

Signature Cocktails

Emerald Gimlet

absolut vodka, basil, cold pressed lime

19

Pink Panther

the botanist islay dry gin,, st germain liqueur, pink peppercorn, cold pressed lemon

19

Beauty Elixir

beefeater london dry gin, Sparkling Rosé, cucumber, strawberry

20

O.D.B. “Old Dirty Bramble”

cazadores blanco tequila, smoked blackberries, honey, ginger, cold pressed lemon

19

Earl The Pearl

baku japanese vodka, Earl Grey Tea, cold pressed lemon, mint

19

Green With Envy

*ketel one botanicals cucumber & mint vodka,, st germain liqueur,
jalapeno cilantro nectar, cold pressed lime, celery salt*

19

Bubbles & Berries

taittinger champagne, grey goose vodka, st. germain liqueur, muddled strawberries

22

The Woodsman

old forrester bourbon, house allspice dram, maple, cold pressed lemon, muddled pears

21

Nirvana

*berradura blanco tequila, passion fruit, ginger
cold pressed lime, chili pepper, Red Bull Yellow Edition*

20

Barrel Aged

The White Whale

*madre espadin mezcal, dolin blanc vermouth, cocchi americano,
honeysuckle, peppercorn*

24

Wines by the glass

SPARKLING

<i>Cuvee Brut Sparkling, Gambino, California , NV</i>	15
<i>Champagne, Taittinger, 'Brut La Francaise', France, NV</i>	23

WHITE

<i>Pinot Grigio, Benvolio, Friuli-Venezia Giulia, Italy</i>	14
<i>Riesling, Shades of Blue, Mosel, Germany</i>	16
<i>Sauvignon Blanc, Rapaura Springs, Marlboro, New Zealand</i>	16
<i>Chardonnay, Talbott 'Kali Hart', Monterey, California</i>	18
<i>Chardonnay, Orin Swift 'Mannequin', California</i>	25
<i>Chardonnay, Cakebread Cellars, Napa Valley, California</i>	30

ROSÉ

<i>Grenache/Cinsault/Rolle, Chateau d'Esclans 'Whispering Angel', Cotes de Provence, France</i>	16
---	----

RED

<i>Malbec, Dona Paula Estate Reserve, Mendoza, Argentina</i>	16
<i>Pinot Noir, J Vineyards, California</i>	17
<i>Pinot Noir, Maritana 'Le Russe' Reserve by Donald Patz, Russian River, California</i>	32
<i>Cabernet Sauvignon, Banshee, Paso Robles, California</i>	19
<i>Cabernet Sauvignon, Louis & Martini 'Winemakers Select', Napa, California</i>	34

Virgin Cocktails
12

Mint Lemonade

cold pressed lemon, mint, sparkling water

Ruby Iced Tea

red currant tea, cold pressed lemon, mint

Garnet Gimlet

strawberry, basil, cold pressed lime, ginger ale

Platinum Peacock

cucumber, granny smith apple, pineapple, mint

Beer

Bud Light 9

Heineken 10

Dos Equis Lager 10

Stella Artois 10

Guinness 10

Tenaya Creek 702 Pale Ale 9

High Noon Watermelon Seltzer 10

Avery White Rascal 10

Heineken O.O 10

Raw Bar

* Tuna Poke Wonton Tacos 23
*chiffonade cilantro, radish, wasabi kewpie **

* Peruvian Salmon Ceviche 23
sweet potato, blood orange granita, leche de tigre

Shrimp Cocktail 25
pickled peppers, shallots, citrus aioli

* Yellowtail Aguachile 32
*cucumber, crispy ancho chickpea,
avocado mousse, grilled lime*

* East & West Coast Oysters
(half dozen) 25 (dozen) 48

* Pearls of The Sea 145
*dozen oysters, 4 shrimp cocktail,
1 lb lobster 1/4 lb alaskan king crab legs*

Jewels on Toast

House Made Deep Dish Focaccia Bites 18
*fresh mozzarella, san marzano tomato sauce,
fresno garlic relish
Add Soppressata 6*

Avocado, Lemon, Espelette 18

Little French Dips 21
*slow-roasted beef, gruyère cheese, horseradish,
garlic aioli, house-made au jus*

Roasted Bone Marrow 32
rioja braised shallot marmalade

Executive Chef | Partner

Chris Santos

Shareables

'Chile Relleno' Empanadas <i>poblano, manchego, jalapeño-lime crema</i>	17
The House Salad <i>leafy greens, shaved cauliflower, broccolini, grana, cucumber, crunchy quinoa, red wine vinaigrette</i>	18
Kale & Apple Salad <i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	19
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19
'Chicken' Arepas <i>Daring plant-based chicken, salsa verde, pickled jalapeno, cilantro</i>	21
B&E Crispy Chicken Sliders <i>24hr pickle brine, chili remoulade, potato bun</i>	24
Thai Style Deep-Fried Shrimp	27

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
Sesame Crusted Salmon* <i>miso glaze, roasted mushrooms, fresno chili, scallion</i>	39
Brown Butter Scallops <i>roasted celery root puree, black garlic, green apple, lemon vinaigrette</i>	45
Grilled Double Cut Lamb Chop* <i>port wine glaze, polenta</i>	72

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
Lucas Knox

Please alert your server to any food allergies.



Prime Meats *

Beef Wellington 64
*filet mignon, foie gras mousse,
mushroom duxelles, red wine sauce*

10 oz. Classic Thick Cut Filet 68

18 oz. Dry Aged Bone-In NY 88

38 oz. Tomahawk Ribeye 155

*steaks are served with Beauty & Essex signature sauces:
roasted garlic & bacon, argentinian red pepper
& olive chimichurri*

Accessories

BBQ Fries
12

Crispy Panko Vidalia Onion Rings
miso honey mustard, sambal ketchup
15

Blistered Shishito Peppers
tomato gastrique, lemon bread crumb
15

Roasted Brussel Sprouts
bacon lardons, fresno chili, maple glaze
15

Vegan Mushroom Risotto
*seasonal mushroom, tofu cream,
tarragon, orange*
16

Mac & Cheese
*truffle butter, fontina & white cheddar mornay,
crispy reggianito*
17

* 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.


Desserts

Selection of Ice Cream & Sorbets 10
warm dark chocolate sauce, cake pop

Black Bottomed Butterscotch Pot de Crème 14
coconut chantilly

“les,nyc” Doughnuts 14
dark chocolate fudge, berry & caramel sauces

Chocolate Peanut Butter Cake 16
Chocolate Cake, Peanut Butter Cremeux, Dark Chocolate Mousse



Beauty's Wonder Wheel 38
for two or more people, chef's selection