

Bywater American Bistro

APPETIZERS

- 17—Blackened Octopus/ Sweet Potato Coconut Puree
- 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—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.

TRY OUR SISTER RESTURANT
COMPERE LAPIN
535 TCHOUPITOULAS ST
(504) 599-2119



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
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
Blaufränkisch \$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

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

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