

Bywater American Bistro

Three course COOLinary
menu \$45
Choice of starred items for
each course.

APPETIZERS

- 17—Blackened Octopus/ Corn Purée/ Pickled Shallot
- 16—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 14—*Tuna Ham/ Avocado Vinaigrette/ Pickled Jalapeno
- 14—*Local Lettuces/ Buttermilk Dressing/ Parmesan Crisps
- 13—*Watermelon and Tomato Gazpacho/ Marinated Vegetables

ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- Cavatelli/ Gulf Shrimp/ Run Down Sauce/ Soft Herbs—28
- *Half Jerk Chicken/ Semolina Dumplings—32
- *Mushroom Fontina Cannelloni/ Cream Spinach—24
- *Pork Belly/ Pineapple Rice/ Mushroom/ Soft Herbs—28
- *Roasted Gulf Fish/ Poblano Coconut Crema/ Summer Vegetables—28

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—12
- *Fig Ice Cream/ Black Cake Crumble—9
- *Coconut Tres Leches/ Whipped Cream —10
- Daily Selection of Ice Cream and Sorbet—7

- Coffee, Espresso, Cappuccino, Latte

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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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

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

SANDHI 2020 \$14
Chardonnay
Santa Barbara, CA

Red-

NAVAHERREROS 2020 \$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

THE GOLDEN HOUR

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

EVERY ROSÉ HAS IT'S THORN

14—House Infused Citrus Vodka/ Strawberry/ Lemon/
Splash of Rosé

FROM CUBA, WITH LOVE

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

GANDALF THE GREY

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

BAB'S 50/50

13—Fords Gin, Bordiga Dry, Bordiga Bianco

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

I CAN'T BELIVE IT'S NOT WHISKEY

Kentucky 74 Spiritless/ Citrus Juice/ Simple Syrup

HIBISCUS PUNCH

Hibiscus/ Citrus/ Herb Syrup/ Tonic

BEER

JUCIFER IPA —8

GNARLY BARLEY BREWING, HAMMOND LA

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