

Delivery Menu

Small Plates

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

Little French Dips 17
horseradish aioli, gruyere, au jus

Tuna Poke Wonton Tacos 19
cilantro, radish, wasabi kewpie

Hamachi 19
sbiro dasbi, carrot, ginger, chili oil

Crispy Burrata 19
*oven roasted tomato
smoked eggplant, fresh herbs*

Shrimp Cocktail 24
charred jalapeño cocktail, lemon

Crispy Thai Shrimp 26
carrot cucumber slaw

Large Plates

Oven Braised Chicken Meatballs 24
whipped ricotta, wild mushroom, truffle

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

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

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

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

Seared Black Cod 38
*creamy pecorino risotto
champagne reduction capers, lemon*

Prime Meats

Grilled Double Cut Lamb Chops 58
creamy polenta, port wine glaze

Classic Thick Cut Filet 64

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

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

Accessories

Charred Hericot Vert 14
*bright lemon vinaigrette, shaved pecorino
toasted almonds*

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

BBQ Short Rib Mac & Cheese 22
*collier's 3 yr aged cheddar
jalapeño corn bread crumbs*

Desserts

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

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

Executive Chef | Partner
Chris Santos

Executive Chef
Daniel Pfeifer-Kotz

Executive Sous Chef
May Siricharoen