

# Bywater American Bistro

Three course COOLinary  
menu \$39 per person.  
Choice of starred items  
for each course.

## APPETIZERS

- 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
- 12 —Tomatoes/ Crème Fraîche/ Toast
- 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
- \*Roasted Pork Belly/ Corn Crema/ Charred Okra/ Mushrooms—26
- \*Roasted Snapper/ Shishitos/ Bouillabaisse—28

## SIDES

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

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.

## DESSERTS

- \*Semifreddo/ Peaches/ Mint — 10
- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet — 10
- \*White Chocolate Cheesecake/ Blueberry Compote— 13
- Daily Selection of Ice Cream or Sorbet—5

**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.

# Bywater American Bistro

## COCKTAILS

### TI CHEF PUNCH

13—Rum/ Crème de Mûre/ Grapefruit/ Aromatics

### BEFORE IT WAS COOL...

13—Cucumber-Strawberry Infused Pimm's/  
Lemon/ Soda/ Crushed Ice

### THE RELENTLESS FOUR

14—Tequila/ Amaro/ Cold Brew/ Coffee Liqueur

### CASINO ROYALE

15—Pinhook Bourbon/ Dolin Genepy/ Demerara

### YOUTH LAGOON

12—Coconut Gin/ Lemongrass/ Lime/ Shaved  
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!

Blackberry/ Naranjillo/ Fennel/ Soda

## BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

ATHLETIC BREWING NA —5

## WINES BY THE GLASS

### Bubbles-

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

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

### Rosé-

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

### White-

**GÖNC Grape Abduction 2020** \$13  
*Pinot Blanc/ Yellow Muscat*  
Štajerska, Slovenia

**KAAPZICHT 2019** \$14  
*Chenin Blanc*  
Western Cape, South Africa

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

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

### Red-

**AFFINITÁS 2017** \$14  
*Kékankos* 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 2018** \$10  
*Cabernet Sauvignon*  
Sicily, Italy