

## Cocktails

### Sweet

#### Emerald Gimlet 16

*Absolut 'Elyx' Vodka, Basil, Lemon Nectar, Lime*

#### Beauty Elixir 16

*The Botanist Gin, Cucumber, Strawberry, Rosé Sparkling Wine*

#### Melon Mojito 16

*Mount Gay Eclipse Rum, Flor de Cana Gran Reserva 7Yr Sparkling Wine, Melon Nectar, Mint, Lime*

#### Words Can't Explain 16

*Sipsmith Gin, Giffard Apricot Liqueur, Green Chartreuse, Lime*

#### French Flight 17

*Ciroc Black Raspberry, Chambord, Red Bull Tropical Pineapple Juice*

#### The Flying Dutchman 17

*Ketel One Peach & Orange Blossom Vodka, Canton Ginger Giffard Peach, Red Bull Orange Edition Perfect Serve*

#### O.D.B "Old Dirty Bramble" 17

*Olmecca Altos Plata Tequila, Smoked Blackberries Honey, Ginger Juice, Lemon*

#### Bubbles & Berries 18

*Taittinger Champagne, Reyka Vodka, St. Germain Liqueur Muddled Strawberries*

### Savory

#### The Lome of Pa 16

*Herradura Silver Tequila, Ancho Reyes Chile Liqueur Pink Grapefruit, Lime Juice, Habanero*

#### The Woodsman 17

*Maker's 46 Bourbon, Allspice Maple Syrup, Muddled Pears, Lemon*

#### Green With Envy 17

*Prairie Organic Cucumber Vodka, St. Germain Liqueur Cilantro, Jalapeño Nectar, Citrus*

#### Old Fashioned 17

*Bulliet Rye Whiskey, Demerara Sugar, Bitters*

#### The Cooler 17

*Woodford Reserve Bourbon, Luxardo Maraschino Q Club Soda, Mint, Cucumber, Lime*

#### Spicy Crush 18

*Partida Blanco Tequila infused with Chilis and Strawberries Del Maguey Vida Mezcal, Giffard Fraise des Bois, Lemon*

#### A Dirty Job 18

*Belvedere Vodka, Vya Whisper Dry Vermouth, Filthy Olive Brine Cracked Pepper, Sea Salt, Habanero, Blue Cheese Stuffed Olive*

## *Wines by the Glass*

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### SPARKLING

Champagne, Taittinger, 'Brut', France, NV	19
Champagne, Moët & Chandon, 'Brut Impérial' France, NV	23
Rosé Champagne, G.H. Mumm, 'Brut', France, NV	28

### WHITE

Sauvignon Blanc/Semillon, Cape Mentelle Margaret River, Australia, 2017	13
Pinot Grigio, Ca' Bolani, Friuli, Italy, 2016	14
Riesling, Jean Baptiste Adam, 'Les Natures' Alsace, France, 2015	16
Chardonnay, Orin Swift, 'Mannequin' Napa Valley, California, 2015	17
Sauvignon Blanc, St. Supery, 'Dollarhide' Napa Valley, California, 2016	19

### ROSÉ

Grenache, 'Notorious Pink' Domaine La Colombette Languedoc-Roussillon, France, 2016	15
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### RED

Pinot Noir, Smoke Tree, Sonoma County, California, 2016	15
Malbec, Hess Bodega Colome, Salta, Argentina, 2016	16
Cabernet, Kenwood Vineyard, 'Jack London' Sonoma County, California, 2014	17
Pinot Noir, Foley Estates Santa Rita Hills, California, 2014	18
Cabernet, Robert Craig, 'Affinity' Napa Valley, California, 2014	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*

8



Stella Artois

Heineken

Bud Light

Michelob Ultra Pure Gold

Bohemia

Estrella Jalisco

Shock Top

Lagunitas IPA

Stella Cidre

Buckler N/A

*Raw Bar* \*

Salmon & Watermelon Ceviche 15  
*aji panca, peppadew pepper, agave*

Tuna Poke Wonton Tacos 16  
*cilantro, radish, wasabi kewpie*

Yellowtail Sashimi 18  
*mango, apricot, citrus fleur de sel*

Shrimp Cocktail 19  
*charred jalapeño cocktail, lemon*

East & West Coast Oysters  
*(half dozen) 19 (dozen) 36*

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

Pearls of The Sea 82  
*dozen oysters, ½ dozen littlenecks  
4 shrimp cocktail  
1 lb lobster*

*Chef/Partner Chris Santos*

## *Jewels on Toast*

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Caesar 12  
*creamy garlic, crispy chicken skin*

Avocado 14  
*lemon, espelette*

Little French Dip 15  
*horseradish aioli, gruyere, au jus*

## *Sliders*

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Crispy Avocado 8 each  
*coconut bacon, tomato jam, cilantro "aioli"*

Spicy Chicken 9 each  
*orange & fresno marmalade  
slaw, cucumber, garlic aioli*

Lobster Croissant 12 each  
*dill, lemon, cornichons*

*Executive Chef Daniel Pfeifer-Kotz*  
*Chef de Cuisine José Bou*

Kale & Apple Salad 15  
*apple cider vinaigrette, pancetta  
candied pecans, shaved goat cheese*

'Chile Relleno' Empanadas 15  
*poblano, manchego, jalapeño-lime crema*

Soyrizo Tacos 15  
*cashew yogurt, shredded cabbage  
yellow corn tortilla*

Black Tea Smoked Duck Salad 16  
*poached egg, chipotle honey, almonds*

Burrata 18  
*roasted beets, shiso pesto, blackberries*

Grilled Cheese, Smoked Bacon &  
Tomato Soup Dumplings 18

Oven Braised Chicken Meatballs 19  
*san marzano tomatoes, grana  
honey ricotta, breadcrumbs*

Crispy Thai Style Shrimp 24  
*green papaya slaw*

*Accessories*  
13

Patatas Bravas  
*guajillo aioli, chives, grana*

Grilled Asparagus  
*white soy, chili oil  
toasted garlic*

Broccolini  
*garlic, chili, pecorino*

BBQ Fries

Broccoli  
Cheddar Mac  
*collier's 3 year aged  
cheddar, cavatappi*  
16

*Please alert your server to any food allergies.*

Spaghettini <i>zucchini, lemon, parsley pesto pecorino, sunny-side up egg</i>	21	Half Roasted Chicken <i>spiced carrot puree, charred green onion chimichurri, crispy kale</i>	28
Mexican Street Corn Ravioli <i>roasted poblano crema, jalapeño cotija, cilantro</i>	22	Grilled Salmon <i>couscous, quinoa, berber spice tomatoes, sautéed kale</i>	29
Thai BBQ Roasted Mushrooms <i>king trumpet mushrooms crisp rice cake, broccolini slaw</i>	23	Seared Scallops <i>jasmine rice, lentils, toasted sesame mojo sauce</i>	36



*Prime Meats\**

Grilled Double Cut Lamb Chops 46  
*creamy polenta, port wine glaze*

Classic Thick Cut Filet 48

24 oz. Bone-in Ribeye 65  
*50 day dry aged*

*steaks served with Beauty & Essex signature sauces:  
red chimichurri  
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.*

## *Dessert*

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Selection of Ice Creams & Sorbets 9  
*housemade daily*

Chocolate Pot de Crème 13  
*salted caramel mousse, malted chocolate pearls  
hazelnut biscotti*

Devil's Food Layer Cake 14  
*vanilla mascarpone filling  
milk ice cream*

"les, nyc" Doughnuts 14  
*dark chocolate fudge, berry & caramel sauce*

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

*Dessert platters available upon request*