

# 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/ Mango/ 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/ Herb Butter/Smoked Onion Jus/ Pomme Puree/ Braised Greens—30
- 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 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/ Trepât* \$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 2021

*Gamay* \$15  
Cote de Brouilly, France

### HENDRY "HRW" 2018

*Cabernet Sauvignon* \$16  
Napa Valley, California

## COCKTAILS

### 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

### GIN SINNER

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

### SIMPLY IRRESISTIBLE

\$14—Tequila/ Cocci Torino/ House Made Cherry  
Rosemary Liqueur/ Cane Vinegar/ Citrus Juice

### GANDALF THE GREY

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

## SPIRIT-FREE COCKTAILS — 8

(+house liquor — 10)

### I CAN'T BELIEVE 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