

## 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 chile nectar, chile 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, honey, ginger, lemon*

Earl The Pearl 17

*Hangar One Vodka, Earl Grey Tea, lemon, mint syrup*

Green With Envy 17

*EFFEN Cucumber Vodka, St. Germaine Liqueur, jalapeño 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*

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### SPARKLING

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

### WHITE

Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2017	14
Sauvignon Blanc, Roth, Sonoma County, California, 2017	15
Riesling, Debts and Lessons <sup>®</sup> , Monterey, California, 2017	16
Sauvignon Blanc, Brancott Estate, 'B Letter Series', Marlborough, New Zealand, 2018	18
Chardonnay, William Hill, Napa Valley, California, 2016	19

### ROSÉ

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

9



### 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

Miller High Life 9

Corona 10

Heineken 10

Peroni 10

Stella Artois 10

Lagunitas IPA 10

Tiger Asian Lager 10

## *Raw Bar*

\* Asian Chile Spiced Salmon Tartare 15  
*pickled cucumber, scallion, chile aioli, crispy rice cakes*

\* 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*

\* 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*

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.

## *Jewels on Toast*



Caesar Toast 14

*creamy garlic, crispy chicken skin*

Avocado, Lemon & Espelette 16

Little French Dips 16

*prime sirloin, Gruyère cheese, horseradish,  
garlic aioli, house-made au jus*

Chicken Tikka Masala Flatbread 16

*chickpeas, tomatoes, cucumber raita, cilantro*

Roasted Bone Marrow 23

*rioja braised shallot marmalade*

*Executive Chef | Partner*

*Chris Santos*

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

Tempura Calamari 18  
*house-made sweet chile glaze, citrus 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 boney mustard and sambal ketchup*

Croque Monsieur  
'Mac & Cheese'  
*dijon béchamel, Black Forest ham,  
mezzi rigatoni, brioche crumbles*

17

\* Make It A Madame  
*with sunny-side up egg  
add 2*

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	Seared Scallops	33
<i>spicy Italian sausage, broccolini, cherry tomato</i>		<i>roasted cipolini onions, English peas, preserved lemon, citrus carrot purée</i>	
Oven Braised Chicken Meatballs	25	Pork Chop 'Al Pastor'	40
<i>sheep's milk ricotta, wild mushroom, truffle</i>		<i>grilled pineapple salsa, sweet chile glaze, charred lime</i>	



### *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*

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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*

Chocolate Peanut Butter Meltdown 15  
*peanut butter cheesecake, chocolate cake, cookie crumbles*

"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*