

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, fresh lime, ginger nectar, and sparkling wine.

23

The White Whale

*madre espadin mezcal, 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

Wines by the Glass

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
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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 Anno, 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 keupie

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

Shareables

'Chile Relleno' Empanadas <i>poblano, manchego, jalapeño-lime crema</i>	17
Cauliflower Tacos <i>apple miso marinade, gochujang, charred scallion salsa</i>	18
Butter & Little Gem Salad <i>grilled avocado, asparagus, fresh herbs, radish, cashew green goddess</i>	19
Kale & Apple Salad <i>pancetta, candied pecans, shaved goat cheese, apple cider vinaigrette</i>	19
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	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

Spaghetтини * <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
Hibiscus Blackened Salmon* <i>wheatberries,achiote butter, cauliflower coconut purée, pickled onions</i>	39
Spicy Siciliano Cavatelli <i>bay scallop, shrimp, squid, lemon caper butter, bomba, pizzaiola sauce</i>	42
Scallops * <i>curry couscous, white bean purée, pomegranate ponzu</i>	43
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
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 reggiano

* 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