

# Bywater American Bistro

## APPETIZERS

- 17—Blackened Octopus/ Sweet Potato Coconut Puree
- 16—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 16—Fontina Fonduta/ Grilled *Bellegarde* Ciabatta/ Black Truffle
- 14—Little Gems Salad/ Buttermilk Dressing/ Parmesan Crisps
- 15—Hamachi Crudo/ Avocado/ Satsuma/ Chili
- 18—Burrata/ Mushroom Conserva/ Croutons

## ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- Cavatelli/ Gulf Shrimp/ Run Down Sauce/ Soft Herbs—28
- Roasted Gulf Fish/ Coconut Cauliflower Puree/ Brown Butter Hazelnut—30
- Pork Belly/ Polenta/ Roasted Brussels Sprouts —28
- Half Roast Chicken/ Black Truffle Jus/ Pomme Puree —32
- Wagyu Beef Lasagna/ Fontina Fonduta—27

## DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—13
- 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



# Bywater American Bistro

## 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-

**COPAIN 2021**  
*Pinot Noir* \$16  
Mendocino County, CA

White-

**LEITZ 2021 "DRAGON STONE"**  
*Riesling* \$12  
Rheingau, Germany

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

**FRISCHENGRUBER FEDERSPIEL 2020**  
*Grüner Veltliner* \$16  
Ried Steiger, Wachau, Austria

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

Red-

**CALERA 2021**  
*Pinot Noir* \$14  
Central Coast, California

**CH. LA NERTHE "LES CASSAGNES" 2019**  
*Grenache/ Syrah/ Mourvèdre* \$14  
Cotes-du-Rhone Villages, France

**DOM. Du PAVILLON de CHARRANES 2020**  
*Gamay* \$15  
Cote de Brouilly, France

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

## COCKTAILS

### GIN SINNER

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

### EVERY ROSÉ HAS IT'S THORN

\$14—House Infused Citrus Vodka/ Hibiscus/ Lemon/  
Splash of Rosé

### GANDALF THE GREY

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

### FALL BREEZE

\$14—Tequila/ Guava Liqueur/ Ginger Syrup/  
Lime/ Curaçao

### SPIRIT-FREE COCKTAILS — 8 (+house liquor — 10)

### I CAN'T BELIVE IT'S NOT WHISKEY

Kentucky 74 Spiritless/ Citrus Juice/ Simple Syrup

### HONEYBUNNY

Cinnamon Infused Pineapple Juice/ Honey/ Soda

### PHONY NEGRONI

ST. AGRESTIS DISTILLERY, BROOKLYN NY

## 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