

BEAUTY
& Essex[®]
RESTAURANT • LOUNGE • PAWN SHOP

HOURS OF OPERATION

Wednesday, Thursday & Sunday

5:00pm - 10:00pm

Friday & Saturday

5:00pm - 11:00pm

Raw Bar

* Tuna Poke Wonton Tacos	19
<i>chiffonade cilantro, radish, wasabi kewpie *</i>	
* Yellowtail Sashimi	24
<i>ponzu, avocado-yuzu mousse, black sesame seeds</i>	
Shrimp Cocktail	24
<i>pickled peppers, shallots, citrus aioli</i>	
* East & West Coast Oysters	(half dozen) 25
	(dozen) 48
1 lb Alaskan King Crab Legs	65
* Pearls of The Sea	105
<i>dozen oysters, 4 shrimp cocktail,</i>	
<i>1 lb lobster 1/4 lb alaskan king crab legs</i>	

Shareables

‘Chile Relleno’ Empanadas	16
<i>poblano,manchego, jalapeno-lime crema</i>	
Little French Dips	17
<i>slow-roasted beef, Gruyère cheese, horseradish,</i>	
<i>garlic aioli, house-made au jus</i>	
The House Salad	17
<i>leafy greens, shaved cauliflower, broccolini, Grana,</i>	
<i>cucumber, crunchy quinoa, red wine vinaigrette</i>	
Kale & Apple Salad	18
<i>apple cider vinaigrette, pancetta,</i>	
<i>candied pecans, shaved goat cheese</i>	
House Made Deep Dish Focaccia Bites	18
<i>fresh mozzarella, san marzano tomato sauce,</i>	
<i>fresno garlic relish</i>	
Add Soppressata	6
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19
B&E Crispy Chicken Sliders	24
<i>24br pickle brine, chili remoulade, potato bun</i>	
Roasted Bone Marrow	25
<i>rioja braised shallot marmalade</i>	
Thai Style Deep-Fried Shrimp	25
<i>green papaya slaw</i>	

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.

For the Table

Spaghettini *	24
<i>zucchini, lemon, parsley pesto,</i>	
<i>parmigiano, sunny-side up egg</i>	
Mexican Street Corn Ravioli	25
<i>roasted poblano creme, jalapeño,</i>	
<i>cotija, cilantro</i>	
Oven Braised Chicken Meatballs	25
<i>sheep's milk ricotta, wild mushroom, truffle</i>	
Mushroom Crusted Salmon *	37
<i>miso - butternut squash puree, shiitake mushroom,</i>	
<i>turnip, port wine reduction</i>	
Jasmine Rice & Mint-Dusted Scallops	38
<i>forbidden rice, Indonesian slaw, cilantro,</i>	
<i>turmeric broth</i>	
Grilled Double Cut Lamb Chop	52
<i>port wine glaze, polenta</i>	

Prime Meats *

Beef Wellington	60
<i>filet mignon, foie gras mousse,</i>	
<i>mushroom duxelles, red wine sauce</i>	
12 oz. Classic Thick Cut Filet	68
18 oz. Dry Aged Bone-In NY	85
38 oz. Tomahawk Ribeye	138

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

Accessories

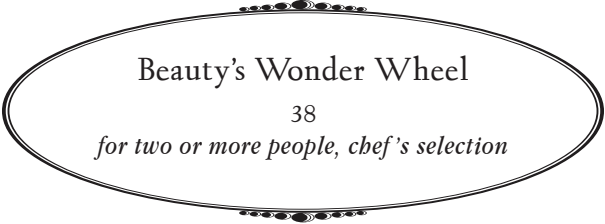
Roasted Cauliflower	14
<i>garlic herb butter, crispy garlic, gremolata</i>	
Vegan Creamed Spinach	14
BBQ Fries	12

Executive Chef | Partner
Chris Santos

Executive Chef
Lucas Knox

Desserts

Selection of Ice Cream & Sorbets	10	“les,nyc” Doughnuts	14
<i>warm dark chocolate sauce, cake pop</i>		<i>dark chocolate fudge, berry & caramel sauces</i>	
Black Bottomed Butterscotch Pot de Crème	14	Chocolate Peanut Butter Meltdown	15
<i>coconut chantilly</i>		<i>peanut butter cheesecake, chocolate cake, cookie crumbles</i>	



