

## Signature Cocktails

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### Earl The Pearl

*baku japanese vodka, earl grey tea, cold-pressed lemon, mint*

21

### O.D.B. “Old Dirty Bramble”

*cazadores blanco tequila, smoked blackberries,  
honey, ginger, cold-pressed lemon*

23

### Beauty Elixir

*beefeater london dry gin, sparkling rosé, cucumber, strawberry*

21

### Nirvana

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

22

### Pink Panther

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

20

### Bubbles & Berries

*g.b. mumm ‘grand cordon’ champagne, grey goose vodka,  
st. germain liqueur, muddled strawberries*

25

### The White Whale

*madre espadin mezcal, dolin blanc vermouth,  
cocchi americano, honeysuckle, peppercorn*

24

### Emerald Gimlet

*belvedere vodka, basil, cold-pressed lime*

21

### Green With Envy

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

23

### The Woodsman

*old forester bourbon, house allspice dram, maple,  
cold-pressed lemon, muddled pears*

24

# *Wines by the glass*

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## SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, MV	15
Champagne, G.H. Mumm 'Grand Cordon', Brut, Champagne, France, MV	25
Champagne, Veuve Clicquot 'Yellow Label', Brut, Reims, France, MV	35
Rosé Champagne, Moët & Chandon 'Imperial', Brut, Épernay, France MV	42

## WHITE

Pinot Grigio, Il Masso, Friuli, Friuli-Venezia-Giulia, Italy, 2021	18
Riesling, Dr. Hermann H, Mosel, Germany, 2020	19
Sauvignon Blanc, Venica & Venica 'Ronco del Cero', Friuli-Venezia Giulia, Italy, 2021	24
Chardonnay, Optik 'Bien Nacido Vineyard', Santa Maria Valley, California, 2020	26
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2022	28

## ROSÉ

Grenache Blend, Château d'Esclans 'Whispering Angel', Provence, France, 2021	18
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## RED

Chianti Classico, Le Fonti, Panzano, Tuscany, 2017	20
Pinot Noir, BloodRoot, Sonoma Coast, California, 2020	22
Grenache Blend, Le Clos du Caillou, Côtes du Rhône, France, 2020	23
Cabernet Sauvignon, BonAnno, Napa Valley, California, 2019	27
Cabernet Sauvignon, Newton 'Unfiltered', Napa Valley, California, 2018	34

*Virgin Cocktails*  
12

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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*

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Avery White Rascal 10

Bud Light 9

Dos Equis Lager 10

Heineken 10

Heineken Silver 10

Heineken 0.0 10

Stella Artois 10

Tenaya Creek 702 Pale Ale 9

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 Sashimi \* 36  
*lemon, white truffle oil, caviar, ponzu*

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

Avocado, Lemon, Espelette 18

Little French Dips \* 21  
*slow-roasted beef, gruyère cheese, horseradish,  
garlic aioli, house-made au jus*

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

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

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
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

Spaghettoni * <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
Sesame Crusted Salmon* <i>miso glaze, roasted mushrooms, fresno chili, scallion</i>	39
Spicy Siciliano Cavatelli <i>bay scallop, shrimp, squid, lemon caper butter, bomba, pizzaiola sauce</i>	42
Sweet Soy-Glazed Scallops * <i>fennel &amp; snap pea salad, pickled ginger, sesame aioli</i>	45
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*  
**Lucas Knox**

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*

10 oz. Classic Thick Cut Filet 68

18 oz. Dry Aged Bone-In NY 88

38 oz. Tomahawk Ribeye 155

*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*

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

Sautéed Broccolini 15  
*garlic ponzu, chili crisp*

Roasted Baby Carrots 15  
*pepper coulis, fine herb crème, roasted pine nuts*

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*

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### “les,nyc” Doughnuts

14

*dark chocolate fudge, berry & caramel sauces*

### Strawberry Shortcake Shots

15

*génoise sponge, strawberry compote, vanilla cream*

### Black-Bottomed Butterscotch Pot de Crème

16

*coconut chantilly*

### Warm Cookie Sundae


16

*chocolate chip cookie, vanilla ice cream,  
chocolate sauce, hazelnut praline*

### Selection of Ice Cream & Sorbets

16

*spiced pecan brownie, lemon drop,  
mangonada, strawberry cheesecake*



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