

## Cocktails

17

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### Sweet

#### Emerald Gimlet

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

#### Melon Mojito

*Mount Gay 'Eclipse' Rum, Bacardi 8 Yr Rum, Zonin Prosecco, Melon Nectar, Mint, Lime*

#### Pink Panther

*The Botanist Gin, St. Germain, Pink Peppercorn Syrup, Lemon*

#### Beauty Elixir

*Death's Door Gin, Cucumber, Strawberry, Zonin Rosé Prosecco*

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

*Maestro Dobel 'Diamante' Tequila, Smoked Blackberries, Honey, Ginger Juice, Lemon*

#### Earl The Pearl

*Stoli 'Elit' Vodka, Earl Grey Tea, Lemon, Mint Syrup*

#### Bubbles & Berries

*Veuve Clicquot Champagne, Belvedere Vodka, St. Germain Liqueur, Muddled Strawberries*

### Savory

#### The Woodsman

*Woodford Reserve Bourbon, Allspice Dram, Maple Syrup, Lemon, Muddled Pears*

#### The Garrison

*Basil Hayden's Bourbon, Mount Gay 'Black Barrel' Rum, Fonseca 'Bin 27' Port, Sour*

#### The Masterly Touch

*Belevedere Vodka, Lemon-Thyme Nectar, Campari Pearls*

### Barrel Aged

#### Electric Avenue

*Knob Creek Rye, Campari, Lillet, Boston Bitters, Lemon Zest*

#### Oaxacan Old Fashioned

*Patron Silver Tequila, El Silencio Mezcal, Ancho Reyes Chile Liqueur,  
Lemon-Thyme, Angostura & Chocolate Bitters, Orange Oil*

## *Wines by the Glass*

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### SPARKLING

Prosecco, Zonin, Delle Venezie, Italy, NV	14/60
Rosé Prosecco, Zonin, Delle Venezie, Italy, NV	16/70
Champagne, Taittinger, 'Brut', France, NV	19/95
Champagne, Veuve Clicquot, 'Yellow Label', France, NV	25/120

### WHITE

Riesling, Covey Run, Columbia Valley, Washington, 2014	11/44
Pinot Grigio, Ca' Bolani, Friuli, Italy, 2013	14/56
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand, 2014	15/60
Chardonnay, Newton Vineyards, 'Red Label', Napa Valley, California, 2014	16/64

### ROSÉ

Grenache/Cinsault/Syrah, Bertaud Belieu, Provence, France, 2012	13/52
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### RED

Corvina, Masi, 'Campofiorin', Veneto, Italy, 2012	14/56
Pinot Noir, William Hill, Central Coast, California, 2013	15/60
Cabernet, Kenwood, 'Jack London', Sonoma County, California, 2012	16/64
Malbec, Achaval Ferrer, Mendoza, Argentina, 2013	16/64
Cabernet, Newton, 'Red Label', Napa Valley, California, 2013	19/80

*Virgin Cocktails*  
9

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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

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Bud Light

Corona

Heineken

Stella Artois

Goose Island 'Honker's Ale'

Stella Artois Cidre

Red Hook 'Long Hammer' IPA

Best Damn Root Beer

*Raw Bar* \*

- Tomato Tartare 14  
*sunny side up quail egg, parmesan crostini*
- Orange Kissed Salmon Ceviche 15  
*jalapeño, mango, crispy corn tortilla*
- Tuna Poke Wonton Tacos 17  
*micro cilantro, radish, wasabi keupie*
- Hand Cut Steak Tartare 17  
*crispy mustard & chive sticky rice cake*
- Yellowtail Sashimi 18  
*pickled jalapeño, barrel-aged fuji apple ponzu*
- Shrimp Cocktail 19  
*charred jalapeno cocktail sauce*
- East & West Coast Oysters  
(half dozen) 18 (dozen) 35
- Littleneck Clams  
(half dozen) 9 (dozen) 16
- Pearls of The Sea 78  
*dozen oysters, ½ dozen littlenecks,  
4 shrimp cocktail, 1 lb lobster*

*Corporate Executive Chef* **Marc Marrone**

## *Jewels on Toast*



Avocado, Lemon & Espelette 12

Caesar Toast 12

*creamy garlic, crispy chicken skin*

Greek Toast 14

*tomato, cucumber, feta, mint, black olive salt*

Maine Lobster Roll 19

*sweet potato bao, old bay*

Roasted Bone Marrow 19

*rioja braised shallot marmalade*

*Chef | Owner Chris Santos*

Kale & Apple Salad 14  
*apple cider vinaigrette, pancetta,  
candied pecans, shaved goat cheese*

The House Salad 14  
*market greens, pickled carrots, manchego,  
crispy chickpeas, spicy harissa vinaigrette*

'Chile Relleno' Empanadas 14  
*poblano, manchego, jalapeño-lime crema*

Potato & Goat Cheese Pierogies 14  
*caramelized onions, truffle crème fraîche*

Pulled Chicken Arepas 15  
*jalapeño salsa verde, manchego*

Grilled Cheese, Smoked Bacon &  
Tomato Soup Dumplings 18

French Onion Soup Dumplings 18

Crispy Eggplant Pizzetta 18  
*charred san marzano tomato sauce, whipped ricotta*

Thai Style Deep-Fried Shrimp 21  
*green papaya and mango slaw*

Lobster Tacos 24  
*beer battered Maine lobster,  
red cabbage slaw, poblano crema*

*Accessories*

12

Cauliflower  
*ginger salsa verde, pickled scallion*

Sautéed Kale  
*za'atar, lemon yogurt*

Broccolini  
*garlic, soy, chile*

BBQ Fries

Crispy Vidalia Onion Rings  
*miso honey mustard and sambal ketchup*

Short Rib 'Mac & Cheese'  
*pickled jalapeño  
herb cornbread crust*

18

Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	19	Pressed Jerk-Spiced Chicken <i>creamy polenta, blood orange gastrique</i>	26
Spaghettini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	19	Paprika Spiced Salmon * <i>sriracha-curry cauliflower, lemon yogurt, chive oil</i>	29
Spring Pea Agnolotti <i>pearl onion cream, fresh peas, micro fennel</i>	19	Oven-Roasted Halibut <i>Balinese style sweet soy glaze</i>	29
Garganelli <i>sweet &amp; spicy lamb bolognese, whipped ricotta</i>	22	Nicoise Style Tuna au Poivre * <i>waxbean &amp; tomato salad, black olive salt, sweet pea aioli</i>	32



### *Prime Meats \**


Beauty & Essex Burger 19  
*brisket, short rib & lamb  
spicy harissa aioli, beefsteak tomato,  
goat feta, crispy bbq fries*

Grilled Double Cut Lamb Chops 44  
*port wine glaze*

10 oz. Classic Thick Cut Filet 48

14 oz. Prime Dry-Aged Sirloin 58

*steaks served with Beauty & Essex signature sauces:  
red chimichurri | green peppercorn 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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Birthday Cake 'Shake Shot' 6 each  
*Maker's Mark, rainbow sprinkles*

Selection of Ice Creams & Sorbets 10  
*housemade daily*

Petite Cupcakes 11  
*red velvet cake & cream cheese frosting, Guinness cake & Bailey's frosting*

Black Bottomed Butterscotch Pot de Crème 13  
*coconut chantilly*

Devil's Food Layer Cake 13  
*vanilla mascarpone filling, milk ice cream*

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

KYGO Cloud Nine "S'mores" 15  
*dark chocolate torte, pecan graham crumble,  
marshmallow clouds, white & milk chocolate sauces*

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