Cocktails

Sweet

Emerald Gimlet  17
Absolut ‘Elyx’ Vodka, basil, lemon nectar, fresh lime

The Daffy  17
Mount Gay XO & ‘Eclipse’ Rums, crème of coconut, cold pressed lime, Thai bird chili nectar, chili lime dust

Pink Panther  17
The Botanist Gin, St. Germain Liqueur, pink peppercorn syrup, lemon

Beauty Elixir  17
Sipsmith Gin, cucumber, strawberry, rosé sparkling wine

O.D.B. “Old Dirty Bramble”  17
Maestro Dobel ‘Diamante’ Tequila, smoked blackberries, boney, ginger, lemon

Earl The Pearl  17
Hangar One Vodka, Earl Grey Tea, lemon, mint syrup

Green With Envy  17
EFFEN cucumber vodka, St. Germaine, jalapeno cilantro nectar, cold pressed lime, celery salt

Bubbles & Berries  19
Taittinger Champagne, EFFEN Vodka, St. Germain Liqueur, muddled strawberries

Savory

The Woodsman  17
Maker’s Mark Bourbon, allspice dram, maple syrup, lemon, muddled pears

Notorious B&E  17
Manifest, Domaine de Canton ginger liqueur, cold pressed lime, house lemon nectar, matcha, egg white

Velvet Orange  17
Tito’s Handmade Vodka, Angostura Amaro, cold pressed lime, orange & pineapple, Red Bull Orange Edition

The Delorean  17
Fig-infused Remy Martin 1738, Cointreau, cold pressed lemon, house lemon thyme nectar

Barrel Aged

Madison Avenue  17
Maker’s Mark Bourbon, Cinzano ’1757’ Sweet Vermouth, Maple Syrup, Orange Bitters

The White Whale  17
Illegal Mezcal, Dolin Blanc vermouth, Cocchi Americano, apple bitters, house dehydrated apple
Wines by the glass

SPARKLING

Champagne, Taittinger, ‘Brut’, France, NV  23
Champagne, Veuve Clicquot, ‘Yellow Label’, France, NV  28

SAKE

Junmai Daiginjo, Soto, Niigata Prefecture, Japan  21

WHITE

Pinot Grigio, Masi, ‘Masianco’, Friuli, Italy, 2017  14
Sauvignon Blanc, Roth, Sonoma County, California, 2017  15
Riesling, Deits and Lessons®, Monterey, California, 2017  16
Chardonnay, Luminus by Beringer, Napa Valley, California, 2016  18

ROSE

Grenache, Château Minuty, Rose et Or, Provence, France, 2017  16

RED

Malbec, Nieto Senetiner, Mendoza, Argentina 2016  16
Cabernet Blend, Penfolds, Max’s, South Australia, 2016  16
Pinot Noir, J Vineyards, California, 2016  17
Pinot Noir, Sonoma Cutrer, Russian River Valley, California, 2016  24
Cabernet, Kenwood, ‘Artist Series’, Sonoma Valley, California, 2013  29
Virgin Cocktails

Mint Lemonade
lemon, mint, club soda

Ruby Iced Tea
red currant tea, lemon juice, mint

Garnet Gimlet
strawberry, basil, lemon nectar, fresh lime juice, ginger ale

Platinum Peacock
cucumber, granny smith apple, pineapple, mint

Beer

Bud Light 9
Corona 10
Heineken 10
Heineken Light 10
Stella Artois 10
Lagunitas IPA 10
Tiger Asian Lager 10
* Orange Kissed Salmon Ceviche 15
jalapeño, mango, crispy corn tortilla

* Tuna Poke Wonton Tacos 19
chiffonade cilantro, radish, wasabi kewpie

* Yellowtail Sashimi 21
lemongrass dashi, avocado-yuzu mousse, black sesame seeds

