

## Signature Cocktails

\$18

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### Sweet

#### Beauty Elixir

*bombay sapphire gin, 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*

#### Holidazed

*altos blanco tequila, rosemary essence, elderflower, lemon, cranberry, redbull*

#### Brown Butter Milk Punch

*brown butter plantation 5 year, black tea, apricot jam, lemon, whole milk*

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### Savory

#### Winter Negroni

*hendrick's gin, suze, lilet blanc, grapefruit zest*

#### 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*

#### "Signet Collection"

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

~40~

## *Dessert Cocktails*

### UME Thurman 18

*vida mezcal, ume plum liqueur, ginger, coconut lime foam*

### Double Dirty Chai 18

*new amsterdam vodka, mr. black, chai concentrate, cold brew, almond milk, demerara*

### Ponche de Crema 18

*diplomatico rum, custard, milk, sugar, warming spices*

## *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*

*Brooklyn Lager*

*Goose Island IPA*

*Guinness*

*Heineken*

*Heineken 0.0*

*Pacifico*

*Red Stripe*

*Stella Artois*

# *Wines by the glass*

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## *Sparkling*

N.V. Cava Brut Rosé, Los Dos, Spain	15
N.V. Prosecco, Balerin, Veneto, Italy	16
N.V. Brut Classic, Chandon, California	17
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	25

## *White*

Riesling, Selbach, Mosel, Germany 2018	15
Pinot Grigio, Zuccolo, Friuli, Italy 2018	17
Chardonnay, Alto Limay, Patagonia, Argentina 2019	18
Sauvignon Blanc, Archetype, Marlborough 2020	19
Sancerre Génération XIX Blanc, Alphonse Mellot, Loire Valley, France 2017	32

## *Rosé*

Château d’Esclans Whispering Angel Rose 2020	19
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## *Red*

Rioja, Vina Herminia, Spain, 2019	16
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2018	17
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*

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

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

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) 24      (dozen) 45

Pearls of The Sea\* 95  
*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-habanero salsa*

Roasted Bone Marrow 28  
*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-barissa vinaigrette*

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

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

### Today's Grilled Pizzetta MP

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

Korean Style Fish Tacos 25  
*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

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Spaghettoni * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	24
Butternut Squash Ravioli <i>spiced pepitas, grana padano</i>	25
Oven Braised Chicken Meatballs <i>whipped ricotta, wild mushroom, truffle</i>	26
Beauty & Essex Burger* <i>lamb, brisket, short rib, spicy harissa aioli, feta cheese &amp; crispy bbq fries</i>	27
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 Whole 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\* 58  
*creamy polenta, port wine glaze*

Classic Beef Wellington\* 65  
*prime filet mignon, foie gras mousse, mushroom duxelles,  
puff pastry & truffle bordelaise sauce*

14 oz. Dry Aged NY Strip Steak\* 74  
*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

Roasted Brussels Sprouts  
*cippolini onions, double smoked bacon,  
rosemary-cider reduction*

Broccolini  
*garlic, soy, chile*

Miso Glazed Crispy Eggplant

BBQ Fries

Crispy Vidalia Onion Rings  
*miso honey mustard and sambal ketchup*

~14~

Truffled Mac & Cheese

19

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## Desserts

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Housemade Cookie 4  
*reverse chocolate chip cookie*

Vanilla Milkshake Shot 8  
*vanilla ice cream & Myers dark rum*

Selection of Ice Cream & Sorbets 10

Caramel Apple Bread Pudding 14  
*bourbon ice cream*

Mexican Hot Chocolate Panna Cotta 14  
*warm spices, butter tuile, mezcal caramel, citrus cream, toasted almonds*

"LES, NYC" Doughnuts 15  
*dark chocolate fudge, berry & caramel sauces*

Beauty's Wonder Wheel 38

*for two or more people  
chef's selection*

## After Dinner Drinks

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