

Bywater American Bistro

Full Wine List
Available
upon request

APPETIZERS

- 15 —Mirliton Soup/ Crispy Oysters
- 17 —Roasted Octopus/ Smoked Potato Purée/ Confit Cherry Tomatoes
- 13 —Tuna Ham/ Avocado/ Tomato Salad/ Olives/ Fresnos
- 10 —Cabbage Salad/ Spicy Peanuts/ Soft Herbs
- 16 —Ricotta & Tête de Moine Tart/ Walnut Honey
- 13 —BAB's Antipasto Salad/ Italian Dressing

ENTRÉES

- Spaghetti/ Tomato/ Basil — 18
- Curried Rabbit/ Coconut Rice/ Peas — 25
- Half Jerk Chicken/ Semolina Dumplings—32
- Pork Belly/ Carrot Ginger Purée/ Pickled Mustard Seed—26
- Pan-Roasted Snapper/ Cauliflower/ Pecan Salsa Verde—28

SIDES

- Coconut Rice/ Peas — 7
- Pomme Purée/ Toasted Breadcrumbs— 7
- Roasted Baby Vegetables — 8

DESSERTS

- Semifreddo/ Citrus/ Mint — 10
- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet — 10
- Daily Selection of Ice Cream or Sorbet—5

In consideration of the COVID-19 pandemic, this menu was printed just for you, and will be discarded after your meal.

FOOD DISCLAIMER CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THANKS FOR COMING
NINA & LARRY

A 4% KITCHEN RECOGNITION CHARGE WILL BE ADDED TO ALL CHECKS. ENTIRETY OF THIS SERVICE CHARGE IS DIVIDED EQUALLY BETWEEN ALL KITCHEN EMPLOYEES.

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COCKTAILS

THYME TO DRINK

13—Gin/ Dolin Dry/ Strawberry/ Earl Grey/ Lemon

LUNE DE MIEL

13—Bourbon/ Aperol/ Honey/ Lemon/ Grapefruit

BAD GYAL

13—Rum/ Averna/ Orgeat/ Lime

MASQUERADE DANCE

13---Cimarron Tequila/ Thai Chili/ Hibiscus Syrup/
Lime

BOTTLED NEGRONI

15 —Gin/ Campari/ Sweet Vermouth

CASINO ROYALE

15—Pinhook Bourbon/ Dolin Genepy/ Demerara

SPIRIT-FREE COCKTAILS — 6 (+house liquor — 10)

HOUSEMADE GINGER BEER

Ginger/ Lime/ Soda

TROPICAL ROSE

Pineapple/ Lemon/ Hibiscus Syrup/ Tonic

WE WANT...A SHRUBBERY!

Pineapple-Passionfruit Shrub/ Lemon/ Soda

BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

REVE COFFEE STOUT —10

WINES BY THE GLASS

Bubbles-

ANNE AMIE “Cuvée A Amrita” 2019 \$11
Pinot Blanc/ Riesling/ Muller Thurgau/ Viognier
Willamette Valley, Oregon

CASTELLROIG Rosé Cava NV \$14
Trepal/ Garnaxta
Penedès, Spain

Rosé-

DOMAINE DE FONTSAINTE 2019 \$12
Grenache Gris/ Carignan/ Mourvedre
Corbieres, France

White-

GÖNC 2018 \$13
Yellow Muscat
Štajerska, Slovenia

KOZLOVIĆ 2019 \$14
Malvasia Istria, Croatia

DOMAINE DU SALVARD 2019 \$12
Sauvignon Blanc
Loire Valley, France

MATTHIASSEN Village 2019 \$15
Chardonnay
Napa Valley, California

Red-

AFFINITÁS 2017 \$14
Kékfrankos Sopron, Hungary

SEÑORÍO DE P. PECIÑA 2019 \$12
Tempranillo/ Graciano/ Garnacha
Rioja, Spain

ANT MOORE 2018 \$14
Pinot Noir
Marlborough, New Zealand

FUEDO PRINCIPI DI BUTERA \$10
Cabernet Sauvignon
Sicily, Italy