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
~45~
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

~10~
## 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
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

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,
bhorseradish-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

Shareables

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

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

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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

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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moscato d’Asti, La Spinetta 2010</td>
<td>$12</td>
</tr>
<tr>
<td>Six Grapes Ruby Port, Graham’s</td>
<td>$14</td>
</tr>
<tr>
<td>30yr Tawney Port, Graham’s</td>
<td>$28</td>
</tr>
<tr>
<td>Bea, Sagrantino di Montefalco Passito 2008</td>
<td>$98</td>
</tr>
</tbody>
</table>

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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

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