

Signature Cocktails

Sweet

Beauty Elixir

supergay vodka, sparkling rosé, cucumber, strawberry

Earl The Pearl

belvedere vodka, earl grey tea, lemon, mint nectar

Emerald Gimlet

tito's vodka, basil, lemon nectar, lime

Sunslip

mount gay eclipse rum, luxardo, passion fruit, lime

O.D.B "Old Dirty Bramble"

lunazul reposado tequila, smoked blackberries, honey, ginger, lemon

UME Thurman

vida mezcal, ume plum liqueur, coconut, lime, ginger, tropical red bull

Summer Fling

roku gin, watermelon, champagne shrub, lime, mint

Savory

Meet me in Ibiza

milagro blanco, macchu pisco, salted green apple, cucumber, lime

The Merchant

illegal mezcal, falernum, bonnie's red pepper jelly, lime, jarritos tamarind soda

Green With Envy

ketel one botanical cucumber & mint, elderflower, jalapeño & cilantro nectar, celery salt

The Woodsman

old forester bourbon, muddled pear, allspice maple syrup, lemon

~18~

"Signet Collection"

ardbeg an oa, amaro averna, punt e mes, borghetti, smoke

~40~

Dessert Cocktails

Flirty Shirley 16

grey goose vodka, luxardo maraschino, amarena cherry, gingerale

Campfire Martini 17

wild turkey 101 bourbon, creme de cacao, drambuie, marshmallow fluff

Pinky Swear 16

milagro reposado tequila, strawberries, sweet cream, promises

Hero Proof Cocktails

Garden Party 9

seedlip garden, coconut cream, passionfruit, citrus

Carnelian Sol 8

strawberry, cilantro, lime, chili, ginger beer

Mint Lemonade 6

lemon, mint, club soda



Beer

Amstel Light

Angry Orchard Rosé Cider

Brooklyn Lager

Goose Island IPA

Guinness

Heineken

Heineken 0.0

Pacifico

Red Stripe

Stella Artois

Wines by the glass

Sparkling

N.V. Prosecco, Riondo, Italy	14
N.V. Brut Classic, Chandon, California	15
N.V. Cava Brut Rosé, Los Dos, Spain	16
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	25

White

Riesling, Selbach, Mosel, Germany 2018	14
Pinot Grigio, Zuccolo, Friuli, Italy 2018	16
Chardonnay, Alto Limay, Patagonia, Argentina 2019	18
Sauvignon Blanc, Prisma, Casablanca Vally, Chile 2021	18
Sancerre Génération XIX Blanc, Alphonse Mellot, Loire Valley, France 2017	32

Rosé

Fleur de Mer, Cote de Provence 2020	14
Bosman Family, ‘47 Varietal, Western Cape, S. Africa 2020	15
Whispering Angel ‘The Palm’, Provence 2018	16

Red

Rioja, Vina Herminia, Spain, 2019	15
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	16
Cabernet Sauvignon, Felino, Mendoza, Argentina 2018	18
Barbera d’Asti, Fiulot, Italy 2019	19
Cabernet Sauvignon, Faust, Napa Valley, California 2018	46

Raw Bar

Spicy Salmon Tartare* 18
*orange & black tobiko, pickled daikon
radish, avocado mousse*

Tuna Poke Wonton Tacos* 21
cilantro, radish, wasabi kewpie

Ahi Tuna Sashimi* 21
white soy vinaigrette, jalapeño avocado purée

Shrimp Cocktail 24
smoked cocktail sauce, pickled jalapeño remoulade

Beef Carpaccio* 28
*black truffle, arugula, parmesan aioli,
toasted pine nuts*

East & West Coast Oysters*
(half dozen) 21 (dozen) 38

Pearls of The Sea* 84
*dozen oysters, tuna poke,
6 shrimp cocktail, 1 lb lobster*

Jewels on Toast

Avocado, Lemon & Espelette 14

Little French Dips* 21
*slow-roasted prime sirloin, Gruyère cheese,
horseradish-garlic aioli, house-made au jus*

Butter Poached Lobster Sopes 23
*black bean puree, crispy tortilla,
tequila-babanero salsa*

Roasted Bone Marrow 26
rioja braised shallot marmalade

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.

Dumplings

Tortilla Soup Dumplings 17
queso poblano, vegetable pozole broth

Grilled Cheese, Smoked
Bacon & Tomato Soup Dumplings 21

Shareables

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

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

Cauliflower Tacos 18
*apple miso marinade, gochujang,
charred scallion salsa*

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

Korean Style Fish Tacos 24
*chilean sea bass, chili crisp,
red cabbage gochujang slaw*

Thai Style Deep Fried Shrimp 26
green papaya slaw

* 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.

For The Table

Spaghetini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	24
Mexican Sweet Corn Ravioli <i>roasted poblano creme, jalapeño, cotija, cilantro</i>	25
Oven Braised Chicken Meatballs <i>whipped ricotta, wild mushroom, truffle</i>	26
Chile Spiced Dry Aged Burger* <i>cilantro aioli, aged cheddar cheese, serrano ham & crispy bbq fries</i>	26
Peruvian Chicken <i>carrots, zucchini, yellow squash, sweet peas, jalapeño salsa verde</i>	32
Togarashi Spiced Tuna* <i>Thai red rice, shiitake mushroom, coconut milk</i>	33
Grilled Atlantic Salmon* <i>sherry vinegar glaze, pearl couscous, red chard, celery root puree</i>	35
Pan Seared Scallops* <i>jambalaya risotto, crispy pork belly, piquillo pepper remoulade</i>	36
Za'atar Spiced Branzino <i>farro, pickled cherry tomatoes, charred spring onion salsa</i>	45

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

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Prime Meats

Grilled Double Cut Lamb Chops* 54
creamy polenta, port wine glaze

Classic Beef Wellington* 64
*prime filet mignon, foie gras mousse, mushroom duxelles,
puff pastry & truffle bordelaise sauce*

14 oz. Dry Aged NY Strip Steak* 72
*Meyer all natural beef served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked bbq*

24 oz. Dry Aged Bone-in Ribeye* 80
*served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked bbq*

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

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Desserts

Housemade Cookie 4
reverse chocolate chip cookie


Vanilla Milkshake Shot 8
vanilla ice cream & Myers dark rum

Selection of Ice Cream & Sorbets 10

"LES, NYC" Doughnuts 14
dark chocolate fudge, berry & caramel sauces

Tres Leches Cake 15
strawberry & mint salsa, spiced rum caramel sauce, strawberry sorbet

Black Bottomed Butterscotch Pot de Crème 15
coconut chantilly



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

After Dinner Drinks

Moscato d'Asti, La Spinetta 2010	\$12
Bea, Sagrantino di Montefalco Passito 2008	\$98
Six Grapes Ruby Port, Graham's	\$14/98
30yr Tawney Port, Graham's	\$28/216