

Signature Cocktails

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

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

grey goose vodka, st. germain liqueur, sparkling wine, muddled strawberries

25

Wines by the Glass

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

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 & 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 *

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 170

*steaks are served with Beauty & Essex signature sauces:
roasted garlic & bacon,
argentinian red pepper & olive chimichurri*



Accessories

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

“les,nyc” Doughnuts
dark chocolate fudge, berry, and caramel sauce
16


Strawberry Shortcake Shots
génoise sponge, strawberry compote, vanilla cream
16

Black-Bottomed Butterscotch Pot de Crème
coconut chantilly
16

Selection of Ice Cream & Sorbets
*spiced pecan brownie, lemon drop,
mangonada, strawberry cheesecake*
16

Warm Vegan Blueberry Pie
vanilla ice cream
18

Carrot Cupcakes
candied walnut, mango pineapple compote, salted caramel
21



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

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