

# Bywater American Bistro

## 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
- 12—Snapper Ceviche/ Celery/ Avocado/ Tomato Broth

## ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- Agnolotti/ Jerk Corn/ Summer Vegetables —25
- 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—House Infused Citrus 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

### GANDALF THE GREY

14—Pinhook Bourbon/ Lime/ Crème de Violet/  
Simple Syrup

### 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

**CANEBREAK WHEAT — 7**  
PARISH BREWING, BROUSSARD 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