

Wine

Sparkling

Méthode Traditionelle 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
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White

Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓	14 / 56
Gewürztraminer/Gundlach Bundschu/Sonoma, California/2022 ↓	15 / 60
Chardonnay/House of Brown/Lodi, California/2021	13 / 52
Chenin Blanc/Wade Cellars/Napa, California/2021	14 / 56

Red

Pinot Noir/Maison Noir/OPP/Willamette Valley, Oregon/2022	16 / 64
Montepulciano/Bove/Marso/Abruzzo, Italy/2017 ↓	15 / 60
Shiraz/HER Wines/Western Cape, South Africa/2022	13 / 52
Cabernet Sauvignon/Daou/Paso Robles, California/2021	14 / 56

Beer/Cider

Light Lager/Cold Snack/Montucky/Bozeman, MT(16oz)	5
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
Athletic Brewing/Non-Alcoholic IPA/US	6
Lager/Miller High Life/Milwaukee, Wisconsin	4
Light Lager/Miller Lite/Milwaukee, Wisconsin	4

↓ - Organic or Biodynamic

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full
wine and spirits list



Cocktails

CL Daiquiri

Clairin Communal/Marsh House Rum/Luxardo/Grapefruit/Lime **16**

Marguerite

Cathead Vodka/Apricot/Lemon/Génépy **15**

Albatross

El Dorado 12yr Rum/Braulio/Montenegro/Pineapple/Lime **15**

Home Is The Sailor

Botanist Gin/Manzanilla Sherry/Vermouth/Umami **16**

Last Stag

El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime **16**

I'm Not Dead Yet

Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco **16**

Neptune's Effect (Frozen)

Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice **15**

Spirit Free

Pluto Is A Planet

Passionfruit/Orgeat/Verjus Blanc **12**

Phony Negroni

St. Agrestis Distillers **7**

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)

First

- 17 Broiled Shrimp/Spicy Chili Butter/Cilantro
- 15 Caribbean Chop Salad/Crawfish/Coconut Dressing
- 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)
- 18 Seafood Chowder/Spiced Coconut/Roasted Carrot (g)

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (g)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (n) (g)
- 34 Market Fish/Black Eyed Peas/Yucca/Smoked Fumet
- 36 Scialatielli/Gulf Shrimp/Rundown/Souskaye (g)

Dessert

- 10 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 Nuts (g) Gluten or Gluten Contact

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 large parties.
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