

Cocktails

Sweet

Emerald Gimlet

basil, cold pressed lime

Absolut Citron Vodka 17 or Absolut 'Elyx' Vodka 19

Pink Panther

St. Germain liqueur, pink peppercorn, cold pressed lemon

Plymouth Gin 17 or Oxley Gin 19

Beauty Elixir

G.H. Mumm Rosé Champagne, cucumber, strawberry

Stratusphere Gin 17 or The Botanist Gin 19

O.D.B. "Old Dirty Bramble"

smoked blackberries, honey, ginger, cold pressed lemon

Camarena Blanco Tequila 17 or El Tesoro Blanco Tequila 19

Earl The Pearl

Earl Grey Tea, cold pressed lemon, mint

Haku Vodka 17 or Grey Goose Vodka 19

Green With Envy

St. Germain liqueur, jalapeño cilantro nectar, cold pressed lime, celery salt

Ketel One Vodka 17 or Grey Goose Vodka 19

Bubbles & Berries

Taittinger Champagne, Absolut Citron Vodka, St. Germain Liqueur, muddled strawberries

19

Savory

The Woodsman

house allspice dram, maple, cold pressed lemon, muddled pears

Maker's Mark Bourbon 17 or Basil Hayden's Bourbon 19

Nirvana

Camarena Blanco Tequila, passion fruit, ginger

cold pressed lime, chili pepper, Red Bull Yellow Edition

17

Notorious B&E

Manifest, Domaine de Canton ginger liqueur

cold pressed lime, matcha, egg white

19

Barrel Aged

The White Whale

Illegal Mezcal, Dolin Blanc vermouth, Cocchi Americano, honeysuckle, peppercorn

19

Wines by the glass

SPARKLING

Champagne, Taittinger, 'Brut', France, NV	23
Rosé Champagne, G.H. Mumm, France, NV	25
Champagne, Veuve Clicquot, 'Yellow Label', France, NV	28

WHITE

Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2018	14
Sauvignon Blanc, Roth, Sonoma County, California, 2017	15
Riesling, Debts and Lessons, Monterey, California, 2018	16
Sauvignon Blanc, Smith & Sheth 'CRU', Marlborough, New Zealand, 2017	18
Chardonnay, William Hill, Napa Valley, California, 2016	19
Chardonnay, Newton, Napa Valley, California, 2014	26

ROSÉ

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

Malbec, Nieto Senetiner, Mendoza, Argentina 2017	16
Cabernet, Louis Martini, California, 2016	16
Pinot Noir, J Vineyards, California, 2016	17
Zinfandel, Saldo, California, 2016	23
Cabernet, Kenwood, 'Artist Series', Sonoma Valley, California, 2013	29
Red Blend, Prisoner, Napa Valley, California, 2018	30

Virgin Cocktails

12

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

Beer

Bud Light 9

Coors Light 9

Miller High Life 9

Pabst Blue Ribbon 9

Corona 10

Heineken 10

Lagunitas IPA 10

Peroni 10

Stella Artois 10

Tiger Asian Lager 10



Raw Bar

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

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

Shrimp Cocktail 21
pickled peppers, shallots, citrus aioli

Smoked Salmon Dip 22
*whipped dill cream cheese, pickled red onion, hard-boiled egg,
housemade "everything" crisps*

* 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, 1/2 dozen littlenecks,
4 shrimp cocktail, 1 lb lobster
1/4 lb alaskan king crab legs*

Farm-Raised Sturgeon Caviar 110
30g jar

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.

Chef-Crafted Charcuterie Board

52

*steak tartare, wagyu beef bresaola,
Calabrian chili pepper pate
served with house-made accoutrements.*

*elevate your steak tartare with the addition of
10g of farm-raised sturgeon caviar*

30

Jewels on Toast

Caesar Toast 14

creamy garlic, crispy chicken skin

Avocado, Lemon & Espelette 16

Little French Dips 16

*slow-roasted beef, Gruyère cheese, horseradish,
garlic aioli, house-made au jus*

