

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.

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COCKTAILS

TI CHEF PUNCH

13—House Spiced Rum/ Velvet Falernum/ Blood Orange/ Passion Fruit

BEFORE IT WAS COOL...

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

THE MACONDO

14—Tequila/ Sotol/ Carrot/ Mango/ Citrus

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

ORVAL TRAPPIST ALE —12

WINES BY THE GLASS

Bubbles-

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

CASTELLROIG Rosé Cava NV \$14
Trepát/ 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