

Bywater American Bistro

APPETIZERS

- 17—Barbequed Octopus/ Smoked Carrot Purée
- 9—White Bean Hummus/ Local Baby Vegetables
- 10—Smoked Fish Dip/ Chili Oil/ Lavash
- 16—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 13—Tuna Ham/ Passionfruit/ Brioche/ Avocado
- 18—Burrata/ Kale Pesto/ Roasted Squash/ Lavash
- 14—Pickled Shrimp Ceviche/ Tomato/ Jalapeño Granita
- 13—Local Lettuces/ Buttermilk Dressing/ Parmesan Crisps

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/ Fingerling Potatoes/ Pecan Relish—28
- Lasagna/ Fontina Fonduta/ Garlic Bread—25
- Crawfish Risotto/ English Peas—24

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—12
- Coconut Tres Leches/ Whipped Cream — 10
- Daily Selection of Ice Cream and Sorbet—7
- 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

LOUIS DE GRENELLE Rosé NV \$13
Cabernet Franc
Saumur, France

Rosé-

TRIENNES Rosé 2020 \$14
Cinsault/ Grenache/ Syrah
Provence, France

White-

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-

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

DAOU VINEYARDS 2020 \$15
Cabernet Sauvignon
Paso Robles, California