

## *Signature Cocktails*

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### Green With Envy 20

*Ketel One Botanicals Cucumber Mint, St. Germain Liqueur,  
Cilantro & Jalapeño Nectar, Lime Juice*

### Beauty Elixir 21

*Gin, Sparkling Rosé, Cucumber, Strawberry*

### The Woodsman 21

*Bourbon, Allspice Maple Syrup, Pear, Lemon Juice, Cinnamon, Mint*

### Spicy Crush 22

*Mezcal, Tequila, Strawberry, Lemon Juice, Fresno Chili*

### The Burlesque Show 22

*Bourbon, Remy Martin XO, Averna, Burlesque Bitters  
Flamed Orange Zest*

## *Zero Proof Cocktails 9*

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### Mint Lemonade

*Lemon, mint, Q club soda*

### Garnet Gimlet

*Strawberry, Basil, Lemon Nectar  
Fresh Lime Juice, Ginger Ale*

## *Beers / Seltzer 8*

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### Stella Cidre

### Heineken 0.0

### Black Cherry White Claw

## *Wines by the Glass*

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### *Sparkling*

<i>Sparkling, Chandon, Napa Valley, CA, NV</i>	15
<i>Cava Rosé, Campo Viejo, Spain, NV</i>	18
<i>Champagne, Moët Impérial, 'Brut', France, NV</i>	31

### *White*

<i>Riesling, Hugel Family, Alsace, France, 2021</i>	17
<i>Sauvignon Blanc, Blank Stare, Russian River, 2019</i>	21
<i>Chardonnay, Mannequin, California, 2022</i>	23

### *Rosé*

<i>Grenache &amp; Cinsault, Whispering Angel, Provence, France, 2022</i>	17
<i>Syrah &amp; Cabernet, Flamingo Estate, San Louis Obispo County, CA, 2021</i>	19

### *Red*

<i>Malbec, Terrazas de los Andes, Mendoza, Argentina, 2021</i>	15
<i>Merlot, Emmolo, Napa Valley, CA, 2020</i>	15
<i>Pinot Noir, J Vineyards, CA, 2021</i>	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.

## Shareables

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Warm Clark Street Bakery  
Demi-Baguette 12  
*roasted garlic-chive butter*

Avocado & Lemon Toast 16  
*chili oil*

Kale & Apple Salad 17  
*apple cider vinaigrette, pancetta  
candied pecans, shaved goat cheese*

Tuna Poke Wonton Tacos 21  
*cilantro, radish, wasabi kewpie*

Little French Dips\* 21  
*slow-roasted prime sirloin, Gruyère cheese,  
horseradish-garlic aioli, house-made au jus*

Shrimp Cocktail 25  
*charred jalapeño cocktail, lemon*

Grilled Cheese, Smoked Bacon  
& Tomato Soup Dumplings 25

Crispy Thai Shrimp 28  
*carrot cucumber slaw*

Mexican Street Corn Ravioli 28  
*roasted poblano crème, cotija  
cilantro lime butter*

Oven Braised Chicken Meatballs 29  
*whipped ricotta, wild mushroom, truffle*

Half Roasted Chicken 33  
*green onion chimichurri, crispy kale*

Oysters  
*chef's choice ½ dozen 24 / dozen 45*

*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.*



## *Seafood & Prime Meats* \*

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### Faroe Island Salmon 42

*ancient grains, golden berries, tomatoes  
pepitas, herb remoulade*

### Butter Basted Scallops 45

*shrimp and saffron rice, peri peri sauce, crispy linguíça*

### Grilled Branzino 54

*crispy chili oil, kohlrabi salad, pickled ginger*

### Classic Thick Cut Filet 57

*creamy spinach and roasted garlic-bacon sauce*

### 24 oz. Bone-in Ribeye 98

*35 day dry aged  
creamy spinach and roasted  
garlic-bacon sauce*

## *Accessories*

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### Broccolini 15

*garlic, soy, chili*

### Patatas Bravas 15

*baby yukon gold, guajillo sauce, pecorino*

### Mac & Cheese 17

*aged cheddar, buttered panko  
+ bacon 6*

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## *Desserts*

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Housemade Cookie 4  
*crispy chocolate chip*

Bourbon Milkshake Shot 8  
*french vanilla ice cream, date caramel*

Selection of Ice Cream & Sorbets 10

Berries & Cream 14  
*butter cake, farm fresh berries, chantilly*

Chocolate Peanut Butter Cake 16  
*chocolate cake, peanut butter mousse, dark chocolate sauce*

Wonder Wheel 35  
*for two or more people  
chef's selection*

## *After Dinner Drinks*

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Inniskillin, *Cabernet Franc, Ice Wine* 18

Far Niente 'Dolce', *Late Harvest Wine* 25

20 year Taylor Fladgate, *Tawny Port* 18

30 year, Sandeman, *Tawny Port* 25

40 year Taylor Fladgate, *Tawny Port* 40

Hennessy XO, *Cognac* 50

Remy Martin Louis XIII, *Cognac .5oz* 140

*Chef/ Partner* **Chris Santos**  
*VP of Culinary Operations* **Sarah Nelson**  
*VP of Culinary Operations, West Coast* **Michael Armstrong**  
*General Manager* **Keema Haynes Grey**