

Bywater American Bistro

Full Wine List
Available
upon request

APPETIZERS

- 6 —Smoked Fish Dip/ Pickled Ramps/ Grilled Ciabatta
- 17 —Roasted Octopus/ Smoked Potato Purée/ Confit Cherry Tomatoes
- 13 —Tuna Ham/ Avocado/ Tomato/ Watermelon
- 16 —Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 10 —Cabbage Salad/ Spicy Peanuts/ Soft Herbs
- 13 —BAB's Antipasto Salad/ Italian Dressing
- 15 —Mirliton Soup/ Crispy Oysters

ENTRÉES

- Spaghetti/ Tomato/ Basil — 18
- Curried Rabbit/ Coconut Rice/ Peas — 26
- Half Jerk Chicken/ Semolina Dumplings—32
- Pork Belly/ Corn Crema/ Charred Okra/ Mushrooms—26
- Roasted Pompano/ Summer Squash/ Bouillabaisse—28

SIDES

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

DESSERTS

- Semifreddo/ Peaches/ 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/ Soursop/ Apricot/ Lemon

THE MACONDO

14—Tequila/ Sotol/ Carrot/ Mango/ Citrus

FOR SENTIMENTAL REASONS

13—Dolin Blanc/ Honey/ Rose Water/ Lime/
Bubbles

CASINO ROYALE

15—Bourbon/ Dolin Genepy/ Demerara

YOUTH LAGOON

12—Coconut Gin/ Lemongrass/ Lime/ Chocolate

1919

13—Rye/ Rum/ Punt e Mes/ Benedictine

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

HOUSEMADE GINGER BEER

Ginger/ Lime/ Soda

WE WANT...A SHRUBBERY!

Orange/ Passionfruit/ Cinnamon/ Soda

BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

ORVAL TRAPPIST ALE —12

WINES BY THE GLASS

Bubbles-

JEAN VULLIEN & FILS NV \$15
Altesse/ Chardonnay/ Jacquère
Savoie, France

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

Rosé-

LES VIGNOBLES FONCALIEU 2020 \$14
Piquepoul Noir
Languedoc-Roussillon, France

White-

GÖNC GRAPE ABDUCTION \$13
Pinot Blanc/ Yellow Muscat
Štajerska, Slovenia

CARAVAGLIO 2020 \$15
Malvasia Sicily, Italy

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

CHATEAU DE SAINT COSME 2018 \$15
Syrah/ Mourvedre/ Grenache
Côte du Rhône, France

ROGUE VINE 2020 \$14
Cinsault/ Pais
Grand Itata Valley, Chile

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