

Bywater American Bistro

HIGHLIGHTED SPIRIT: CLAIRIN

Also known as "Kleren" in Creole, this cane sugar rum has been produced for generations in Haiti. It's an all-natural, earthy spirit that's synonymous with the Haitian way of life and is even used in certain Voodoo rites. With all the character, vigor, and strength of its island nation home, Clairin's day in the sun is long overdue.

TRY IT: -On the rocks

-In a variation of the "Chet Baker" Cocktail

BOTTLED NEGRONI

15 — Beefeater Gin/ Bitters/ Sweet Vermouth

CHAMPAGNE COCKTAIL

9 — Cathead Honeysuckle Vodka/ Elderflower/Strawberry/
Lemon/ Thyme

THE CUCAYO DAIQUIRI

13 — Diplomatico Planas/ Diplomatico Reserva Exclusiva/
Three Roll Estate Rhum Agricole/ Jasmine Rice/ Lime/
Lavender/ Kaffir Lime Salt

MELONDRAMATIC

11 — Cimarrón Reposado Tequila/ Ancho Chile Liqueur/
Watermelon Cordial Soda/ Lime/ Mint

BAB SOUR

11 — Ford's Gin/ Golden Falernum/ Aquavit/ Beet/ Honey/
Lemon/ Fennel Fronds

PINEAPPLE PINEAPPLE

10 — Plantation Pineapple Rum/ Demerara/ Bitters/
Caramelized Pineapple

MARTINI SERVICE

12 — Singani 63/ Bianco Vermouth/ Orange Blossom
Water/ Flowers

BEER

CATAHOULA COMMON LAGER — 7

GREEN ZEBRA GOSE STYLE ALE — 9

SOUTH COAST AMBER ALE — 6

HOLY ROLLER AMERICAN IPA — 8

SOUTH COAST AMBER ALE — 6

REVE COFFEE STOUT —10