

Specialty Cocktails

Green With Envy 20

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

Watermelon Mint Lemonade 22

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

Emerald Gimlet 19

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

Beauty Elixir 21

Botanist Gin, Rosé Sparkling Wine, Cucumber, Strawberry

The Flying Dutchman 19

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

O.D.B. “Old Dirty Bramble” 20

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

The Woodsman 21

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

Earl The Pearl 19

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

Spicy Crush 22

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

Bubbles & Berries 25

*Chandon Sparkling Wine, Grey Goose Vodka
St. Germain Liqueur, Muddled Strawberries*

Wines by the Glass

SPARKLING

<i>Sparkling, Chandon, Napa Valley, California, NV</i>	15
<i>Prosecco, Gambino, Italy, NV</i>	15
<i>Cava Rosé, Campo Viejo, Spain, NV</i>	17
<i>Champagne, Moet Imperial, 'Brut', France, NV</i>	31

WHITE

<i>Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2020</i>	14
<i>Riesling, Jean Baptiste Adam, 'Les Natures' Alsace, France, 2020</i>	16
<i>Chardonnay, Talbott, 'Sleepy Hollow', Monterey County, California, 2018</i>	17
<i>Sauvignon Blanc, Cloudy Bay, New Zeland, 2020</i>	21

ROSÉ

<i>Grenache, 'Notorious Pink', Domaine La Colombe Languedoc-Roussillon, France, 2020</i>	15
<i>Grenache & Cinsault, Whispering Angel, Provence, France 2021</i>	16

RED

<i>Malbec, Terrazas de los Andes Mendoza, Argentina, 2020</i>	15
<i>Merlot, St. Francis Winery & Vineyards Sonoma County, California, 2018</i>	15
<i>Pinot Noir, J Vineyards, California, 2019</i>	17
<i>Cabernet Sauvignon, Louis M. Martini Napa Valley, California 2018</i>	21

Virgin Cocktails

6

Kin Euphorics Spritz
Kin Euphorics Bloom

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, Pear
Pineapple, Mint*

12

Strawberry Rhode
*Kin High Rhode, Strawberry
Elderflower, Lemon, Soda Water*

Beer

8

Mango Cart
Firestone 805
Sapporo
Bud Light
Blue Moon
Dos Equis
Estrella Jalisco
Stella Cidre
Heineken
Heineken 0.0



Raw Bar *


Steak Tartare 19
crispy shallot, barissa, toast points

Hamachi 21
*aji amarilo mango purée, charred pineapple
basil lemongrass oil*

Shrimp Cocktail 25
charred jalapeño cocktail, lemon

Oysters
chef's choice ½ dozen 28 / dozen 54

Pearls of the Sea 105
*dozen oysters, 6 shrimp cocktail
1 lb lobster*



* 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.

Small Plates

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

Avocado Toast 14
lemon & espelette

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

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

Margherita Pan Pizza 19
*house made focaccia, fresh mozzarella
san marzano tomato sauce
fresno chili sauce
+ fennel salami 6*

Chilaquiles 19
*pulled slow roasted chicken
salsa verde, lime crema
+ Daring 'chicken' substitute 6*

'Chicken' Arepas 19
*Daring plant-based 'chicken'
avocado purée, pickled jalapeño
cilantro*

Grilled Cheese, Smoked Bacon
& Tomato Soup Dumplings 21

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

Little French Dips 21
horseradish aioli, gruyere, au jus

Crispy Thai Shrimp 27
carrot cucumber slaw

Large Plates

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

Oven Braised Chicken Meatballs 26
*whipped ricotta
wild mushroom, truffle*

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 27
*grilled 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.*



*Seafood &
Prime Meats**

Roasted Salmon 36

*roasted fennel, butternut squash purée,
kumquat gastrique*

Butter Basted Scallops 38

*shrimp and saffron rice, peri peri sauce,
crispy linguíça*

10oz Hanger Steak Frites 46

garlic aioli, roasted garlic-bacon sauce

Grilled Branzino 52

crispy chili oil, kohlrabi salad, pickled ginger

Grilled Double Cut Lamb Chops 60

creamy polenta, port wine glaze

Classic Thick Cut Filet 65

24 oz. Bone-in Ribeye 95

35 day dry aged

steaks served with

Beauty & Essex signature sauces

creamy spinach and

roasted garlic-bacon

Accessories

Togarashi Fries 12

yuzu aioli

Roasted Fall Vegetables 14

pipian sauce, queso fresco, toasted pumpkin seeds

Sautéed Broccolini 15

parmesan broth, chili flakes

Mac & Cheese 17

aged cheddar, crispy buttered panko

+ apple wood smoked bacon 6

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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

Chocolate Peanut Butter Cake 16
*chocolate cake, peanut butter mousse
dark chocolate sauce*

White Chocolate Pot de Crème 16
strawberry compote

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