Signature Cocktails

Virgin Cocktails

Sweet

Emerald Gimlet	19
<i>Absolut Elyx Vodka, basil, cold pressed lime</i>	
Pink Panther	19
<i>Bombay Sapphire Gin, St Germain Liqueur, pink peppercorn, cold pressed lemon</i>	
Beauty Elixir	19
<i>Bombay Sapphire Gin, Sparkling Rose, cucumber, strawberry</i>	
O.D.B. “Old Dirty Bramble”	19
<i>Camarena Blanco Tequila, smoked blackberries, honey, ginger, cold pressed lemon</i>	
Earl The Pearl	19
<i>Grey Goose Le Citron Vodka, Earl Grey Tea, cold pressed lemon, mint</i>	
Green With Envy	19
<i>Absolut Elyx Vodka, St Germain Liqueur, jalapeno cilantro nectar, cold pressed lime, celery salt</i>	
Bubbles & Berries	19
<i>Taittinger Champagne, Absolut Elyx Vodka, St. Germain Liqueur, muddled strawberries</i>	

Mint Lemonade	12
<i>cold pressed lemon, mint, sparkling water</i>	
Ruby Iced Tea	12
<i>red currant tea, cold pressed lemon, mint</i>	
Garnet Gimlet	12
<i>strawberry, basil, cold pressed lime, ginger ale</i>	
Platinum Peacock	12
<i>cucumber, granny smith apple, pineapple, mint</i>	

Beer

Bud Light	9
Corona	10
Heineken	10
Stella Artois	10

Savory

The Woodsman	19
<i>Jack Daniel's Whiskey, house allspice dram, maple, cold pressed lemon, muddled pears</i>	
Nirvana	19
<i>Camarena Blanco Tequila, passion fruit, ginger cold pressed lime, chili pepper, Red Bull Yellow Edition</i>	
Notorious B&E	19
<i>Manifest, Domaine de Canton ginger liqueur cold pressed lime, matcha, egg white</i>	

Barrel Aged

The White Whale	19
<i>Illegal Mezcal, Dolin Blanc vermouth, Cocchi Americano, honeysuckle, peppercorn</i>	

After Dinner

Dessert Wine

Inniskillin, Vidal Blanc	18
Far Niente, Dolce	25

Port

Fonseca 'Bin 27'	14
Taylor Fladgate 20 Year	18
Croft Vintage 2016	29
Sandeman 30 Year	30

Single Malt Scotch

Glenlivet 12 Year, Speyside	15
Glenmorangie 10 Year, Highland	15
Jura 10 Year, Island	19
Laphroaig 10 Year, Islay	20
The Dalmore Port Cask, Highland	20
The Dalmore 15 Year, Highland	29
Glenmorangie 18 Year, Highland	32
Macallan 18 Year, Speyside	60

Blended Scotch

Chivas Regal 12 Year	15
Johnnie Walker Black	16
Johnnie Walker Blue	50

Whiskey

Suntory 'Toki', Japanese	16
Knob Creek, Rye	16
Bulleit, Rye	16
Woodford Reserve, Bourbon	16
Crown Royal, Canadian	16
Maker's 46, Bourbon	16
Jameson, Irish	16
Horse Soldier, Bourbon	17
Basil Hayden's, Bourbon	17
Smooth Ambler 'Contradiction' Bourbon	17
Four Roses Single Barrel, Bourbon	18
Angels Envy 'Cask Strength', Bourbon	75
Whistle Pig 18 Year, Rye	155
Whistle Pig Boss Hog 'Samurai Scientist', Rye	200

Cognac

Remy Martin 1738	18
Remy Martin 'Tercet'	19
Hennessy VSOP	19
Remy Martin XO	40
Hennessy XO	45

Rum

Mount Gay XO Rum	15
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Bottle List Spirits

