

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 Arínzano, Propiedad de Arínzano, 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

I never worry about being driven to drink; I just worry about being driven home.

-W.C. Fields

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'

Samuel Adams Boston Lager

Angry Orchard Rosé

Lagunita's IPA

Tiger Asian Lager

Write in on your heart that every day is the best day in the year.

-Ralph Waldo Emerson

Choose 2

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

Tuna Poke Wonton Tacos*
micro cilantro, radish, wasabi keupie

Shrimp Cocktail*
pickled peppers, shallots, citrus aioli

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

Add On Selections

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
*oysters, littlenecks, shrimp cocktail,
chilled lobster, Alaskan king crab legs*

Caviar Bester 28g 200
egg, chives, crème fraiche, water crackers

Hope smiles from the threshold of the year to come, whispering 'it will be happier.'

-Alfred Tennyson

Jewels on Toast

Choose 1



Caesar Toast

creamy garlic, crispy chicken skin

Tomato Tartare

sunny side up quail egg, parmesan crostini

Avocado, Lemon & Espelette

Beets & Creamy Burrata

pickled beets, balsamic glaze

Foie Gras Toast

apricot chutney, micro mint

Roasted Bone Marrow

rioja braised shallot marmalade

Executive Chef | Partner **Chris Santos**

Choose 2

Kale & Apple Salad
*apple cider vinaigrette, pancetta,
candied pecans, shaved goat cheese*

The House Salad
*leafy greens, hand-torn herbs, crunchy seeds, lemon,
toasted cumin vinaigrette, tofu tzatziki*

'Chile Relleno' Empanadas
poblano, manchego, jalapeño-lime crema

Korean Fried Chicken
*cucumber kimchi, pickled shiitake mushrooms,
gochujang glaze, sesame seeds*

Grilled Cheese, Smoked Bacon &
Tomato Soup Dumplings

Asian Chicken & Dumplings
*pork broth, furikake, cilantro, pickled mushrooms,
chili oil*

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

Spanish Braised Octopus Tacos
white bean salsa verde, chorizo-infused saffron aioli

Choose 1

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 honey mustard and sambal ketchup

For last year's words
belong to last year's language,
And next year's words
await another voice,
And to make an end
is to make a beginning

- T.S. Eliot

A good new year to one and all, and many may ye see
and through all the years to come, happy may ye be
- Scottish Toast

Please alert your server to any food allergies.

Choose 2

Oven Braised Chicken Meatballs
sheep's milk ricotta, wild mushroom, truffle

Spaghettini *
*zucchini, lemon, parsley pesto,
parmigiano, sunny-side up egg*

Lobster Gnocchi
lobster, chives, shaved truffle, tarragon butter

Crispy Thai Style Shrimp
green papaya slaw

Roasted Chicken "Pozole"
white hominy, avocado, heirloom tomato, jalapeño crema

Grilled Atlantic Salmon *
sherry vinegar, pearl couscous, red chard & celery root purée

Chili Dusted Scallops
white bean purée, tomatillo pico de gallo, charred jalapeño butter

Grilled Double Cut Lamb Chops \$12 per person
port wine glaze

10 oz. Classic Thick Cut Filet \$12 per person

14 oz. Prime Dry-Aged Sirloin \$12 per person

34 oz. 40-Day Dry-Aged Tomahawk Ribeye \$20 per person

Additional A La Carte

8 oz Lobster Tail Scampi \$16 each

*steaks 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.

Choose 2 Desserts

Selection of Ice Creams & Sorbets
house-made daily


Chocolate Ganache Tartlets
berry purée, crisp tuiles, strawberry sorbet

Black Bottomed Butterscotch Pot de Crème
coconut chantilly

Carrot Layer Cake
cream cheese filling, milk ice cream

Chocolate Terrine
toasted hazelnuts, blueberry-port wine reduction

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



New Year's Day:
Now is the accepted time to make your
regular annual good resolutions.
Next week you can begin
paving hell with them as usual.

- Mark Twain