

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

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

SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, MV	16
Moscato, Vietti 'Cascinetta' Moscato d'Asti, Piedmont, Italy, 2022	17
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
Sauvignon Blanc, Venica & Venica 'Ronco del Cero', Friuli-Venezia Giulia, Italy, 2021	25
Chardonnay, Optik 'Bien Nacido Vineyard', Santa Maria Valley, California, 2021	26
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
Pinot Noir, BloodRoot, Sonoma Coast, California, 2021	23
Grenache Blend, Le Clos du Caillou, Côtes du Rhône, France, 2020	24
Cabernet Sauvignon, Bon Anno, Napa Valley, California, 2021	28
Bordeaux, Château Simard, Grand Cru, Saint-Émilion, France, 2015	33
Cabernet Sauvignon, Newton 'Unfiltered', Napa Valley, California, 2018	34

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 * 28
chiffonade cilantro, radish, wasabi keupie

Salmon Ceviche * 26
*mango granita, cucumber, fresno chili,
taro chips, coconut leche de tigre*

Shrimp Cocktail 29
pickled peppers, shallots, citrus aioli

Yellowtail Crudo * 35
*crispy garlic, rice pearls, pickled chilies,
avocado mousse, tamari soy, sesame chili oil*

East & West Coast Oysters *
(half dozen) 30 | (dozen) 55
add caviar +8 per oyster

Pearls of The Sea * 166
*dozen oysters, 4 shrimp cocktail,
1 lb lobster, 1/4 lb alaskan king crab legs*

Jewels on Toast

House-Made Deep Dish Focaccia Bites 21
fresh mozzarella, san marzano tomato sauce, fresno garlic relish
Add Soppressata 8

Kalua-Style Pulled Pork 29
cornbread, napa cabbage slaw, yuzu vinaigrette

Steak Tartare * 34
grilled focaccia, shoestring potato, black truffle aioli

Little French Dips * 35
*slow-roasted beef, gruyère cheese, horseradish,
garlic aioli, house-made au jus*

Roasted Bone Marrow 36
rioja-braised shallot marmalade

Executive Chef | Partner

Chris Santos

Shareables

'Chile Relleno' Empanadas <i>poblano, manchego, jalapeño-lime crema</i>	20
Cauliflower Tacos <i>apple miso marinade, gochujang, charred scallion salsa</i>	21
Butter & Little Gem Salad <i>grilled avocado, asparagus, fresh herbs, radish, cashew green goddess</i>	21
Kale & Apple Salad <i>pancetta, candied pecans, shaved goat cheese, apple cider vinaigrette</i>	22
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	25
Thai Style Deep-Fried Shrimp	34
Lobster Bao Buns <i>old bay butter-poached lobster, celery, spicy chicharrón, calabrian chili aioli</i>	34

For The Table

Spaghettini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side-up egg</i>	30
Mexican Street Corn Ravioli <i>roasted poblano creme, jalapeño, cotija, cilantro</i>	31
Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	31
Hibiscus Blackened Salmon* <i>wheatberries,achiote butter, cauliflower coconut purée, pickled onions</i>	44
Spicy Siciliano Cavatelli <i>bay scallop, shrimp, squid, lemon caper butter, bomba, pizzaiola sauce</i>	46
Seared Sea Scallops * <i>curry couscous, white bean purée, pomegranate ponzu</i>	47
Grilled Double-Cut Lamb Chop * <i>port wine glaze, polenta</i>	79

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 77

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

10 oz. Classic Thick Cut Filet 81

18 oz. Dry Aged Bone-In NY 97

38 oz. Tomahawk Ribeye 190

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



Accessories

BBQ Fries 15

Crispy Panko Vidalia Onion Rings 18
miso honey mustard, sambal ketchup

Crispy Fried Eggplant 18
*roasted peanuts, grape gastrique,
micro cilantro, salsa macha*

Sautéed Broccolini 17
garlic ponzu, chili crisp

Fried Brussels Sprouts 17
sweet teardrop peppers, sherry vinegar, fresno aioli

Truffle Mac & Cheese 21
*truffle butter, fontina & white cheddar mornay, crispy reggianito
+Lobster 17*

* 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 & caramel sauces
17

Strawberry Shortcake Shots
génoise sponge, strawberry compote, vanilla cream
17

Black-Bottomed Butterscotch Pot de Crème
coconut chantilly
18

Warm Vegan Cookie Sundae
*chocolate chip cookie, vanilla ice cream,
chocolate sauce, hazelnut praline*
19

Selection of Ice Cream & Sorbets
*spiced pecan brownie, lemon drop,
mangonada, strawberry cheesecake*
18



Beauty's Wonder Wheel
for two or more people, chef's selection
46