

Signature Cocktails

Summer Fling 19

roku gin, watermelon shrub, lime, bubbles

NSFW 20

new amsterdam, mijenta blanco, aperol, mango, passionfruit, lime, tropical red bull

Emerald Gimlet 20

grey goose vodka, basil, lemon nectar, lime

Beauty Elixir 21

bombay sapphire gin, sparkling rosé, cucumber, strawberry

No Manches! 24

volcan reposado tequila, vida mezcal, demerara, xocolatl bitters

Sunslip 19

mount gay eclipse rum, luxardo, passion fruit, lime

O.D.B "Old Dirty Bramble" 21

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

Mr. Tallyman 22

bulleit rye, ten to one dark rum, banane du bresil, orgeat, lime

Green With Envy 20

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

Ice Spice 20

vida mezcal, ancho reyes, peach puree, thai chile nectar, lime

The Woodsman 20

buffalo trace bourbon, muddled pear, allspice maple syrup, lemon

Earl The Pearl 19

belvedere vodka, earl grey tea, lemon, mint nectar

Double Dirty Chai 21

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

"Rolls Royce"

Don Julio 1942 Tequila, Grand Marnier, Lime

Zero Proof Cocktails
non-alcoholic

Garden Party 13

seedlip garden, coconut cream, passionfruit, citrus

All Gas, No Breaks 14

seedlip spice 94, grady's cold brew, demerara

Porch Light 12

vanilla thyme, lemon, fever tree elderflower

Beer

Amstel Light

Brooklyn Lager

Goose Island IPA

Guinness

Heineken

Heineken 0.0

Stella Artois

Wines by the glass

Sparkling

N.V. Prosecco, Balerin, Veneto, Italy	16
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	30
N.V. Brut Rosé Champagne, Moët Impérial	35

White

Riesling, Selbach, Mosel, Germany 2020	15
Pinot Grigio, Caposaldo, Delle Venezie, Italy	17
Chardonnay, Skyside, North Coast, California, 2019	18
Sauvignon Blanc, Archetype, Marlborough 2020	19
Sancerre, Jacques Dumont, Loire Valley, France	23

Rosé

Château d’Esclans Whispering Angel Rose 2020	19
--	----

Red

Malbec, Terrazas De Los Andes, Mendoza, Argentina 2021	16
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2020	18
Cabernet Sauvignon, Felino, Mendoza, Argentina 2019	19
Barbera d’Asti, Fiulot, Italy 2019	20
Margaux du Château Margaux, Bordeaux, France 2014	35

Raw Bar

Spicy Salmon Tartare*† 19
*orange & black tobiko, pickled daikon
radish, avocado mousse*

Ahi Tuna Sashimi* 22
white soy vinaigrette, jalapeño avocado purée

Shrimp Cocktail † 24
smoked cocktail sauce, pickled jalapeño remoulade

Tuna Poke Wonton Tacos* 26
cilantro, radish, wasabi kewpie

Beef Carpaccio*† 27
arugula, truffle 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 † 16

Roasted Beets & Whipped Goat Cheese 18
chili honey balsamic, candied hazel nuts

Little French Dips* 23
*slow-roasted prime sirloin, Gruyère cheese,
horseradish-garlic aioli, house-made au jus*

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.

†Can be made gluten-free, please ask your server

Dumplings

Tortilla Soup Dumplings 17
queso poblano, vegetable pozole broth

Grilled Cheese, Smoked
 Bacon & Tomato Soup Dumplings 22

Shareables

The House Salad † 16
*market greens, pickled carrots,
 crispy chickpeas, manchego cheese,
 carrot-barissa vinaigrette*

Kale & Apple Salad † 17
*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 26
*chilean sea bass, chili crisp,
 red cabbage gochujang slaw*

Thai Style Deep Fried Shrimp † 27
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.
 †Can be made gluten-free, please ask your server

For The Table

Spaghettini* <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	24
Oven Braised Chicken Meatballs <i>whipped ricotta, wild mushroom, truffle</i>	26
Wild Mushroom Ravioli <i>sunchoke chips, asparagus</i>	28
Beauty & Essex Sirloin Burger*† <i>house cured bacon, beer cheese, chipotle mayo, pickles</i>	29
Peruvian Chicken † <i>carrots, zucchini, yellow squash, sweet peas, jalapeño salsa verde</i>	32
Nori Crusted Tuna*† <i>sesame glazed rice noodles, shiitake mushrooms, napa cabbage</i>	35
Grilled Atlantic Salmon*† <i>sherry vinegar glaze, pearl couscous, red chard, celery root puree</i>	36
Pan Seared Scallops*† <i>jambalaya risotto, crispy pork belly, piquillo pepper remoulade</i>	41
Grilled Whole Branzino † <i>spanish chorizo, saffron spiced cannellini beans, Tuscan kale</i>	47

*Chef / Partner Chris Santos
Executive Chef Erubey Rivas
Chef de Cuisine Derrick Prince*

* 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.

†Can be made gluten-free, please ask your server

Prime Meats

Grilled Double Cut Lamb Chops*† 60
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*† 87
*served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked bbq*

Accessories

Grilled Asparagus †
*fennel, fresas, marcona almonds,
citrus vinaigrette*

Broccolini †
garlic, soy, chile

Miso Glazed Crispy Eggplant †

BBQ Fries †

Crispy Vidalia Onion Rings
miso honey mustard and sambal ketchup

~15~

Truffled Mac & Cheese

19

* 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.
†Can be made gluten-free, please ask your server

Desserts

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

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

Black Bottom Butterscotch Pot De Crème † 16
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
Six Grapes Ruby Port, Graham's	\$14
30yr Tawney Port, Graham's	\$28
Bea, Sagrantino di Montefalco Passito 2008	\$98

†Can be made gluten-free, please ask your server

Vegan Dinner

Avocado, Lemon & Espelette Toast 14

The House Salad 15

market greens, pickled carrots, crispy chickpeas, spicy barissa vinaigrette

Kale & Apple Salad 16

apple cider vinaigrette, candied pecans

Crispy Cauliflower Tacos 17

apple miso marinade, gochujang, charred scallion salsa

'Chicken' Arepas 21

plant-based chicken, salsa verde, pickled jalapeno, cilantro

Grilled Asparagus 15

fennel, fresno, marcona almonds, citrus vinaigrette

Broccolini 15

garlic, tamari, chile

Miso Glazed Crispy Eggplant 15

BBQ Fries 15

Vegetable Jambalaya Risotto 21

soyrizo, piquillo pepper remoulade

Sherry Glazed Tofu 23

swiss chard, pearl couscous, smoked tomato purée

Spaghettini 21

broccolini, tomato, asparagus, lemon vinaigrette

Grilled Marinated Portobello Mushrooms 24

sesame glazed rice noodles, shiitake mushrooms, napa cabbage

Daily Selection of Sorbets † 10

Dark Chocolate Brownie Sundae † 14

toasted hazelnuts & pecans, tabitain vanilla gelato, caramel sauce

* 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.

† Can be made gluten-free, please ask your server