

Bywater American Bistro

INSTAGRAM FOR THE KIDS
@BYWATERAMERICANBISTRO
@NINACOMPTON
@NOLARRYMILLER

APPETIZERS

- 18—Blackened Octopus/ Sweet Potato Coconut Puree
- 14—Little Gems Salad/ Buttermilk Dressing/ Parmesan Crisps
- 16—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 12—*Watermelon/ Tomato/ Feta Salad
- 13—*Cantaloupe & Coconut Gazpacho/ Croutons/ Chilies
- 19—Burrata/ Marinated Tomatoes/ Soppressata/ Grilled Bread

COOLinary
\$45 Three Course Menu
*Choice of starred items for
each course*



ENTRÉES

- Spaghetti/ Tomato/ Basil—18
- *Chicken Fra Diavolo/ Semolina Gnocchi —30
- *Eggplant Parmesan/ Garlic Breadcrumbs/ Basil— 24
- Cavatelli/ Shrimp/ Run Down Sauce/ Soft Herbs—28
- Wagyu Beef Lasagna/ Fontina Fonduta—28
- Gulf Fish/ Spicy Seafood Stew/ Fried Bread—32

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—13
- *Sweet Potato Churros/ Cinnamon Sugar/ Rum Caramel—12
- *Coconut Flan/ Rum Cake/ Stewed Pineapple—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

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

Rosé-

DAOU VINEYARDS 2021
Grenache \$16
Paso Robles, CA

White-

PULLUS 2022
Pinot Grigio \$12
Štajerska, Slovenia

LIEU DIT 2021
Sauvignon Blanc \$16
Santa Ynez Valley, CA

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

SANDHI 2021
Chardonnay \$15
Santa Barbara, CA

Red-

CALERA 2021
Pinot Noir \$14
Central Coast, California

CH. LA NERTHE "LES CASSAGNES" 2020
Grenache/ Syrah/ Mourvèdre \$14
Cotes-du-Rhone Villages, France

DOM. Du PAVILLON de CHARRANES 2021
Gamay \$15
Cote de Brouilly, France

FRANCOIS VILLARD 2021
Syrah \$15
Collines Rhodaniennes, France

COCKTAILS

THE THREE AMIGOS

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

THE EMPRESS'S NEW PINEAPPLE

\$13—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)

BEING GOOD ON VACATION

MANGO/ PINEAPPLE/ LIME/ GINGER BEER

CARIBBEAN POP

JASMINE/ CITRUS/ SODA

ANTILLES SUNRISE

SPIRITLESS APÉRITIF/ ORANGE CORDIAL/
LEMON/ SODA

PHONY NEGRONI

ST. AGRESTIS DISTILLERY, BROOKLYN NY

BEER, ETC

BLOND ALE —\$8

NOLA BREWERY, NEW ORLEANS LA

JOCKAMO JUICY IPA —\$8

ABITA BREWERY, ABITA SPRINGS LA

SAISON NAMED DESIRE —\$9

SECOND LINE BREWERY, NEW ORELANS LA

SOUTHERN DRAWL — \$7

GREAT RAFT BREWERY, SHREVEPORT, LA

CRESCENT 9 THC SELTZER (N/A)— \$9

CRESCENT CANNA, NEW ORLEANS LA

RUN WILD N/A IPA—\$5

ATHLETIC BREWING, STRATFORD CT