

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/ Pork Belly— 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/ Apricot Liqueur/ Smoked Oil

THUNDER IN THE SUN

13—Mezcal/ Alpine Liqueur/ Dolin Blanc

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

HOUSEMADE GINGER BEER

Ginger/ Lime/ Soda

WE WANT...A SHRUBBERY!

Blueberry/ Blood Orange/ Cinnamon

BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

UNIBOUE "La Fin du Monde"—12

ATHLETIC BREWING N/A "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

NITIDA 2020 \$12
Riesling
Durbanville, South Africa

TERRAS GAUDA 2019 \$12
Albariño
Rías Baixas, Spain

THEVENET & FILS 2019 \$15
Chardonnay
Burgundy, France

Red-

AFFINITÁS 2017 \$14
Kékfrankos
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