Vodka

Grey Goose	\$450
Tito's	\$450
Ketel One	\$450

Tequila

Don Julio Anejo '1942'	\$825
Cincoro Anejo	\$825
Casamigos Reposado	\$450
Casamigos Blanco	\$450
Patron Silver	\$350

Gin

Bombay Sapphire	\$450
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Rum

Bacardi Silver	\$450
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Whiskey

Johnnie Walker Blue	\$925
Johnnie Walker Black	\$450
Jack Daniels	\$450
Jameson's	\$450
Maker's Mark	\$450

Specialty Cocktails

Sweet

Emerald Gimlet

Absolut Elyx Vodka, basil, cold pressed lime

19

Pink Panther

Bombay Sapphire Gin, St Germain Liqueur, pink peppercorn, cold pressed lemon

19

Beauty Elixir

Bombay Sapphire Gin, Sparkling Rose, cucumber, strawberry

19

O.D.B. “Old Dirty Bramble”

Camarena Blanco Tequila, smoked blackberries, honey, ginger, cold pressed lemon

19

Earl The Pearl

Grey Goose Le Citron Vodka, Earl Grey Tea, cold pressed lemon, mint

19

Green With Envy

Absolut Elyx Vodka, St Germain Liqueur, jalapeno cilantro nectar, cold pressed lime, celery salt

19

Bubbles & Berries

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

19

Savory

The Woodsman

Jack Daniel's Whiskey, house allspice dram, maple, cold pressed lemon, muddled pears

19

Notorious B&E

Manifest, Domaine de Canton ginger liqueur

cold pressed lime, matcha, egg white

19

Nirvana

Camarena Blanco Tequila, passion fruit, ginger

cold pressed lime, chili pepper, Red Bull Yellow Edition

19

Barrel Aged

The White Whale

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

19

Classic Cocktails

Moscow Mule

Ketel One Vodka, Canton ginger liqueur, craft ginger beer, cold pressed lime

19

Cosmopolitan

Grey Goose Le Citron Vodka, Cointreau Liqueur, cranberry, cold pressed lime

20

Aviation

Suntory 'Roku' Gin, Creme de Violette Liqueur, Maraschino Liqueur, cold pressed lemon

19

Margarita

Camarena Blanco Tequila, Cointreau Liqueur, cold pressed lime

19

Paloma

Cincoro Blanco Tequila, craft grapefruit soda, cold pressed lime

19

Old Fashioned

Suntory 'Toki' Whisky, cane sugar, bitters, orange

19

Manhattan

Maker's Mark Bourbon, Martini & Rossi 'Riserva Speciale' Rubino Vermouth, bitters

21

Lemon Drop

Grey Goose Le Citron Vodka, Cointreau Liqueur, cold pressed Lemon

20

Classic Cocktails

Mojito

Mount Gay 'Eclipse' Rum, cold pressed lime, essential mint oil, organic agave
19

French 75

Bombay Sapphire Gin, sparkling wine, cold pressed lemon
19

Spritz

Aperitivo Select, sparkling wine, seltzer
19

Daiquiri

Mount Gay 'Eclipse' Rum, cold pressed lime organic agave
19

Sidecar

Remy Martin '1738' Cognac, Cointreau Liqueur, cold pressed lemon
23

Espresso Martini

Svedka Vodka, Kahlua Liqueur, espresso
19

Negroni

Bombay Sapphire Gin, Campari, Martini & Rossi 'Riserva Speciale' Rubino Vermouth
21

Sazerac

Absinthe rinse, Peychaud's bitters
Angel's Envy Rye 23 or Rémy Martin 1738 Cognac 23

Last Word

Stratusphere Gin, Maraschino Liqueur, Green Chartreuse, cold pressed lime
20

Wines by the glass



SPARKLING

Champagne, Taittinger, 'Brut', France, NV	23
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WHITE

Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2018	14
Chardonnay, Lu & Oly, Columbia Valley, Washington, 2018	16
Riesling, Debts and Lessons, Monterey, California, 2018	16
Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand, 2018	18
Chardonnay, Luminus by Beringer, Napa Valley, California, 2016	20

ROSÉ

Rose Blend, Chateau Gassier, Cotes de Provence, France, 2017	16
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RED

