

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		
Rosé/Peyrassol/Côtes de Provence,France/2022 ↓	15	/ 60
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/Maison Noir/O.P.P./Willamette Valley,OR/2021 ↓	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	
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	
I’m Not Dead Yet	
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	16
Bichito	
Tximista Rojo/Bordiga Rosso/Amontillado Sherry/Angostura Bitters	14
Last Stag	
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	16
CL Daiquiri	
Plantation OFTD/Clairin Communal/False River Spiced Rum/Lime	16
Almost Cut My Hair	
Silver Tequila/Cap Corse/Meletti/Watermelon-Tomato Cordial/Lime/MSG	15
Tequila’n Me, Smalls!	
Tapatio Tequila/Falernum/Gentian/Chartreuse Végétal	15
Home Is The Sailor	
Botanist Gin/Manzanilla Sherry/Vermouth/Umami	16
House of Zanzibar	
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	16
Cancún Housewife	
Singani 63/Guava/Lemon/Aloe	15
Albatross	
El Dorado 12yr Rum/Braulio/Montenegro/Pineapple/Lime	15
Earthly Delights	
Cathead Vodka/Lillet Blanc/Pamplemousse/Génépy/Honeydew/Lime	15
Backseat Baptist (Frozen)	
Chartreuse/Clairin/Pineapple/Pandan	15
Neptune’s Effect (Frozen)	
Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice	14

Spirit Free	
Everybody’s Heard	
DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara	12
Phony Negroni	
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)

First

- 14 Butternut Squash Soup/Blue Crab/Marinated Brussels
- 11 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*)

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g*) (n)
- 35 Scialatielli/Smoked Pork Belly/Clams/Chili Crisps (g)
- 39 Ricotta Gnocchi/Short Rib Ragù/Black Truffle (g)
- 34 Market Fish/Truffled Cauliflower/Sauce Genevoise

Dessert

- 9 Bread Pudding/Rum Caramel/Brûléed Banana/Cashew (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