

Signature Cocktails

Earl The Pearl

baku japanese vodka, earl grey tea, cold-pressed lemon, mint

21

O.D.B. “Old Dirty Bramble”

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

22

Beauty Elixir

beefeater london dry gin, sparkling rosé, cucumber, strawberry

21

Nirvana

*berradura blanco tequila, passion fruit, ginger
cold-pressed lime, chili pepper, red bull yellow edition (tropical)*

22

Pink Panther

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

19

Bubbles & Berries

*g.b. mumm ‘grand cordon’ champagne, grey goose vodka,
st. germain liqueur, muddled strawberries*

25

The White Whale

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

24

Emerald Gimlet

belvedere vodka, basil, cold-pressed lime

21

Green With Envy

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

22

The Woodsman

*old forester bourbon, house allspice dram, maple,
cold-pressed lemon, muddled pears*

24

Wines by the glass

SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, NV	15
Champagne, G.H. Mumm 'Grand Cordon', Brut, Champagne, France, NV	25
Champagne, Veuve Clicquot 'Yellow Label', Brut, Reims, France, NV	35
Rosé Champagne, Moët & Chandon 'Imperial', Brut, Épernay, France NV	42

WHITE

White Blend, Cape Mentelle, Margaret River, Australia, 2019	15
Sauvignon Blanc, Rapaura, Marlborough, New Zealand, 2021	16
Pinot Grigio, Il Masso, Friuli, Friuli-Venezia-Giulia, Italy, 2020	18
Riesling, Dr. Hermann H, Mosel, Germany, 2020	19
Sauvignon Blanc, Venica & Venica 'Ronco del Cero', Friuli-Venezia Giulia, Italy, 2021	24
Chardonnay, Optik 'Bien Nacido Vineyard', Santa Maria Valley, California, 2020	26

ROSÉ

Grenache Blend, Château d'Esclans 'Whispering Angel', Provence, France, 2021	16
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RED

Chianti Classico, Le Fonti, Panzano, Tuscany, 2017	20
Pinot Noir, BloodRoot, Sonoma Coast, California, 2020	22
Grenache Blend, Le Clos du Caillou, Côtes du Rhône, France, 2020	23
Cabernet Sauvignon, BonAnno, Napa Valley, California, 2019	27
Cabernet Sauvignon, Newton 'Unfiltered', Napa Valley, California, 2018	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

Beers & Seltzers

Avery White Rascal 10

Bud Light 9

Dos Equis Lager 10

Heineken 10

Heineken 0.0 10

Stella Artois 10

Tenaya Creek 702 Pale Ale 9

High Noon Watermelon Seltzer 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*

* Steak Tartare 27
grilled focaccia, shoestring potato, black truffle aioli

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>pancetta, candied pecans, shaved goat cheese, apple cider vinaigrette</i>	19
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19
'Chicken' Arepas <i>daring plant-based chicken, salsa verde, pickled jalapeño, cilantro</i>	21
Thai Style Deep-Fried Shrimp	27
Lobster Bao Buns <i>old bay butter-poached lobster, celery, spicy chicharrón, calabrian chili aioli</i>	28

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
Spicy Siciliano Cavatelli <i>bay scallop, shrimp, squid, lemon caper butter, bomba, pizzaiola sauce</i>	42
Brown Butter Scallops <i>roasted celery root purée, 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 breadcrumb

15

Crispy Fried Eggplant

roasted peanuts, grape gastrique,

micro cilantro, salsa macha

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

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

Mexican Hot Chocolate Panna Cotta 15
warm spices, fudge sauce, butter tuile, mezcal caramel, citrus cream, toasted almonds

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