

## WINE

### Sparkling

Prosecco / La Luca	10 / 40
Rosé Prosecco / Torresella	12 / 48
Champagne Brut/ Nicholas Feuillatte	22 / 88

### White

Rosé/Ameztio/Txakolina	15 / 60
Riesling/Stadt Krems/Austria	15 / 60
Chenin Blanc/Les Charmes/Vouvray	15 / 60
Chardonnay/La Miraja/ Piedmont, Italy	16 / 64
Albariño/Pazo Señorans/Rias Baixas	13 / 52
Pinot Gris/Boucaner/Columbia Valley, WA	13 / 52

### Red

Pinot Noir/Justin Girardin/Burgundy	15 / 60
Sangiovese Blend/Castello di Farnetella/Tuscany	20 / 80
Cabernet Sauvignon/Daou/Paso Robles	15 / 60
Syrah/Klinker Brick/Lodi	14 / 56
Dolcetto/Poderi Cellario/Langhe, Italy	15 / 60
Blend/Oak Farm/Lodi, CA	15 / 60

## BEER

Lager/Urban South/Paradise Park/NOLA	7
Hefe Weissbier/Weihenstephaner/Freising, Germany	8
Kölsch/Port Orleans/Kennerbräu/NOLA	7
IPA/Southern Prohibition/Crowd Control/Hattiesburg,MS	7
Hazy IPA/Gnarly Barley/Hammond, LA	7
Pecan Brown Ale/Lazy Magnolia/Kiln, MS	7
Bock/Karbach/Jukebock/Houston, TX	7
Watermelon-Lime Sour/Ruby Slippers/Southern Prohibition/MS	7
Parish Brewing/Grand Reserve/Barleywine/750ml	30

## Cocktails

**CL Daiquiri** 16  
Plantation OFTD/Clairin Sajous/Three Roll Spiced/Lime

**Cardinal Sin** 16  
Green Chartreuse/Cherry Brandy/Pineapple/Don's Mix/Mint

**Aye Macao** 15  
Nikka Gin/Pineapple/Almond/Gentian

**Bottom Lip** 16  
Cheramie Rum/Bonal/Sfumato/Carrot/Papaya/Curry Spices

**I'm Not Dead Yet** 16  
Pinhook Bourbon/Old soul Bourbon/Moscatel/Amaro/Cocchi Bianco

**Last Stag** 15  
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime

**Frequent Flyer (Frozen)** 16  
El Buho Mezcal/Stoupikis/Hibiscus-Infused Aperol/Sour Orange

**Penny Bunny** 22  
Absolut Elix/Chinola/Ancho Reyes/G.H. Mumm/Molé Bitters

## Small Bites

- 6 Jalapeño + Scallion Hushpuppies/Cilantro Crema (g)
- 5 Blackened Pig Ears/Smoked Aioli (g)
- 6 Buttermilk Biscuits/Honey & Bacon Butter (g)  
(2 per order)

## First

- 16 Marinated Shrimp/Avocado/Chilled Tomato Broth
- 17 Hamachi/Compressed Peaches/Potlikker Vinaigrette (g)
- MKT Daily Selection of Oysters/Peach Mignonette
- 16 Crab Finger/Chili Aioli
- 17 Tuna Ceviche/Leche de Tigre/Yucca (g)
- 17 Broiled Shrimp/Calabrian Butter
- 14 Little Gem Lettuce/Cilantro Coconut Dressing/  
Crispy Shallots (g)
- 14 Chilled Corn + Saffron Soup

## Second

- 29 Scialatielli/Littleneck Clams/Gulf Shrimp (g)
- 35 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 33 Hot Fire Chicken/Bread Pudding/Collards & Peas (g)
- 31 Duo of Pork/Spring Vegetables/Smoked Onion Jus
- 31 Gulf Fish/Coconut/Okra/Tomatoes
- 20 Blackened Summer Vegetables/Cashew Cream/Salsa Verde (n)

## Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 12 Peaches + Coconut Panna Cotta/Rum Cake (g)
- 12 Bolivian Chocolate Cake/Passionfruit/Cashews (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

***Join us June 29th at Bywater American Bistro for a 5-course  
menu from Guest Chef Adrienne Cheatham's new book SUNDAY BEST!***

***For more information email [info@bywateramericanbistro.com](mailto:info@bywateramericanbistro.com)***

*Consuming raw or undercooked food may increase the risk of foodborne illness.  
We are unable to provide individual checks for parties of 8 or more.*

(n)Contains Tree Nuts \*\*Contains Egg (g) contains gluten

Please note a 4% kitchen appreciation charge will be included on all checks

Follow this QR code to our  
full wine and sprints lists.

