

Bywater American Bistro

Join us June 29th for a 5-course menu
from Guest Chef

Adrienne Cheatham's new book

SUNDAY BEST!

For more information call or email

(504) 605-3827

info@bywateramericanbistro.com

APPETIZERS

- 17—Blackened Octopus/ Corn Purée/ Pickled Shallot/ Radish
- 16—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 13—Tuna Ham/ Passionfruit/ Brioche/ Avocado
- 18—Burrata/ Peaches/ Jerk Peanuts/ Croutons
- 13—Local Lettuces/ Buttermilk Dressing/ Parmesan Crisps
- 18— ½ Dozen Murder Point Oyster/ Pickled Watermelon Mignonette/ Watermelon Granita
- 12—Snapper Ceviche/ Celery/ Avocado/ Tomato Broth
- 14— Shrimp Cocktail/ BABs BBQ Sauce

ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- Cavatelli/ Littleneck Clams/ Gulf Shrimp/ Pork Belly—28
- Half Jerk Chicken/ Semolina Dumplings—30
- Pork Belly/ Pineapple Rice/ Mushroom/ Soft Herbs—28
- Roasted Gulf Fish/ Curried Cauliflower/ Fingerling Potatoes/ Pecan Relish—28

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.

Bywater American Bistro

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-

MAS DE GOURGONNIER Rosé 2019 \$14
Syrah/ Grenache/ Cabernet Sauvignon
Les Baux de Provence, France

White-

LEITZ 2020 \$12
Riesling Feinherb
Rheingau, Germany

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

CHÂTEAU SOUCHERIE Anjou 2021 \$15
Chenin Blanc
Loire, France

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

HENDRY "HRW" 2018 \$16
Cabernet Sauvignon
Napa Valley, California

COCKTAILS

TENDER KISS

14—Tequila/ Cantaloupe/ St. Germain/
Egg White/ Honey/ Lime

GIN SINNER

15—Hendricks Gin/ Pineapple/ Lime Habanero/
Cranberry/ Cucumber/ Strawberry Syrup

EVERY ROSÉ HAS IT'S THORN

14—Vodka/ Strawberry/ Lemon/ Splash of Rosé

THE GOLDEN HOUR

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

FROM CUBA, WITH LOVE

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

BYWATER DAISY

14—Habanero Tequila/ Watermelon / Hibiscus Syrup/
Falernum/ Lime

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

GINGER BEER

Ginger/ Lime/ Soda

I CAN'T BELIVE IT'S NOT WHISKEY

Kentucky 74 Spiritless/ Citrus Juice/ Simple Syrup

HIBISCUS PUNCH

Hibiscus/ Citrus/ Herb Syrup/ Tonic

BEER

CATAHOULA COMMON LAGER—7
GNARLY BARLEY BREWING, HAMMOND LA

JUCIFER IPA —8
GNARLY BARLEY BREWING, HAMMOND LA

UNIBROUE "La Fin du Monde" BELGIAN TRIPEL—12
QUEBEC, CANADA

SOUTHERN DRAWL PILSNER — 7
GREAT RAFT BREWING, SHREVEPORT LA

JUNGLE JUICE RADLER — 12
ZONY MASH BEER PROJECT, NEW OREANS LA

AMONG THE BUGS WHEAT — 12
ZONY MASH BEER PROJECT, NEW OREANS LA

RUN WILD N/A IPA—5
ATHLETIC BREWING, STRATFORD CT