

Bywater American Bistro

APPETIZERS

- 17—Barbequed Octopus/ Smoked Carrot Purée
- 16 —Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 13—Tuna Ham/ Passionfruit/ Brioche/ Avocado
- 18—Burrata/ Jerk Peanuts/ Lavash
- 13—Local Lettuces/ Buttermilk Dressing/ Crispy Chicken Skin

ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- Cavatelli/ Littleneck Clams/ Gulf Shrimp/ Pork Belly—28
- Pork Belly/ Pineapple Rice/ Mushroom/ Soft Herbs—28
- Half Jerk Chicken/ Semolina Dumplings—30
- Roasted Gulf Fish/ Curried Cauliflower/ Pickled Raisins/ Pecan Relish—28
- Crawfish Risotto/ English Peas/ Nasturtium—24

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—12
- Coconut Tres Leches/ Whipped Cream— 10
- Warm Bread Pudding/ Stewed Local Berries/ Mint/ Strawberry Ice Cream— 10
- Nutella Sundae / Brûléed Bananas/ Rum Caramel/ Pecans — 9
- Daily Selection of Ice Cream and Sorbet—5
- Coffee, Espresso, Cappuccino, Latte

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

FERNET ABOUT IT

15—Fernet Branca/ Velvet Falernum/
Yellow Chartreuse/ Ginger/ Fresh Lemon/
Fresh Pineapple

KISS FROM A ROSÉ

14—Vodka/ Strawberry/ Cardamom/
Splash of Rosé

THE GOLDEN HOUR

14—Tequila/ Dry Curaçao/ Lime/
Passionfruit/ Ginger

FROM CUBA, WITH LOVE

14—Rum/ Fresh Lime/ Chai/ Vanilla Bean/
Cardamom

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

GINGER BEER

Ginger/ Lime/ Soda

HIBISCUS PUNCH

Hibiscus/ Citrus/ Herb Syrup/ Tonic

BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

UNIBROUE “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 \$13
Trepát/ Garnatxa
Penedès, Spain

Rosé-

LAS JARAS “Old Vine” Rosé 2020 \$19
Carignan/Zinfandel
Mendocino, California

White-

SOHM & KRACHER 2020 \$13
Gruner Veltliner
Burgenland, Austria

LEITZ 2020 \$12
Riesling Feinherb
Rheingau, Germany

LIEU DIT 2020 \$16
Sauvignon Blanc
Santa Ynez Valley, CA

SANDHI 2020 \$14
Chardonnay
Santa Barbara, CA

Red-

STIFT KLOSTERNEUBURG 2017 \$14
Blaifränkisch
Klosterneuburg, Austria

CAMINO DE NAVAHERREROS 2019 \$12
Garnacha
Madrid, Spain

**CLENDENEN FAMILY VINEYARDS
“THE PIP” 2019** \$20
Pinot Noir
Santa Maria Valley, CA

G.D. VAJRA 2020 \$17
Nebbiolo
Langhe, Piedmont, Italy