

## Wine

### Sparkling

Méthode Traditionnelle Brut/Éclipse/Loire, France/NV	12 / 48
Prosecco Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	24 / 96

### Rosé/Orange

Rosé/Peyrassol/Côtes de Provence, France/2022 ↓	15 / 60
Orange/Pielihueso/Uco Valley, Argentina/2021 ↓	16 / 64

### White

Sauvignon Blanc/Château La Rame/Bordeaux, France/2022 ↓	15 / 60
Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓	14 / 56
Gewürztraminer/Gundlach Bundschu/Sonoma, California/2022 ↓	15 / 60
Etna Bianco/Murgo/Sicily, Italy/2021	16 / 64

### Red

Frappato & Nero d'Avola/Mortellito/Sicily/2022/Chilled ↓	17 / 68
Pinot Noir/Domaine Arnoux/Côtes De Beaune, France /2020	16 / 64
Valpolicella Ripasso/Guerrieri Rizzardi/Veneto/2018 ↓	14 / 56
Bordeaux/Tire Pé Diem/France/2021 ↓	16 / 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15 / 60

## Beer/Cider

Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Blood Orange Saison/Saison Named Desire/Second Line/Nola	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
American Pale Ale/Tin Roof/Voodoo/Baton Rouge, LA	6
Coffee Stout/Parish Brewing Co./Rêve/Broussard, LA	8
Athletic Brewing/Non-Alcoholic IPA/US	6
Cider/Aval/Gold/Bretagne, France ↓	9
Cider/Cidrerie du Vulcain/Fribourg, Switzerland/2020/750ml ↓	60

↓ - Organic or Biodynamic

Follow this QR code to our  
full  
wine and spirits list



## Cocktails

<b>I'm Not Dead Yet</b> Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	16
<b>Bichito</b> Tximista Rojo/Bordiga Rosso/Amontillado Sherry/Angostura Bitters	14
<b>Last Stag</b> El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	16
<b>CL Daiquiri</b> Plantation OFTD/Clairin Communal/False River Spiced Rum/Lime	16
<b>Tequila'n Me, Smalls!</b> Tapatio Tequila/Falernum/Gentian/Chartreuse Végétal	15
<b>Home Is The Sailor</b> Botanist Gin/Manzanilla Sherry/Vermouth/Umami	16
<b>House of Zanzibar</b> Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	16
<b>Cancún Housewife</b> Singani 63/Guava/Lemon/Aloe	15
<b>Albatross</b> El Dorado 12yr Rum/Braulio/Montenegro/Pineapple/Lime	15
<b>Earthly Delights</b> Cathead Vodka/Lillet Blanc/Pamplemousse/Génépy/Honeydew/Lime	15
<b>Neptune's Effect (Frozen)</b> Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice	14

## Spirit Free

<b>Everybody's Heard</b> DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara	12
<b>Gone 'til November</b> Hibiscus/Anise/Nutmeg/Taro/Passionfruit	12
<b>Phony Negroni</b> St. Agrestis Distillers	9

## Small Bites

- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema (g)
- 6 Blackened Pig Ears/Smoked Aioli (g)
- 7 Buttermilk Biscuits/Honey Butter/Bacon Butter (g)  
(2 per order)
- 10 Deviled Eggs/Paddlefish Caviar
- 8 Fried Brussels Sprouts/Coconut Aioli (g)
- 10 Chicken Liver Mousse/Cassava Bread/Thyme-Honey Butter

## First

- 14 Cow Heel Soup/Smoked Bone Marrow
- 10 Smoked Fish Dip/Pickled Jalapeño/Lavash (g)
- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n) (g\*)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (g\*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g\*)
- 13 Little Gem Lettuce/Coconut Dressing/Marinated Tomatoes (g\*)

## Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g\*) (n)
- 35 Seafood Scialatielli/Souskaye/Cilantro Butter (g)
- 39 Ricotta Gnocchi/Short Rib Bolognese/Black Truffle (g)
- 34 Market Fish/Truffled Cauliflower/Sauce Genevoise

## Dessert

- 9 Bread Pudding/Cashew/Rum Caramel/Brûléed Banana (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Chocolate Cake/Passionfruit/Curry Granola (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

(n) Contains Tree Nuts (g) Gluten Contact (g\*) Gluten-Free upon request

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.  
20% Gratuity will be added to parties of 10 or more.  
Please note, a 4% kitchen appreciation charge will be included on all checks.

**Compère Lapin | 535 Tchoupitoulas St | 504.599.2119**

Brunch: Sunday 10:30am - 2:00pm

Dinner: Sunday - Thursday 5:30pm - 9:00pm  
Friday - Saturday 5:30pm - 10:00pm