

Bywater American Bistro

APPETIZERS

- 17—Barbequed Octopus/ Smoked Butternut Squash Purée
- 16 —Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 13—Tuna Ham/ Passionfruit/ Brioche/ Avocado
- 13 —Butternut Squash Soup/ Coconut/ Pecan Gremolata
- 15—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
- Pan Roasted Snapper/ White Beans/ Confit Cherry Tomatoes—28

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—12
- Coconut Tres Leche/ Truffle Whipped Cream—10
- Daily Selection of Ice Cream and 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

BABs HOT TODDY

12—St Lucian Rum/ Ginger/ Lime/ Tea/ Apple

PECAN ISLAND

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

THE CASK OF OROSO

14—Pinhook Bourbon/ Oloroso/ Apricot Liqueur/
Smoked Oil

PERSEPHONE'S TEA

13—Pisco/ Lime/ Sugar Rim/ Sage/ Bitters

THE RELENTLESS FOUR

13—Brandy/ Coffee Liqueur/ Nocello/ Cold Brew

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

HOUSEMADE GINGER BEER

Ginger/ Lime/ Soda

HIBISCUS PUNCH

Hibiscus/ Citrus/ Herb Syrup/ Tonic

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

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

DAVIDE VIGNATO 2018 \$13
Garganega
Veneto, Italy

WILD YEAST 2019 \$14
Chardonnay
Western Cape, South Africa

Red-

STIFT KLOSTERNEUBURG \$14
Blaifränkisch
Klosterneuburg, Austria

MARCEL LAPIERRE 2020 \$14
Gamay
Beaujolais, France

PATRICIA GREEN 2020 \$12
Pinot Noir
Willamette Valley, Oregon

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