 25
green papaya slaw

Chile Spiced Dry Aged Burger * 26
cilantro aioli, aged cheddar cheese,
serrano ham, lettuce cup

Togarashi Spiced Tuna* 33
thai red rice, shiitake mushroom, coconut milk

Grilled Atlantic Salmon * 33
sherry vinegar glaze, red chard,
celery root purée

Surf & Turf* 36
pan seared scallops, braised pork belly,
pickled honsbemji mushrooms, cauliflower puree

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

14 oz. Dry Aged NY Strip Steak 68
Meyer All Natural Beef

24 oz. Bone-in Ribeye* 78
steaks served with Beauty & Essex signature sauces

Dessert

Housemade Cookie 4 each
reverse chocolate chip cookie

Boozy Milkshake Shot 8 each
rich, creamy vanilla & bourbon

Selection of Gelato & Sorbets 10

Black Bottomed Butterscotch
Pot de Crème 15

Vegan Dinner

Avocado, Lemon & Espelette Toast 14

The House Salad 15

market greens, pickled carrots, crispy chickpeas, spicy barissa vinaigrette

Crispy Cauliflower Tacos 17

apple miso marinade, gochujang, charred scallion salsa

'Chicken' Arepas 17

Plant based chicken, salsa verde, pickled jalapeno cilantro

Citrus Glazed String Beans 14

fresno peppers

Broccolini 14

garlic, tamari, chile

Miso Glazed Crispy Eggplant 14

BBQ Fries 14

Lemon Risotto 21

seasonal vegetables, smoked romesco sauce

Sherry Glazed Tofu 23

swiss chard, pearl couscous, smoked tomato purée

Spaghettoni 24

broccolini, tomato, asparagus, lemon vinaigrette

Grilled Marinated Portobello Mushroom 24

Thai red rice, lemongrass & coconut milk

Daily Selection of Sorbets 10

**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.*