

# Signature Cocktails

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## 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*

22

## 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

## Black Dahlia

*tincup original whiskey, amaro lucano,  
vanilla, espresso, aromatic bitters*

23

## 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*

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## SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, MV	16
Moscato, Marchesi Incisa Della Rocchetta 'Felice' Moscato d'Asti, Piedmont, Italy, 2021	18
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
Chenin Blanc, Aperture, North Coast, California, 2022	23
Chardonnay, Frank, Napa Valley, California, 2021	27
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2022	28
Chardonnay, Chevalier de la Créé 'Knights Templar Cuvée' Montagny 1er Cru, Burgundy, France, 2022	30

## ROSÉ

Grenache Blend, Château d'Esclans 'Whispering Angel', Provence, France, 2022	18
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## RED

Chianti Classico, Le Fonti, Tuscany, Italy, 2019	22
Grenache Blend, Le Clos du Caillou, Côtes du Rhône, France, 2020	24
Pinot Noir, Alexana 'Terroir Series', Willamette Valley, Oregon, 2022	27
Cabernet Sauvignon, Bon Anno, Napa Valley, California, 2021	28
Cabernet Sauvignon, Quilt, Napa Valley, California, 2021	32
Bordeaux, Château Simard, Grand Cru, Saint-Émilion, France, 2015	33

## *Zero-Proof Cocktails*



### Garnet Gimlet

*strawberry, basil, cold-pressed lime, q mixers premium ginger ale*

14

### NO-Groni

*lyre's london dry, aperitif rosso, italian orange*

15

### Grove Cosmo

*seedlip grove 42, pomegranate, lime, q mixers premium ginger ale*

15

### Spiced Espresso Martini

*seedlip spice 94, espresso, vanilla nectar*

15

## *Beers & Seltzers*



Bud Light 9

Tenaya Creek 702 Pale Ale 9

Avery White Rascal 10

Dos Equis Lager 10

Golden Road Mango Cart 10

Goose Island IPA 10

Heineken 10

Heineken Silver 10

Heineken 0.0 10

Michelob Ultra 9

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 8

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

Steak Tartare Quesadilla \* 32  
*comte, gruyere, swiss, cornichon, shallots, dijon, egg yolk*

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
Kale & Apple Salad <i>pancetta, candied pecans, shaved goat cheese, apple cider vinaigrette</i>	19
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	21
Salumeria-Style Chopped Salad <i>crispy salumi, endives, butter lettuce, arugula, mozzarella, cucumber, tomato, onion, cherry peppers, artichoke, italian vinaigrette</i>	22
Thai Style Deep-Fried Shrimp	27
Pork Belly Sliders <i>peanut sesame sauce, raspberry sichuan coulis, bacon jam</i>	27
Blue Crab Cake 'Corn Dogs' <i>sweet corn mustard</i>	30

## For The Table

Spaghettoni * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side-up egg</i>	26
Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	26
'Birria Style' Short Rib & Oaxaca Cheese Ravioli <i>jalapeño lime crema</i>	32
Cavatelli Pomodoro <i>calabrian chili butter, marinated tomatoes, ricotta salata, basil</i>	36
Gochujang Salmon* <i>kimchi slaw, black garlic risotto, ginger aioli, furikake</i>	39
Citrus-Dusted Scallops * <i>citrus &amp; vanilla rub, grapefruit beurre blanc, caramelized endives, braised fennel</i>	41
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* \*

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Beef Wellington 64

*filet mignon, foie gras mousse, mushroom duxelles, red wine sauce*

Blue Cheese Walnut Crusted 10 oz. Classic Thick Cut Filet 87

*wild mushrooms, roasted garlic bacon sauce, crispy potato*

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*

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BBQ Fries 12

Crispy Panko Vidalia Onion Rings 15

*miso honey mustard, sambal ketchup*

Grilled Asparagus 15

*preserved lemon*

Sautéed Broccolini 15

*garlic ponzu, chili crisp*

Fried Brussels Sprouts 15

*sweet teardrop peppers, sherry vinegar, fresno aioli*

Truffle Mac & Cheese 22

*truffle butter, fontina & white cheddar mornay, crispy reggiano*

+Lobster 15

\* 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*

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**“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 Blue Wonder Wheel**  
*for two or more people, chef's selection*  
39