Malbec, Nieto Senetiner, Mendoza, Argentina, 2017	16
Pinot Noir, J Vineyard, California, 2016	17
Cabernet, Banshee, Paso Robles, California, 2018	19
Pinot Noir, Megan Anne Cellars, Willamette Valley, Oregon, 2018	26
Cabernet, Mt. Brave, Mt. Veeder, Napa Valley, California, 2011	35

Sparkling

Cava, Campo Viejo, Spain, NV	60
Champagne, Taittinger, ‘La Française’, France, NV	115
1.5 Liter Available	275
Champagne, Veuve Clicquot, ‘Yellow Label’, France, NV	125
Rosé Champagne, Veuve Clicquot, France, NV	175
Rosé Champagne, Moët & Chandon, ‘Nectar’, France	190
Champagne, Perrier-Jouët, ‘Blanc de Blancs’, France, NV	195
Champagne, Perrier-Jouët, ‘Belle Epoque’, France, 2006	450
Champagne, Dom Pérignon, France, 2008	550
Rosé Champagne, Perrier-Jouët, ‘Belle Epoque’, France, 2010	875
Rosé Champagne, Dom Pérignon, France, 2005	900
Champagne, Armand de Brignac, ‘Ace of Spades’, France, NV	900

Rosé

Tempranillo, Hacienda de Arinzano, Spain, 2017	50
Rose Blend, Chateau Gassier, Cotes de Provence, France, 2017	64
Grenache/Cinsault/Mourvèdre, Dive Into Hampton Water, Languedoc, France, 2017	70
Grenache, Fleur de Mer, Provence, France, 2017	75
Grenache, Domaine OTT Côtes de Provence Rosé, Provence, France, 2017	120

* All Vintages are
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White Wines

Chardonnay, Hacienda de Arinzano, Navarro, Spain 2016	55
Pinot Grigio, Masi 'Masianco', Friuli, Italy, 2018	56
Chardonnay, Chateau St. Jean, Sonoma Valley, California, 2016	60
Riesling, Debts and Lessons, Monterey, California, 2018	64
Chardonnay, Lu & Oly, Columbia Valley, Washington, 2018	64
Sauvignon Blanc, Craggy Range, 'Te Muna Road Vineyard', Martinborough, New Zealand, 2019	72
Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand, 2018	72
Riesling, Long Shadows, 'Poet's Leap', Columbia Valley, Washington, 2016	75
Chardonnay, William Hill, Napa Valley, California, 2016	76
Chardonnay, Luminus by Beringer, Napa Valley, California, 2016	80
Riesling, Leon Beyer, Alsace, France, 2017	85
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2017	90
Chardonnay, Orin Swift, 'Mannequin', California, 2016	95
Sauvignon Blanc, Michele Redde, 'Les Tuilières', Sancerre, France, 2017	95
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2018	100
Chardonnay, Cakebread Cellars, Napa Valley, California, 2017	120
Pouilly-Fuissé, Domaine J.A. Ferret, Burgundy, France, 2016	125
Chardonnay, Far Niente, Napa Valley, California, 2017	160
Châteauneuf-du-Pape Blanc, Château La Nerthe, Rhône Valley, France, 2016	160
Meursault, Maison Louis Jadot, Burgundy, France 2014	165
Chassagne-Montrachet, Joseph Drouhin, Burgundy, France, 2013	210

