

Wine

Sparkling

Cava/Paul Cheneau/Brut/ Penedès, Spain/NV	12 / 48
Lambrusco di Modena/Famiglia Carafoli 'Nicchia'/Italy/NV	13 / 52
Champagne Brut/G.H. Mumm/France/NV	24 / 96

Rosé/Orange

Rosé/Côte Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 52
Orange/Sassara 'Coconar'/Veneto, Italy/2022 ↓	15 / 60

White

Gruner Veltliner/Sonnhof Social Club/ Austria/NV	13 / 60 (1L)
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
Grenache & Syrah/Perrin Vinsobres 'Les Cornuds'/France/2020 ↓	15 / 60
Shiraz/HER Wines/Western Cape, South Africa/2022 ↓	13 / 52
Cabernet Sauvignon/Daou/Paso Robles, California/2021	16 / 64

Beer

American Pale Ale/Tin Roof/Voodoo/Baton Rouge, LA	6
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7

↓ - Organic or Biodynamic

Cocktails

CL Daiquiri 16
Chairman's Reserve/Rhum Pou Moun-La/Huana Guanabana/Lime

Flowers for Jackie 16
Rye & Sons Whiskey/Sorel/Burlesque Bitters/Star Anise

Marguerite 15
Bolden 4 Count Vodka/Apricot/Lemon/Génépy

Sur-prise Me 16
El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit

Home Is The Sailor 16
Botanist Gin/Manzanilla Sherry/Vermouth/Umami

Sunny D (Frozen) 15
Arette Blanco/Mango/Lime/Montenegro/Orange Blossom/Tajín

Spirit Free

Pluto Is A Planet 8
Passion Fruit/Avocado Orgeat/Verjus

A Likkle Tea 8
House Made Sorrel (Hibiscus Tea)/Ginger/Lime

+\$7 to add a shot of our house spirit to the above

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 (g)
(2 per order)

First

- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (g) (n)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (g)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g)
- 17 Broiled Shrimp/Spicy Chili Butter/Cilantro
- 16 Hamachi Tartare/Caribbean Gazpacho

(n) Contains Nuts (g) Gluten or Gluten Contact (v) Vegan

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 (g) (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 34 Market Fish/Black Eyed Peas/Yucca/Smoked Fumet
- 24 Ital Stew/Cilantro Coconut Rice (v)
- 34 Scialatielli/Gulf Shrimp/Rundown (g)

"Just Feed Me"

\$75 per Guest
Full Table Participation Required

\$10 upcharge per guest for Curried Goat

Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 12 Chocolate Cake/Passionfruit/Curry Granola (g) (n)
- 12 Bread Pudding/Brûléed Banana/Apple Curd (g)
- 5 Daily Selection of Ice Cream & Sorbet (v)

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