

## *Raw Bar*

\* Tuna Poke Wonton Tacos 23  
*chiffonade cilantro, radish, wasabi kewpie \**

\* Peruvian Salmon Ceviche 23  
*sweet potato, blood orange granita, leche de tigre*

Shrimp Cocktail 25  
*pickled peppers, shallots, citrus aioli*

\* Yellowtail Aguachile 32  
*cucumber, crispy ancho chickpea,  
avocado mousse, grilled lime*

\* 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 6

Avocado, Lemon, Espelette 18

Little French Dips 21  
*slow-roasted beef, gruyère cheese, horseradish,  
garlic aioli, house-made au jus*

\* Steak Tartare 27  
*grilled focaccia, shoestring potato, black truffle aioli*

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
The House Salad <i>leafy greens, shaved cauliflower, broccolini, grana, cucumber, crunchy quinoa, red wine vinaigrette</i>	18
Kale & Apple Salad <i>pancetta, candied pecans, shaved goat cheese, apple cider vinaigrette</i>	19
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	19
'Chicken' Arepas <i>daring plant-based chicken, salsa verde, pickled jalapeño, cilantro</i>	21
B&E Crispy Chicken Sliders <i>24-hour pickle brine, chili remoulade, potato bun</i>	24
Thai Style Deep-Fried Shrimp	27

## For The Table

Spaghettoni * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side-up egg</i>	26
Mexican Street Corn Ravioli <i>roasted poblano creme, jalapeño, cotija, cilantro</i>	26
Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	26
Sesame Crusted Salmon* <i>miso glaze, roasted mushrooms, fresno chili, scallion</i>	39
Spicy Siciliano Cavatelli <i>bay scallop, shrimp, squid, lemon caper butter, bomba, pizzaiola sauce</i>	42
Brown Butter Scallops <i>roasted celery root purée, black garlic, green apple, lemon vinaigrette</i>	45
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*  
**Lucas Knox**

*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 155

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



## *Accessories*

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BBQ Fries  
12

Crispy Panko Vidalia Onion Rings  
*miso honey mustard, sambal ketchup*  
15

Blistered Shishito Peppers  
*tomato gastrique, lemon breadcrumb*  
15

Roasted Brussel Sprouts  
*bacon lardons, fresno chili, maple glaze*  
15

Vegan Mushroom Risotto  
*seasonal mushroom, tofu cream,  
tarragon, orange*  
16

Mac & Cheese  
*truffle butter, fontina & white cheddar mornay,  
crispy reggianito*  
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*

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Selection of Ice Cream & Sorbets 10  
*warm dark chocolate sauce, cake pop*

“les,nyc” Doughnuts 14  
*dark chocolate fudge, berry & caramel sauces*

Mexican Hot Chocolate Panna Cotta 15  
*warm spices, fudge sauce, butter tuile, mezcal caramel, citrus cream, toasted almonds*

Chocolate Peanut Butter Cake 16  
*chocolate cake, peanut butter cremeux, dark chocolate mousse*



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

## Signature Cocktails

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### Pink Panther

*the botanist islay dry gin,, st. germain liqueur, pink peppercorn, cold-pressed lemon*

19

### Beauty Elixir

*beefeater london dry gin, sparkling rosé, cucumber, strawberry*

21

### Earl The Pearl

*haku japanese vodka, earl grey tea, cold-pressed lemon, mint*

21

### Emerald Gimlet

*belvedere vodka, basil, cold-pressed lime*

21

### Green With Envy

*ketel one botanicals cucumber & mint vodka, st. germain liqueur,  
jalapeño cilantro nectar, cold-pressed lime, celery salt*

22

### O.D.B. “Old Dirty Bramble”

*cazadores blanco tequila, smoked blackberries, honey, ginger, cold-pressed lemon*

22

### Nirvana

*berradura blanco tequila, passion fruit, ginger  
cold-pressed lime, chili pepper, red bull yellow edition (tropical)*

22

### The Woodsman

*old forester bourbon, house allspice dram, maple, cold-pressed lemon, muddled pears*

24

### Bubbles & Berries

*taittinger champagne, grey goose vodka, st. germain liqueur, muddled strawberries*

25

## Barrel Aged

### The White Whale

*madre espadin mezcal, dolin blanc vermouth, cocchi americano,  
honeysuckle, peppercorn*

24

# *Wines by the glass*

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## SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, NV	15
Champagne, Taittinger, 'La Française' Brut, France, NV	23
Champagne, Veuve Clicquot, 'Yellow Label', Brut, Reims, France, NV	32
Rosé Champagne, Moët & Chandon 'Imperial', Brut, Épernay, France NV	41

## WHITE

Pinot Grigio, Bemvoló, Friuli-Venezia Giulia, Italy, 2021	14
Riesling, Shades of Blue, Mosel, Germany, NV	16
Sauvignon Blanc, Rapaura, Marlborough, New Zealand, 2021	16
White Blend, Cape Mentelle, Margaret River, Australia, 2019	15
White Blend, Josep Foraster 'Blanc Selecció', Catalonia, Spain, 2017	23
Chardonnay, Optik 'Bien Nacido Vineyard', Santa Maria Valley, California, 2020	26

## ROSÉ

Grenache Blend, Château d'Esclans 'Whispering Angel', Provence, France, 2021	16
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## RED

Chianti Classico, Le Fonti, Panzano, Tuscany, 2017	20
Pinot Noir, BloodRoot, Sonoma Coast, California, 2019	22
Grenache Blend, Le Clos du Caillou, Côtes du Rhône, France, 2020	23
Cabernet Sauvignon, BonAnno, Napa Valley, California, 2019	25
Cabernet Sauvignon, Newton 'Unfiltered', Napa Valley, California, 2018	34

*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*

*Beers & Seltzers*



Avery White Rascal 10

Bud Light 9

Dos Equis Lager 10

Guinness 10

Heineken 10

Heineken 0.0 10

Stella Artois 10

Tenaya Creek 702 Pale Ale 9

High Noon Watermelon Seltzer 10