

# Bywater American Bistro

## APPETIZERS

- 17—Barbequed Octopus/ Smoked Butternut Squash Purée
- 13 —Tuna Ham/ Avocado/ Croutons/ Shallot Dressing
- 16 —Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 13 —Sweet Potato Soup/ Coconut/ Pecan Gremolata
- 12—Burrata/ Satsuma/ Soft Herbs/ Jerk Peanuts
- 13—Little Gems Salad/ Buttermilk Dressing/ Crispy Chicken Skin

## ENTRÉES

- Spaghetti/ Tomato/ Basil — 18
- Cavatelli/ Littleneck Clams/ Gulf Shrimp/ Sopressata— 28
- Half Jerk Chicken/ Semolina Dumplings—32
- Roasted Pork Belly/ Collards/ Pickled Mustard Seed—28
- Pan Roasted Snapper/ White Beans/ Confit Cherry Tomatoes—28

## DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet — 10
- Sweet Potato Budino/ Pecan Caramel/ Ice Cream—13

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

### TI CHEF PUNCH

13—Rum/ Pomegranate/ Citrus/ Aromatics

### THE RELENTLESS FOUR

14—Tequila/ Amaro/ Cold Brew/ Coffee Liqueur

### CASINO ROYALE

15—Pinhook Bourbon/ Dolin Genepy/ Demerara

### PECAN ISLAND

12--Gin/ Dark Rum/ Orgeat/ Toasted Pecan/ Lime

### THE CASK OF OLOROSO

13—Rye/ Oloroso/ Apple Liqueur/ Smoked Oil

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

### HOUSEMADE GINGER BEER

Ginger/ Lime/ Soda

### WE WANT...A SHRUBBERY!

Pineapple/ Sage/ Soda

## BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

UNIBOUE “La Fin du Monde”—12

ATHLETIC BREWING “Run Wild IPA”— 5

## 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-

**DOMAINE DE FONTSAINTE 2020** \$14  
*Grenache Gris/ Carignan/ Mourvedre*  
Corbieres, France

### White-

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

**MERCOURI ESTATE 2020** \$13  
*Roditis/ Viognier*  
Peloponnese, Greece

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

**THEVENET & FILS 2019** \$15  
*Chardonnay*  
Burgundy, France

### Red-

**AFFINITÁS 2017** \$14  
*Kékankos*  
Sopron, Hungary

**DOMAINE DE DURBAN 2018** \$15  
*Grenache/ Syrah/ Mourvèdre*  
Côte du Rhône, France

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

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

**FUEDO PRINCIPI DI BUTERA 2018** \$10  
*Cabernet Sauvignon*  
Sicily, Italy