

Specialty Cocktails

SWEET

Watermelon Mint Lemonade 18

*Vodka, Cold Pressed Watermelon & Lemon Juice
Essential Mint Oil*

Emerald Gimlet 19

*Vodka, Basil, Lemon Nectar
Cold Pressed Lime Juice*

Beauty Elixir 19

Gin, Rosé Sparkling Wine, Cucumber, Strawberry

The Flying Dutchman 19

*Vodka, Red Bull Tropical Edition, Habanero Tincture
Cold Pressed Lime Juice, Ginger*

O.D.B. "Old Dirty Bramble" 19

*Tequila, Blackberries, Honey, Ginger
Cold Pressed Lemon Juice*

Bubbles & Berries 20

*Taittinger Champagne, Vodka
St. Germain Liqueur, Muddled Strawberries*

SAVORY

Green With Envy 18

*Cucumber Vodka, St. Germain Liqueur
Cilantro & Jalapeño Nectar
Cold Pressed Lime Juice*

The Woodsman 19

*Bourbon, Allspice Maple Syrup, Muddled Pears
Cold Pressed Lemon Juice*

Earl The Pearl 19

*Vodka, Earl Grey Tea, Cold Pressed Lemon Juice
Essential Mint Oil, Organic Agave*

Spicy Crush 19

*Tequila, Mezcal
Giffard Fraise des Bois Liqueur, Chilis
Strawberries, Cold Pressed Lemon Juice*

Classic Cocktails

Moscow Mule 18
*Vodka, Cold Pressed Lime Juice
Ginger Beer*

Cosmopolitan 20
*Citron Vodka, Cointreau Liqueur
Cranberry Juice
Cold Pressed Lime Juice*

Aviation 20
*Gin, Cherry Liqueur, Violet Liqueur
Cold Pressed Lemon Juice*

Margarita 22
*Tequila, Cointreau Liqueur
Cold Pressed Lime Juice, Organic Agave*

Paloma 21
*Tequila, Craft Grapefruit Soda
Cold Pressed Lime Juice*

Old Fashioned 19
*Whiskey, Demerara Sugar
Bitters Orange*

Manhattan 20
Whiskey, Sweet Vermouth, Bitters

Spritz 19
Aperitivo, Sparkling Wine

Negroni 23
Gin, Campari, Sweet Vermouth

Sidecar 24
*VSOP Cognac, Cointreau Liqueur
Cold Pressed Lemon Juice*

Espresso Martini 20
*Vanilla Vodka, Kablua Liqueur
Espresso*

French 75 20
*Gin, Sparkling Wine
Cold Pressed Lemon Juice*

Mojito 19
*Rum, Mint, Cold Pressed Lime Juice
Organic Agave
Essential Mint Oil*

Lemon Drop Martini 20
*Citron Vodka, Cointreau Liqueur
Cold Pressed Lemon Juice*

Wines by the Glass

SPARKLING

Champagne, Taittinger, 'Brut', France, NV 21

WHITE

Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2017 14

Riesling, Jean Baptiste Adam, 'Les Natures'
Alsace, France, 2017 16

Chardonnay, Talbott, 'Kali Hart'
Monterey, California, 2017 17

Sauvignon Blanc, Orin Swift, 'Blank Stare'
Russian River Valley, Sonoma, California, 2017 21

ROSÉ

Grenache, 'Notorious Pink'
Domaine La Colombette
Languedoc-Roussillon, France, 2020 15

RED

Malbec, Terrazas de los Andes
Mendoza, Argentina, 2017 15

Merlot, St. Francis Winery & Vineyards
Sonoma County, California, 2016 15

Pinot Noir, J Vineyards
Sonoma County, California, 2016 17

Cabernet Sauvignon, Louis M. Martini
Napa Valley, California 2017 21

Virgin Cocktails 10

Mint Lemonade

Lemon, Mint, Club Soda

Ruby Iced Tea

Red Currant Tea, Lemon Juice, Mint

Garnet Gimlet

*Strawberry, Basil, Lemon Nectar
Fresh Lime Juice, Ginger Ale*

Platinum Peacock

*Cucumber, Granny Smith Apple
Pineapple, Mint*

Beer 8

Firestone 805

Sapporo

Bud Light

Red Stripe

Blue Moon

Estrella Jalisco

Stella Cidre

Small Plates

Oysters*
chef's choice ½ dozen 28 / dozen 54

Warm Clark Street Bakery
Demi-Baguette 9
roasted garlic-chive butter

Kale & Apple Salad 17
*apple cider vinaigrette, pancetta
candied pecans, shaved goat cheese*

Little French Dips 17
horseradish aioli, gruyere, au jus

Margherita Pan Pizza 18
*house made focaccia, fresh mozzarella
san marzano tomato sauce
fresno chili sauce
+ pepperoni 6*

Tuna Poke Wonton Tacos* 19
cilantro, radish, wasabi keupie

Burrata 19
*blood orange, roasted baby beets
toasted sunflower seeds
shiso pesto*

Grilled Cheese, Smoked Bacon
& Tomato Soup Dumplings 19

Crispy Thai Shrimp 26
carrot cucumber slaw

Large Plates

Roasted Cauliflower Bolognese 24
*fettuccine, braised mushrooms
san marzano tomato sauce*

Oven Braised Chicken Meatballs 24
*san marzano tomatoes, grana
honey ricotta, bread crumbs*

Mexican Street Corn Ravioli 26
*roasted poblano crème, cotija
jalapeño, cilantro, lime butter*

Thai BBQ Mushroom 26
*oyster, shiitake, crispy rice cake
broccolini slaw*

Quinoa Bowl 29
*sautéed shrimp, roasted carrot, avocado
sesame, marinated cucumbers*

Half Roasted Chicken 33
*spiced carrot purée, crispy kale
green onion chimichurri*

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.

* 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.



*Seafood &
Prime Meats**

Simply Grilled Salmon 35
*sun-gold tomatoes, avocado, red radish, frisée
fresh herbs & lemon vinaigrette*

Pan Seared Sea Bass 36
puttanesca style roasted tomatoes, spinach & olives

Seared Scallop 36
*sherry glazed smoked shiitake, toasted almond romesco
wild rice, orange caraway chili oil*

Grilled Double Cut Lamb Chops 58
*herbed couscous, cumin chili chimichurri
sherry vinegar reduction*

Classic Thick Cut Filet 64

24 oz. Bone-in Ribeye 82
35 day dry aged

*steaks served with
Beauty & Essex signature sauces
creamy spinach and
roasted garlic-bacon*



Accessories

Togarashi Fries 12
yuzu aioli

Charred Broccolini 14
shiro dashi, chili oil, toasted garlic

Seared Brussels Sprouts 14
*creamy lemon dressing
pickled red onion, garlic croutons, pecorino*

Lobster Mac & Cheese 29
*aged cheddar, champagne shallot reduction
buttered Ritz bread crumbs*

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Desserts

Housemade Cookie 4 each
crispy dark chocolate chip cookie

Boozy Milkshake Shot 8 each
rich creamy vanilla and bourbon

Selection of Ice Cream or Sorbets 10
housemade daily

Berries & Cream 14
butter cake, farm fresh berries, chantilly

Olive Oil Cake 15
orange, cacao nib, cardamom crème anglaise

Chocolate Pot de Crème 16
*salted caramel mousse, malted chocolate pearls
hazelnut biscotti*

Beauty's Wonder Wheel 35
*for two or more people
chef selection*

Chef/Partner Chris Santos
Executive Chef Daniel Pfeifer-Kotz
Chef de Cuisine May Siricharoen