Shrimp Cocktail 21
pickled peppers, shallots, citrus aioli

* Littleneck Clams
(half dozen) 9   (dozen) 16

* East & West Coast Oysters
(half dozen) 24   (dozen) 42

1 lb Alaskan King Crab Legs 65

* Pearls of The Sea 95
dozen oysters, ½ dozen littlenecks,
4 shrimp cocktail, 1 lb lobster
1/4 lb alaskan king crab legs

Executive Chef | Partner
Chris Santos
Jewels on Toast

Caesar Toast 14
creamy garlic, crispy chicken skin

Avocado, Lemon & Espelette 16

Asparagus & Prosciutto 16
wild rocket, whipped burrata, preserved lemon vinaigrette, balsamic reduction

Artichoke Grilled Flat Bread 16
hearts of palm, preserved lemon, micro lime mint, garlic aioli

Roasted Bone Marrow 23
rioja braised shallot marmalade
K-town Bao Burgers 8 each
gochujang aioli, shishito-daikon slaw, bao bun

The House Salad 14
leafy greens, hand torn herbs, crunchy seeds, lemon toasted cumin vinaigrette, tofu tzatziki

‘Chile Relleno’ Empanadas 14
poblano, manchego, jalapeño-lime crema

Kale & Apple Salad 18
apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese

Korean Fried Chicken 18
cucumber kimchi, gochujang glaze, sesame seeds

Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings 18

Spanish Braised Octopus Tacos 18
white bean salsa verde, chorizo infused saffron aioli

Thai Style Deep-Fried Shrimp 24
green papaya slaw

Accessories
12

Mediterranean Cauliflower
pickled shallots, mint, yogurt

Blistered Shishito Peppers
ponzu, radish, furikake

Broccolini
garlic, soy, chile

BBQ Fries

Crispy Vidalia Onion Rings
miso honey mustard and sambal ketchup

Croque Monsieur
‘Mac & Cheese’
dijon béchamel, Black Forest ham, mezzi rigatoni, brioche crumbs
17
* Make It A Madame
with sunny-side up egg
add 2

Please alert your server to any food allergies.
Spaghettini *
zucchini, lemon, parsley pesto, parmagiano, sunny-side up egg

Mexican Street Corn Ravioli
roasted poblano creme, jalapeño, cotija, cilantro

House-Made Cavatelli
spicy Italian sausage, broccolini, cherry tomato

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

Roasted Chicken ”Pozole”
white hominy, avocado, heirloom tomato, jalapeño crema

Grilled Atlantic Salmon *
artichoke barigoule, carrot & asparagus, red pepper emulsion

Seared Scallops
roasted cippolini onions, English peas, preserved lemon, citrus carrot purée

Pork Chop ’Al Pastor’
grilled pineapple salsa, sweet chili glaze, charred lime

Prime Meats *

Grilled Double Cut Lamb Chops 48
port wine glaze, polenta

12 oz. Classic Thick Cut Filet 60

14 oz. Prime Dry Aged Sirloin 64

38 oz. 30 Day Dry Aged Tomahawk Ribeye 135

“Make It Oscar Style” add 28
smoked black truffle hollandaise, jumbo lump crab meat, asparagus

steaks are served with Beauty & Essex signature sauces:
black truffle hollandaise
roasted garlic & bacon

* 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

Strawberry Birthday Cake Shot  8
*spiked strawberry vanilla gelato, cookie crumbles*

Selection of Ice Creams & Sorbets  10

Black Bottomed Butterscotch Pot de Crème  13
*coconut chantilly*

Chocolate Ganache Tartlets  14
*berry purée, crisp tuiles, strawberry sorbet*

Carrot Layer Cake  14
*cream cheese filling, milk ice cream*

"les,nyc" Doughnuts  14
*dark chocolate fudge, berry & caramel sauces*

Tiramisu Sundae  16
*espresso ice cream, mascarpone whip, espresso cake, cocoa nibs*

“Carnival” Peanut Butter-Pretzel Sundae  16
*peanut butter gelato, chocolate chunks, candy trail mix, caramel, chocolate pretzels and potato chip*

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