Mushroom & Prosciutto Flatbread 18

arugula, garlic cream, parmesan

Roasted Bone Marrow 23

rioja braised shallot marmalade

Executive Chef | Partner

Chris Santos

Classic B&E Sliders <i>juicy chuck and brisket blend, American cheese, melted onions, secret sauce, house-made sesame potato bun</i>	9 each
'Chile Relleno' Empanadas <i>poblano, manchego, jalapeño-lime crema</i>	14
The House Salad <i>leafy greens, shaved cauliflower, broccolini, Grana, cucumber, crunchy quinoa, red wine vinaigrette</i>	16
Nopales & Hearts of Palm Blue Corn Tostadas <i>grilled scallion, citrus, cucumber sesame dressing</i>	16
Kale & Apple Salad <i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	18
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	18
Wild Mushroom Arancini <i>arborio rice, smoked goat cheese, arrabbiata sauce</i>	18
Southern Style Fried Chicken <i>candied buttermilk biscuits, black garlic, radish slaw, country gravy</i>	21
Thai Style Deep-Fried Shrimp <i>green papaya slaw</i>	24

Accessories

12

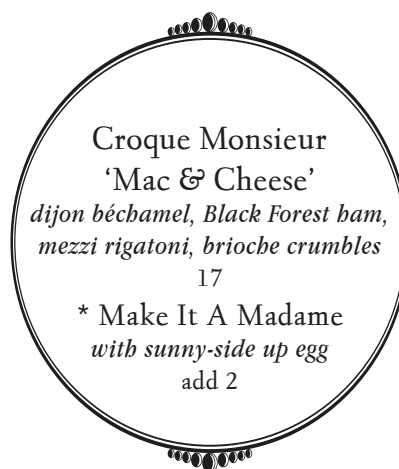
Mediterranean Cauliflower
pickled shallots, mint, yogurt

Blistered Shishito Peppers
ponzu, radish, furikake

Broccolini
garlic, soy, chile

BBQ Fries

Crispy Vidalia Onion Rings
miso honey mustard and sambal ketchup



Please alert your server to any food allergies.

Spaghettini *	21	Roasted Chicken "Pozole"	27
<i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>		<i>white hominy, avocado, heirloom tomato, jalapeño crema</i>	
Mexican Street Corn Ravioli	24	Wasabi Pea Crusted Salmon *	30
<i>roasted poblano creme, jalapeño, cotija, cilantro</i>		<i>parsnip-ginger purée, crispy lotus, white ponzu wok vegetables</i>	
House-Made Cavatelli	24	Jasmine Rice & Mint-Dusted Scallops	34
<i>spicy Italian sausage, broccolini, cherry tomato</i>		<i>forbidden rice, Indonesian slaw, cilantro, turmeric broth</i>	
Oven Braised Chicken Meatballs	25	Beef Wellington	52
<i>sheep's milk ricotta, wild mushroom, truffle</i>		<i>filet mignon, foie gras mousse, mushroom duxelles, red wine sauce</i>	

*Prime Meats **

Grilled Double Cut Lamb Chops 48
port wine glaze, polenta

12 oz. Classic Thick Cut Filet 60

14 oz. Dry Aged NY Strip 64

38 oz. 30 Day Dry Aged Tomahawk Ribeye 135

*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

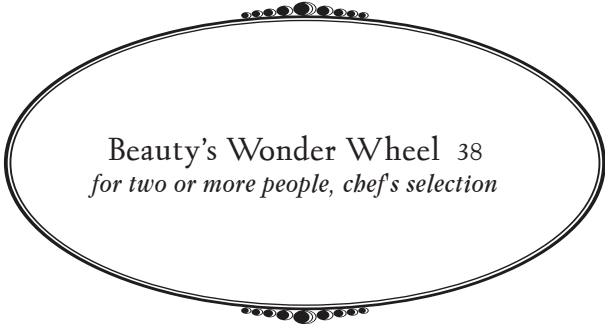
Black Bottomed Butterscotch Pot de Crème 13
coconut chantilly

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

Chocolate Peanut Butter Meltdown 16
peanut butter cheesecake, chocolate cake, cookie crumbles

S'more Choco Tacos 16
s'mores ice cream, marshmallow fluff, toasted graham crackers

Unicorn Sundae 16
strawberry swirl gelato, confetti cookie dough, lucky charms, waffle cone



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

Selection of Ice Creams & Sorbets 10