

Bywater American Bistro

APPETIZERS

- 18—Blackened Octopus/ Sweet Potato Coconut Puree
- 14—Little Gems Salad/ Buttermilk Dressing/ Parmesan Crisps
- 17—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 14—Butternut Squash Salad/ Pepita Gremolata/ Feta
- 19—Burrata/ Marinated Tomatoes/ Soppressata/ Grilled Bread

THANKS FOR COMING

NINA & LARRY

FOOD DISCLAIMER CONSUMING RAW OR UNDER
COOKED FOOD MAY INCREASE YOUR RISK OF

ENTRÉES

- Spaghetti/ Tomato/ Basil—19
- Roasted Chicken/ Pomme Puree/ Black Truffle—34
- Eggplant Parmesan/ Garlic Breadcrumbs/ Basil—24
- Cavatelli/ Shrimp/ Run Down Sauce/ Soft Herbs—30
- Wagyu Beef Lasagna/ Fontina Fonduta—28
- Gulf Fish/ Spicy Seafood Stew/ Fried Bread—32

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—14
- Roasted Apple Bread Pudding/ Apple Ice Cream—13
- Coconut Flan/ Rum Cake/ Stewed Pineapple—10
- Daily Selection of Ice Cream and Sorbet—7
- Coffee, Espresso, Cappuccino, Latte

TRY OUR SISTER
RESTURANT
COMPÈRE LAPIN
535 TCHOUPITOULAS ST
(504) 599



Bywater American Bistro

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 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
Collins Rhodaniennes, France

COCKTAILS

MS. FIZZLE

\$16—Cardamaro/ House Pineapple Vodka/ Lemon/
Orange/ Angostura / Egg White/ Soda

ST. ELSEWHERE

\$15—Dry Gin/ Soursop/ Mango/ Galliano

YOU SAW ME STANDING ALONE

(clarified milk punch)
\$14—Mezcal/ Lime/ Grapefruit/ Blackberry/ Cinnamon

WEEKEND AT BERNIES

\$13—St. Lucian Rum Blend/ Pineapple/
Jerk Coconut Cream/ Lime/ Toasted Coconut

THE TEENA MARIE

\$15—Rye/ Brown Butter Avera/ Roasted Pear/
Maderia Meio Seco/ Angostura

SA CHAUD

\$14—Hibiscus Tequila/ Salted Honey/ Yuzu/
Passion Fruit-Ginger/ Laphroig Spritz

SPIRIT-FREE COCKTAILS — 9 (+house liquor — 11)

BEING GOOD ON VACATION
MANGO/ PINEAPPLE/ LIME/ GINGER BEER

SAINT LUCY
LEMONGRASS/ TAMARIND/ ORANGE/ LEMON

PHONY NEGRONI
ST. AGRESTIS DISTILLERY, BROOKLYN NY

BEER

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 ORLEANS 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