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Red Wines

Malbec, Nieto Senetiner, Mendoza, Argentina 2017	64
Pinot Noir, J Vineyards, California, 2016	68
Primitivo, Masseria Altemura, 'Sasseo', Puglia, Italy, 2017	75
Cabernet, Banshee, Paso Robles, California, 2018	76
Cabernet Blend, Feudo Principi di Butera, 'Symposio', Sicily, Italy, 2012	85
Pinot Noir, Sonoma Cutrer, Russian River Valley, California, 2017	90
Zinfandel, Saldo, California, 2016	92
Cabernet, Beringer, 'Knights Valley', Sonoma Valley, California, 2016	95
Pinot Noir, Maggy Hawk, Anderson Valley, California, 2013	96
Pinot Noir, Megan Anne Cellars, Willamette Valley, Oregon, 2018	104
Pinot Noir, Foley Estates, Santa Rita Hills, California, 2015	115
Brunello di Montalcino, Siro Pacenti, 'Pelagrilli', Tuscany, Italy, 2012	120
Petite Sirah, Stags' Leap, Napa Valley, California, 2016	120
Red Blend, Prisoner, Napa Valley, California, 2018	120
Merlot, Thorn, Napa Valley, California, 2016	120
Pinot Noir, Flowers, Sonoma Coast, California, 2017	130
Brunello di Montalcino, Villa al Cortile, Tuscany, Italy, 2014	135
Bordeaux, Château Lassègue, Bordeaux, France, 2015	135
Cabernet, Mt. Brave, Mt. Veeder, Napa Valley, California, 2011	140
Barolo, Michele Chiarlo, 'Tortoniano', Piedmont, Italy, 2013	145
Red Blend, Mount Peak, 'Gravity', Napa Valley, California, 2015	145
Cabernet, Orin Swift, 'Palermo', Napa Valley, California, 2016	145
Cabernet, Freemark Abbey Winery, Napa Valley, California, 2015	150
Pinot Noir, Eternally Silenced, Napa Valley, California, 2017	150
Amarone, Masi, Costasera Classico, Veneto, Italy, 2012	155
Tempranillo, Numanthia, Toro, Spain, 2014	170

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Malbec, Terrazas, ‘Single Vineyard, Las Compuertas’, Mendoza, Argentina, 2014	175
Amarone, Allegrini, Veneto, Italy, 2014	175
Brunello di Montalcino, Banfi, Tuscany, Italy, 2014	190
Cabernet, Cakebread Cellars, Napa Valley, California, 2016	195
Super Tuscan, Gaja, ‘Magari’, Tuscany, Italy, 2016	200
Cabernet Blend, Pride Mountain Vineyards, Napa Valley, California, 2016	210
Pinot Noir, Summerland, ‘Theresa Noelle Vineyard’, Santa Rita Hill, California, 2015	210
Châteauneuf-du-Pape, Vieux-Telegraphe, Rhône Valley, France, 2016	225
Super Tuscan, Antinori, ‘Tignanello’, Tuscany, Italy, 2016	275
Cabernet, Silver Oak, Napa Valley, California, 2014	375
Cabernet, Caymus, ‘Special Selection’, Napa Valley, California, 2015	450
Cabernet, Merus, Napa Valley, California, 2013	475
Cabernet, Pahlmeyer, ‘Proprietary Red’, Napa Valley, California, 2016	500
Burgundy, Louis Jadot, Échézeaux, Grand Cru, France, 2016	600
Super Tuscan, Tenuta San Guido, ‘Sassicaia’, Tuscany, Italy, 2015	600
Red Blend, Opus One, Napa Valley, California, 2015	650
Cabernet, Hundred Acre, ‘Ark Vineyard’, Napa Valley, California, 2014	1150

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Large Format Wines

Grenache, Fleur de Mer Rosé, Provence, France, 2017	1.5 Liter	150
Cabernet, Kenwood, ‘Jack London’, Sonoma County, California, 2013	1.5 Liter	195
Champagne, Taittinger, ‘La Française’, France, NV	1.5 Liter	275
Cabernet, Faust, Napa Valley, California, 2016	1.5 Liter	350
Cabernet, Cakebread Cellars, Napa Valley, California, 2016	1.5 Liter	375
Cabernet, Silver Oak, Napa Valley, California, 2014	1.5 Liter	800
Super Tuscan, Tenuta San Guido, ‘Sassicaia’, Tuscany, Italy, 2014	1.5 Liter	1100
Cabernet, Silver Oak, Napa Valley, California, 2014	3 Liter	1400
Cabernet, Silver Oak, Napa Valley, California, 2012	6 Liter	2500

Sake



Nigori, Rock Sake, ‘Cloud’, Forest Grove, Oregon	85
Junmai Daiginjo, Wakatake Onikoroshi, ‘Demon Slayer’, Shizuoka, Japan	110
Junmai Daiginjo, Dassai, ‘DY-23’, Yamagata, Japan	245

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