

# 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
- 16 —Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 10 —Cabbage Salad/ Spicy Peanuts/ Soft Herbs
- 13 —BAB's Antipasto Salad/ Italian Dressing

## ENTRÉES

- Spaghetti/ Tomato/ Basil — 18
- Curried Rabbit/ Coconut Rice/ Peas — 26
- 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

### GOLDEN HOUR

13—Rum/ Guanabana/ Apricot/ Lemon

### LUNE DE MIEL

13—Bourbon/ Aperol/ Honey/ Lemon/ Orange

### CAFÉ RACER

11 —Campari/ Cocchi di Torino/ Nitro Cold Brew

### CASINO ROYALE

15—Pinhook Bourbon/ Dolin Genepey/ Demerara

### 1919

13—Rye/ Rum/ Punt e Mes/ Benedictine

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

### HOUSEMADE GINGER BEER

Ginger/ Lime/ Soda

### TROPICAL BLUE

Blueberry Syrup/ Pineapple/ Soda

### WE WANT...A SHRUBBERY!

Strawberry-Mango Shrub/ Mint/ Soda

## BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

ORVAL TRAPPIST ALE —12

## 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** \$14  
*Grenache Gris/ Carignan/ Mourvedre*  
Corbieres, France

### White-

**GÖNC 2018** \$13  
*Yellow Muscat*  
Štajerska, Slovenia

**KOZLOVIĆ 2019** \$14  
*Malvasia* Istria, Croatia

**TERRAS GAUDA 2019** \$12  
*Albariño*  
Rías Baixas, Spain

**THEVENET & FILS 2018** \$15  
*Chardonnay*  
Burgundy, France

### 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