

# Bywater American Bistro

## APPETIZERS

- 17—Blackened Octopus/ Sweet Potato Puree/ Coconut Milk
- 16—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 14—Local Lettuces/ Buttermilk Dressing/ Parmesan Crisps
- 18—Burrata/ Peaches/ Jerk Peanuts/ Croutons
- 14—Tuna Ham/ Avocado Vinaigrette/ Pickled Jalapeno

## ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- Wagyu Beef Lasagna/ Fontina Fonduta—26
- Cavatelli/ Gulf Shrimp/ Run Down Sauce/ Soft Herbs—28
- Half Jerk Chicken/ Semolina Dumplings—32
- Pork Belly/ Pineapple Rice/ Mushroom/ Soft Herbs—28
- Red Snapper/ Poblano Coconut Crema/ Summer Vegetables—28
- Chickpea Coconut Curry/ Poblano Salsa Verde/ Carrot Guacamole/ Jerk Carrot Chips—23

## DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—13
- Buttermilk Panna Cotta/ Blueberry/ Mint—12
- Coconut Tres Leches/ Whipped Cream —10
- Daily Selection of Ice Cream and Sorbet—7
- Coffee, Espresso, Cappuccino, Latte

## THANKS FOR COMING

NINA & LARRY

**FOOD DISCLAIMER** CONSUMING RAW OR UNDER  
COOKED FOOD MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

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## WINES BY THE GLASS

### Bubbles-

**JEAN VULLIEN & FILS NV**  
*Altesse/ Chardonnay/ Jacquère* \$15  
Savoie, France

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

### Rosé-

**PEYRASSOL “RESERVE DES TEMPLIERS” 2020**  
*Cinsault/ Grenache/ Syrah* \$14  
Côtes du Provence, France

### White-

**LEITZ 2020**  
*Riesling Feinherb* \$12  
Rheingau, Germany

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

**SOHM & KRACHER “LION” 2020**  
*Grüner Veltliner* \$16  
Weinviertal, Austria

**SANDHI 2020**  
*Chardonnay* \$14  
Santa Barbara, CA

### Red-

**STIFT KLOSTERNEUBERG 2017**  
*Blaufrankisch* \$14  
Thermenregion, Austria

**MONTE RIO CELLERS 2021**  
*Mission* \$16  
Lodi, CA

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

**HENDRY “HRW” 2018**  
*Cabernet Sauvignon* \$16  
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

### FROM CUBA, WITH LOVE

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

### BYWATER DAISY

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

### 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 BELIEVE 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

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

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

**GREAT RAFT PILSNER — 7**  
SOUTHERN DRAWL BREWING, SHREVEPORT LA

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