

# 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
- Chicken Fra Diavolo/ Semolina Gnocchi—30
- 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
- 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/ Trepat* \$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