

## Wine

### Sparkling

Méthode Traditionelle Brut/éclipse/Loire, France/NV	14 / 56
Lambrusco di Modena/Famiglia Carafoli 'Nicchia'/Italy/MV	13 / 52
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30 / 150

### Rosé/Orange

Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
Orange/Sassara 'Coconar'/Veneto, Italy/2022 ↓	15 / 60

### White

Gruner Veltliner/Sonnhof Social Club/ Austria/NV	13 / 60 (1L)
Muscadet/Ragotiere/Loire, France/2022	13 / 52
Chenin Blanc/Wade Cellars/Napa, California/2021	14 / 56
Pinot Grigio/Nomalas/Veneto, Italy/2022 ↓	12 / 48

### Red

Pinot Noir/Maison Noir/OPP/Willamette Valley, Oregon/2022	16 / 64
Grenache & Syrah/Perrin Vinsobres 'Les Cornuds'/France/2020 ↓	15 / 60
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	16 / 64

## Beer/Cider

Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Gose/Cucumber-Lime/Urban South/NOLA	6
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Caribbean Lager/Banks/Barbados	7
Cider/Bardos/Sonoma, CA ↓	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	7
Non-Alcoholic IPA/Athletic Brewing/'Run Wild'/San Diego, CA	6

↓ - Organic or Biodynamic

## Cocktails

<b>CL Daiquiri</b> Chairman's Reserve Forgotten Cask/Rhum Pou Moun-La/Guanabana/Lime	16
<b>Flowers for Jackie</b> Rye & Sons/Sorel/Burlesque Bitters/Star Anise	16
<b>Sur-prise Me</b> El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit	16
<b>Fairy Well Then</b> The Botanist/Pineau des Charentes/Quinquina/Chamomile	16
<b>Ease on Down Di Road</b> Appleton Estate/Saffron/Turmeric/Coconut/Golden Falernum/Lemon	16
<b>Mai Carib-bean Queen</b> Hamilton West Indies Blend Rum/Rhum JM XO/ Coffee-Spiced Avocado Pit Orgeat/Lime	16
<b>Smooth Sailing</b> Italicus/Yellow Chartreuse/Blue Curacao/Sparkling Wine	16
<b>Cool Runnings (Frozen)</b> Rum/Midori/Mint Tea/Lemon/Aloe/Eucalyptus	16
<b>Highyah Vybez (Frozen)</b> Selvarey Coconut Rum/Nonino/Pineapple Jerk Syrup/Tiki Bitters/Lime	16

## Spirit Free

<b>Rockhouse Cliff</b> BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt <b>*make it boozy with Mijenta Reposado* +12</b>	8
<b>A Likkle Tea</b> House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <b>*make it boozy with Bounty Rum* +8</b>	8

\*\* (n) - contains nuts

## 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)
- 8 Jerk Corn/Crispy Chicken Skin (g)
- 9 Oxtail Empanada/Mango Mojo Sauce (g)
- 12 Smoked Fish Tartlet/Smoked Trout Roe (g)

## First

- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (g) (n)
- 17 Ricotta Gnocchi/Piperade/Corn Crema (g)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (g) (v\*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g)
- 15 Snapper Collar/Cauliflower/Passionfruit Glaze (g)
- 18 Broiled LA Shrimp/Calabrian Chili Butter

(n) Contains Nuts (g) Gluten or Gluten Contact (v) Vegan (v\*) Vegan 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 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)
- 36 Roasted Whole Branzino/Carrot/Pepita Vinaigrette
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 24 Ital Stew/Chive Roti (v) (g)
- 36 Scialatielli/Shrimp/Rundown Sauce (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 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