

## Wine

### Sparkling

Méthode Traditionelle Brut/éclipse/Loire, France/NV	14 / 56
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
Vermentino/Surrau 'Limizzani'/Gallùra, Italy/2022 ↓	13 / 52
Chenin Blanc/Wade Cellars/Napa, California/2021	14 / 56
Chardonnay/House of Brown/Lodi, California/2021	13 / 52

### 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

Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Lager/Miller High Life/Milwaukee, Wisconsin	4

↓ - Organic or Biodynamic

## Cocktails

<b>CL Daiquiri</b>	<b>16</b>
Chairman's Reserve/Rhum Pou Moun-La/Huana Guanabana/Lime	
<b>Marguerite</b>	<b>15</b>
Cathead Vodka/Apricot/Lemon/Génépy	
<b>Home Is The Sailor</b>	<b>16</b>
Botanist Gin/Manzanilla Sherry/Vermouth/Umami	
<b>Last Stag</b>	<b>16</b>
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
<b>I'm Not Dead Yet</b>	<b>16</b>
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	
<b>Neptune's Effect (Frozen)</b>	<b>15</b>
Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice	

## Spirit Free

<b>Pluto Is A Planet</b>	<b>12</b>
Passion Fruit/Orgeat/Bare Zero Proof Reposado Style Tequila	

Follow this QR code to our full wine and spirits list



## Small Bites

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

## First

- 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/Sweet Potato (g)
- 17 Broiled Shrimp/Spicy Chili Butter/Cilantro
- 21 Snapper Collar/Passionfruit/Lobster-Coconut Curry (g)

(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.

## 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 (g)
- 41 Beef Bolognese/Ricotta Gnocchi/Black Truffle (g)

### "Just Feed Me"

\$75 per Guest  
Full Table Participation Required

## Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Chocolate Cake/Passionfruit/Curry Granola (g) (n)
- 12 Bananas Foster/Rum Cake/Buttermilk Ice Cream (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

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