Signature Cocktails

Pink Panther
the botanist islay dry gin, st. germain liqueur, pink peppercorn, cold-pressed lemon
20

Earl The Pearl
baku japanese vodka, earl grey tea, cold-pressed lemon, mint
21

Beauty Elixir
beefeater london dry gin, sparkling rosé, cucumber, strawberry
21

Emerald Gimlet
belvedere vodka, basil, cold-pressed lime
21

Nirvana
berradura blanco tequila, passion fruit, ginger
cold-pressed lime, chili pepper, red bull yellow edition (tropical)
22

O.D.B. “Old Dirty Bramble”
cazadores blanco tequila, smoked blackberries, honey, ginger; cold-pressed lemon
23

Green With Envy
ketel one botanicals cucumber & mint vodka, st. germain liqueur;
jalapeño cilantro nectar, cold-pressed lime, celery salt
23

Pandora’s Folly
bendrick’s gin, limoncello, fresb lime, ginger nectar, and sparkling wine.
23

The White Whale
madre espadin mezcxl, dolin blanc vermouth,
cocchi americano, honeysuckle, peppercorn
24

The Woodsman
old forester bourbon, house allspice dram, maple, cold-pressed lemon, muddled pears
24

Bubbles & Berries
g.b. mumm ‘grand cordon’ champagne, grey goose vodka, st. germain liqueur, muddled strawberries
25
### SPARKLING

- **Prosecco**, Gambino, Brut, Veneto, Italy, MV, 16
- **Moscato**, Vietti 'Cascinetta' Moscato d'Asti, Piedmont, Italy, 2022, 17
- **Champagne**, G.H. Mumm 'Grand Cordon', Brut, Champagne, France, MV, 25
- **Champagne**, Veuve Clicquot 'Yellow Label', Brut, Reims, France, MV, 37
- **Rosé Champagne**, Moët & Chandon 'Imperial', Brut, Épernay, France MV, 42

### WHITE

- **Pinot Grigio**, Il Masso, Friuli-Venezia-Giulia, Italy, 2022, 18
- **Riesling**, Dr. Hermann H, Mosel, Germany, 2022, 19
- **Sauvignon Blanc**, Venica & Venica 'Ronco del Cero', Friuli-Venezia Giulia, Italy, 2021, 24
- **Chardonnay**, Optik 'Bien Nacido Vineyard', Santa Maria Valley, California, 2021, 26
- **Sauvignon Blanc**, Cloudy Bay, Marlborough, New Zealand, 2022, 28

### ROSÉ

- **Grenache Blend**, Château d'Esclans 'Whispering Angel', Provence, France, 2022, 18

### RED

- **Chianti Classico**, Le Fonti, Tuscany, Italy, 2019, 21
- **Pinot Noir**, BloodRoot, Sonoma Coast, California, 2021, 22
- **Grenache Blend**, Le Clos du Caillou, Côtes du Rhône, France, 2020, 23
- **Cabernet Sauvignon**, Bon Amo, Napa Valley, California, 2021, 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

Bud Light   9
Tenaya Creek 702 Pale Ale   9
Avery White Rascal   10
Dos Equis Lager   10
Heineken   10
Heineken Silver   10
Heineken 0.0   10
Stella Artois   10
High Noon Watermelon Seltzer   10
Raw Bar

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

Salmon Ceviche*  23
mango granita, cucumber, fresno chili,
taro chips, coconut leche de tigre

Shrimp Cocktail  25
pickled peppers, shallots, citrus aioli

Yellowtail Crudo*  29
crispy garlic, rice pearls, pickled chilies,
avocado mousse, tamari soy, sesame chili oil

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

Kalua-Style Pulled Pork  24
cornbread, napa cabbage slaw, yuzu vinaigrette

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

Little French Dips*  28
slow-roasted beef, gruyère cheese, horseradish,
garlic aioli, house-made au jus

Roasted Bone Marrow  32
rioja-braised shallot marmalade

Executive Chef | Partner

Chris Santos
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
Mariano Ochoa

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 170

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 15
miso honey mustard, sambal ketchup

Crispy Fried Eggplant 15
roasted peanuts, grape gastrique,
micro cilantro, salsa macha

Sautéed Broccolini 15
garlic ponzu, chili crisp

Fried Brussels Sprouts 15
sweet teardrop peppers, sherry vinegar, fresno aioli

Mac & Cheese 17
truffle butter, fontina & white cheddar mornay, crispy reggianito

* 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

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

Strawberry Shortcake Shots
*génoise sponge, strawberry compote, vanilla cream*
15

Black-Bottomed Butterscotch Pot de Crème
*coconut chantilly*
16

Warm Vegan Cookie Sundae
*chocolate chip cookie, vanilla ice cream, chocolate sauce, hazelnut praline*
16

Selection of Ice Cream & Sorbets
*spiced pecan brownie, lemon drop, mangonada, strawberry cheesecake*
16

Beauty’s Wonder Wheel
*for two or more people, chef’s selection*
38