

Signature Cocktails

Mother Of Pearl

delicate, velvety, floral

*elyx single estate vodka, white peach,
lavender, lemon, orange bitters, aqua faba*

23

Hypnotize

vibrant, blue, tangy

*casa azul blanco tequila, rum, hpnotiq,
lime, orange, blueberry*

24

Rose Gold

crisp, fruity, effervescent

*aperol, mango, cocchi americano, lemon,
q premium mixers sparkling grapefruit, prosecco*

24

Ring of Fire

fiery, smoky, tropical

*1800 cristalino añejo tequila, dos hombres mezcal,
pineapple, agave, lime, habanero*

26

Jade

bright, refreshing, botanical

*the botanist gin, luxardo maraschino,
lime, green apple, q premium mixers club soda*

24

The Woodsman

warm, spiced, earthy

*jack daniel's single barrel, house allspice dram,
maple, lemon, pears*

26

O.D.B. "Old Dirty Bramble"

smoky, sweet, zesty

*casamigos blanco tequila,
smoked blackberries, honey, ginger, lemon*

25

Third Eye Grind

our espresso martini

*aspen vodka, kahlúa, licor 43,
frangelico, espresso*

26

Green With Envy

herbaceous, spicy, crisp

*ketel one botanicals cucumber & mint vodka,
st. germain, jalapeño-cilantro, lime, celery salt*

25

Bubbles & Berries

bubbly, fruity, elegant

*belvedere vodka, sparkling wine,
st. germain, strawberries, lemon*

27

Nirvana

tropical, spicy, energizing

*código 1530 blanco tequila, ginger, thai chili,
passionfruit, lime, red bull yellow edition (tropical)*

25

In An Instant

tangy, vibrant, photogenic

*flecha azul blanco tequila,
tingala, lime, agave, watermelon*

31

Zero-Proof Cocktails

Garnet Gimlet 16

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

NO-Groni 17

lyre's london dry, aperitif rosso, italian orange

Grove Cosmo 17

seedlip grove 42, pomegranate, lime, red bull sugarfree red edition (watermelon)

Spiced Espresso Martini 17

seedlip spice 94, espresso, vanilla nectar

Champagne & Caviar

30g "The Only" White Sturgeon Caviar*

Dom Pérignon 'White Luminous' - Vintage 2015

800

Beers & Seltzers

Bud Light 10

Dos Equis Lager 11

Goose Island IPA 11

Heineken, Silver and 0.0 11

Michelob ULTRA and ULTRA Zero 10

Sam Adams Seasonal 10

Stella Artois 11

High Noon Watermelon Seltzer 11

Wines by the Glass



SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, NV	18
Moscato, Marchesi Incisa Della Rocchetta 'Felice' Moscato d'Asti, Piedmont, Italy, 2023	20
Champagne, G.H. Mumm 'Grand Cordon' Brut, Reims, France, NV	27
Champagne, Veuve Clicquot 'Yellow Label' Brut, Reims, France, NV	32
Rosé Champagne, Moët & Chandon 'Imperial' Brut, Épernay, France NV	41

WHITE

Pinot Grigio, Jermann, Friuli, Italy, 2023	21
Riesling, Koehler Ruprecht, Kabinett, Pfalz, Germany, 2021	22
Chenin Blanc, Aperture, North Coast, California, 2022	23
Chardonnay, Frank, Napa Valley, California, 2021	27
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2023	28
Chardonnay, Chevalier de la Crie 'Knights Templar Cuvée' Montagny 1er Cru, Burgundy, France, 2022	29

ROSÉ

Grenache Blend, Minuty 'Prestige' Côtes de Provence, France, 2023	21
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RED

Toscana, La Spinetta 'Il Nero Di Casanova' Tuscany, Italy, 2020	24
Zinfandel, Orin Swift '8 Years in the Desert' California, 2023	25
Cabernet Sauvignon, Quilt, Napa Valley, California, 2022	27
Bordeaux, Tempo d'Angelus, Bordeaux, France, 2023	27
Pinot Noir, Freeman, Russian River Valley, California, 2022	28
Cabernet Sauvignon, Stags' Leap Winery, Napa Valley, California, 2021	32

Starters

Select Two (2)

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

Cauliflower Wonton Tacos
apple miso marinade, gochujang, charred scallion salsa

Salmon Ceviche *
*aji leche de tigre, angostura chili oil,
passion fruit granita, lotus chips*

Italian Beef
spicy giardiniera, cherry pepper aioli, au jus

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

Chaat Masala Beef Tartare *
puri, tamarind chutney, horseradish yogurt, green apple pani

Lobster Roll *
*'the only' white sturgeon caviar,
cucumber, yuzu aioli
+28 upgrade*

À La Carte

Kusshi Oysters * 1/2 dz 34
sake slushie, cucumber foam

Pearls Of The Sea * 125
*dozen oysters, shrimp cocktail,
1lb. lobster, 1/4lb. alaskan king crab legs*

"The Only" White Sturgeon Caviar * 195
mini cones, citrus crème fraîche, chopped egg, chives

Executive Chef | Partner

Chris Santos

Shareables

Select One (1)

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

Oven Braised Chicken Meatballs
*sheep's milk ricotta,
wild mushroom, truffle*

Honey Walnut Shrimp
*napa cabbage, cucumber,
sesame vinaigrette*

Taleggio & Egg Focaccia Bites
*honey, black truffle,
sea salt*

Sake-Braised Short Rib Bao
orange chili crisp
+6 each upgrade

Roasted Bone Marrow
*rioja-braised shallot marmalade,
celery & caper salad*
+12 upgrade

Accessories

Select One (1)

Truffle Fries
*grana cheese,
chive, truffle oil*

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

Crispy Panko Vidalia Onion Rings
*miso honey mustard,
sambal ketchup*

Broccolini
garlic ponzu, chili crisp

Truffle Mac & Cheese
*truffle butter,
fontina & white cheddar mornay,
crispy reggianito*
add shaved black truffle +24 upgrade

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.

For The Table

Select One (1)

Udon Carbonara *

yuzu kosho, poached egg, pork belly, seven peppercorn mix

Gochujang Salmon *

kimchi slaw, black garlic risotto, ginger aioli, furikake

Mexican Street Corn Ravioli

roasted poblano crema, fresno, cotija, cilantro-lime butter

Panzanella Scallops *

*yellow pepper romesco, white balsamic butter,
sherry reduction, tomato oil, brioche*

B&E Beef Wellington *

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

+49 upgrade

10 oz. Classic Thick-Cut Filet *

roasted garlic & bacon sauce

+49 upgrade

Double-Cut Lamb Chop *

polenta, port wine glaze

+54 upgrade

A La Carte

18 oz. Dry-Aged Bone-In NY Strip Oscar-Style * 125

king crab, asparagus, béarnaise

38 oz. Tomahawk Ribeye * 170

roasted garlic & bacon sauce

Dessert

Chef's Selection

* 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.