

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

Pink Panther

gin, elderflower liqueur, pink peppercorn nectar, cold pressed lemon

Sunslip

light & aged rum, luxardo, passion fruit, cold pressed lime

O.D.B “Old Dirty Bramble”

reposado tequila, smoked blackberries, honey, ginger juice, cold pressed lemon

Cheeky Palm

blanco tequila, combier orange liqueur, cream of coconut, cold pressed lime and fresh ginger

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

Rosa Solis

dolin vermouth, cappellano barolo chianto, prosecco

The Necromancer

gin, lillet blanc, grand marnier, absinthe

Wines by the glass

Sparkling

N.V. Prosecco, Della Scala, Italy	14
N.V. Brut Classic, Chandon, California	15
N.V. Jaume Serra Cristalino, Cava Rosé	16
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	25

White

Riesling, Selbach, Mosel, Germany 2019	14
Pinot Grigio, Zuccolo, Friuli, Italy 2018	16
Chardonnay, Alto Limay, Patagonia, Argentina 2019	18
Sauvignon Blanc, Prisma, Casablanca Vally, California 2020	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

Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	17
Rioja, Vina Hermina, Spain, 2017	16
Cabernet Sauvignon, Banshee, Paso Robles, California 2019	18

Virgin Cocktails

Mint Lemonade 6
lemon, mint, club soda

Garnet Gimlet 9
strawberry, basil, lemon nectar, fresh lime juice, ginger ale

Beer

BOTTLE

Heineken

Amstel Light

Brooklyn Lager

Pacifico

Goose Island IPA

Red Stripe

Angry Orchard Rosé 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-babanero salsa*

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

Dumplings

Tortilla Soup Dumplings 17
queso poblano, vegetable pozole broth

Grilled Cheese, Smoked Bacon
& Tomato Soup Dumplings 19

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*

Cauliflower Tacos 17
*apple miso marinade, gochujang,
charred scallion salsa*

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

Korean Style Fish Tacos 23
*chilean sea bass, chili crisp,
red cabbage gochujang slaw*

Thai Style Deep Fried Shrimp 25
green papaya slaw

Accessories

Citrus Glazed String Beans
fresno peppers, grana padano

Broccolini
garlic, soy, chile

Miso Glazed Crispy Eggplant

BBQ Fries

Crispy Vidalia Onion Rings
miso honey mustard and sambal ketchup

~14~

Cacio e Pepe
Mac & Cheese
Sicilian bread crumbs
19

Spaghettini * <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	Surf & Turf * <i>pan seared scallops, braised pork belly, pickled honshemji mushrooms, cauliflower puree</i>	36

Prime Meats

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

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

14 oz. Dry Aged NY Strip Steak * 68
*Meyer All Natural Beef served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked BBQ*

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

Muscat de Beaumes 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