

Cocktails

17

Sweet

Emerald Gimlet

Absolut 'Elyx' Vodka, basil, lemon nectar, fresh lime

The Daffy

Mount Gay XO & 'Eclipse' Rums, crème of coconut, cold pressed lime, Thai bird chili nectar, chili lime dust

Pink Panther

The Botanist Gin, St. Germain Liqueur, pink peppercorn syrup, lemon

Beauty Elixir

Sipsmith Gin, cucumber, strawberry, rosé sparkling wine

O.D.B. "Old Dirty Bramble"

Maestro Dobel 'Diamante' Tequila, smoked blackberries, honey, ginger, lemon

Earl The Pearl

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

Bubbles & Berries

Taittinger Champagne, Belvedere Vodka, St. Germain Liqueur, muddled strawberries

Green With Envy

Stolichnaya cucumber vodka, St. Germaine, jalapeño cilantro nectar, cold pressed lime, celery salt

Savory

The Woodsman

Maker's 46 Bourbon, allspice dram, maple syrup, lemon, muddled pears

Notorious B&E

Manifest, Domaine de Canton ginger liqueur, cold pressed lime, house lemon nectar, matcha, egg white

Velvet Orange

Tito's Handmade Vodka, Angostura Amaro, cold pressed lime, orange & pineapple, Red Bull Orange Edition

The Delorean

Fig-infused Remy Martin 1738, Cointreau, cold pressed lemon, house lemon thyme nectar

Barrel Aged

Madison Avenue

Woodford Reserve Bourbon, Cinzano '1757' Sweet Vermouth, Maple Syrup, Orange Bitters

The White Whale

El Silencio Mezcal, Dolin Blanc vermouth, Cocchi Americano, apple bitters, house dehydrated apple

Wines by the glass

SPARKLING

Champagne, Taittinger, 'Brut', France, NV	19
N.V. Brut Champagne "Yellow Label", Veuve Clicquot	25
Rosé Champagne, G.H. Mumm, France, NV	25

SAKE

Junmai Daiginjo, Soto, Niigata Prefecture, Japan	19
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WHITE

Pinot Grigio, Masi, 'Masianco', Friuli, Italy, 2017	14
Chardonnay, Hacienda de Arinzano, Propiedad de Arinzano, Spain, 2014	15
Riesling, Leon Beyer, Alsace, France, 2016	16
Sauvignon Blanc, Saint Clair, Marlborough, New Zealand, 2017	17
Chardonnay, Orin Swift, 'Mannequin', California, 2016	19
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2016	23

ROSÉ

Grenache, Notorious Pink, Languedoc, France, 2017	16
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RED

Pinot Noir, J Vineyards, California, 2015	15
Malbec, Achaval Ferrer, Mendoza, Argentina, 2017	16
Cabernet, Louis M. Martini, Napa Valley, California, 2014	19
Pinot Noir, Sonoma Cutrer, Russian River Valley, California, 2015	19
Cabernet, Kenwood 'Artist Series', Sonoma Valley, California, 2013	25

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
9



Bud Light

Corona

Heineken

Heineken Light

Stella Artois

Goose Island 'Honker's Ale'

Stella Artois Cidre

Lagunita's IPA

Tiger Asian Lager

Raw Bar

* Orange Kissed Salmon Ceviche 15
jalapeño, mango, crispy corn tortilla

* Tuna Poke Wonton Tacos 17
chiffonade cilantro, radish, wasabi kewpie

* Yellowtail Sashimi 18
lemongrass dashi, avocado-yuzu mousse, black sesame seeds

Shrimp Cocktail 19
pickled peppers, shallots, citrus aioli

* Littleneck Clams
(half dozen) 9 (dozen) 16

* East & West Coast Oysters
(half dozen) 18 (dozen) 35

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*

Corporate Executive Chefs
Marc Marrone & Kyle Kingrey

Jewels on Toast

Caesar Toast 12
creamy garlic, crispy chicken skin

* Tomato Tartare 14
sunny side up quail egg, parmesan crostini

Avocado, Lemon & Espelette 14

Beets & Creamy Burrata 15
pickled beets, balsamic glaze

Artichoke Grilled Flat Bread 16
hearts of palm, preserved lemon, micro lime mint, garlic aioli

Roasted Bone Marrow 19
rioja braised shallot marmalade

Chef | Partner
Chris Santos

K-town Bao Burgers <i>31 day dry aged chuck, gochujang aioli, shishito-daikon slaw, bao bun</i>	8 each
Kale & Apple Salad <i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	14
The House Salad <i>leafy greens, hand torn herbs, crunchy seeds, lemon toasted cumin vinaigrette, tofu tzatziki</i>	16
'Chile Relleno' Empanadas <i>poblano, manchego, jalapeño-lime crema</i>	14
Korean Fried Chicken <i>cucumber kimchi, pickled shiitake mushrooms, gochujang glaze, sesame seeds</i>	18
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings	18
Asian Chicken & Dumplings <i>pork broth, furikake, cilantro, pickled mushrooms, chili oil</i>	18
Spanish Braised Octopus Tacos <i>white bean salsa verde, chorizo infused saffron aioli</i>	18
Thai Style Deep-Fried Shrimp <i>green papaya slaw</i>	24

Accessories

12

Mediterranean Cauliflower
pickled shallots, mint, yogurt

Blistered Shishito Peppers
Asian mushrooms, 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, brioche crumbles

17

Make It A Madame
with sunny up egg
add 2

Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	19	Roasted Chicken "Pozole" <i>white hominy, avocado, heirloom tomato, jalapeño crema</i>	27
Spaghettini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	19	Grilled Atlantic Salmon * <i>sherry vinegar, pearl couscous, red chard & celery root purée</i>	29
Mexican Street Corn Ravioli <i>roasted poblano creme, jalapeño, cotija, cilantro</i>	21	Chili Dusted Scallops <i>white bean purée, tomatillo pico de gallo, charred jalapeño butter</i>	33
House-Made Cavatelli <i>spicy Italian sausage, broccolini, cherry tomato</i>	22	Pork Chop 'Al Pastor' <i>grilled pineapple salsa, sweet chili glaze, charred lime</i>	36



*Prime Meats **

Grilled Double Cut Lamb Chops 44
port wine glaze, polenta

10 oz. Classic Thick Cut Filet 48

14 oz. Prime Dry Aged Sirloin 58

34 oz. 40 Day Dry Aged Tomahawk Ribeye 125

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

Selection of Ice Creams & Sorbets 10
house-made daily

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

Cinnamon-Caramel Mascarpone Cake 14
warm apple compote, cranberry glacé

Tiramisu Sundae 14
espresso ice cream, mascarpone whip, espresso cake, cocoa nibs

“Carnival” Peanut Butter-Pretzel Sundae 16
*peanut butter gelato, chocolate chunks, candy trail mix,
caramel, chocolate pretzels and potato chip*

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