

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 Celery Root 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
- Sticky Toffee Pudding—12
- 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 TCHOUPITOU LAS 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

CASTELLROIG CORPINNAT BRUT ROSAT NV
Grenache/ Trepát \$14
Barcelona, Spain

Rosé-

DAOU VINEYARDS 2021
Grenache \$16
Paso Robles, CA

White-

PULLUS 2021
Pinot Grigio \$11
Štajerska, Slovenia

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

ROSEMARYS BABY

\$15—Pinhook Bourbon/ House Made Cherry
Rosemary Liquor/ Tobacco Bitters

GATOR'S BREATH

\$15—House Infused Pineapple Rum/ *El Guapo*
Creole Orgeat/ *El Guapo* Polynesian Kiss Bitters

EVERY ROSÉ HAS IT'S THORN

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

LOLO'S ROMPOPE

\$16— Hine Cognac/ Coconut/ Banana/ Cinnamon/
Lemon

FALL BREEZE

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

GANDALF THE GREY

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

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

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