

Bywater American Bistro

APPETIZERS

- 18—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/ Shrimp/ Run Down Sauce/ Soft Herbs—28
- Roasted Gulf Fish/ Coconut Celery Root Puree/ Brown Butter Hazelnut—30
- Pork Belly/ Polenta/ Charred Spring Onions/ English Peas—28
- Soy & Molasses Half Roast Chicken/ Pomme Puree/ Smoked Onion Jus —30
- Wagyu Beef Lasagna/ Fontina Fonduta—28

DESSERTS

- Chocolate Semifreddo/ Hazelnuts/ Rum Carmel—13
- Local Strawberry Bread Pudding/ Strawberry Ice Cream —13
- 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.

Bywater American Bistro

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 2022
Pinot Grigio \$12
Štajerska, Slovenia

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

LOIMER "LOIS" 2021
Grüner Veltliner \$14
Niederösterreich, Austria

SANDHI 2020
Chardonnay \$15
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

THE THREE AMIGOS

\$14—Reposado Tequila/ Mezcal/ Fernet Branca/
Chicory-Pecan/ 'Demerara'

THE EMPRESS'S NEW PINEAPPLE

\$12—Pineapple Infused Vodka/ Citrus Cordial/
Herbsaint/ Chili-Salt Rim

SENT LISI

\$13—Pimm's/ Lemongrass-Tamarind Cane Syrup/ Lime/
Mint/ Soda

OMEROS DAIQUIRI

\$13—St. Lucian Rums/ White Rum/ Jerk Molasses/
Lime/ Angostura

SEERSUCKER

\$15—Bourbon/ Dry and Sweet Vermouth/ Elixir Vegetal

LAKE SHORE GARDENS

\$14—Gin/ Strawberry/ Lemon/ Cointreau/ Basil/
Amaro Rabarbaro/ Tonic

SPIRIT-FREE COCKTAILS — 9

(+house liquor — 11)

FOOL'S GOLD RUSH

LEMON/ MANGO/ HONEY

CARIBBEAN POP

PINEAPPLE-HIBISCUS/ CITRUS/ 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

CANEBREAK WHEAT ALE — \$8

PARISH BREWING CO, BROUSSARD LA

RUN WILD N/A IPA—\$5

ATHLETIC BREWING, STRATFORD CT