

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
Champagne Brut/Krug/'Grand Cuvée 171ème Édition'/MV	48

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

CL Daiquiri	16
Chairman's Reserve Forgotten Cask/Rhum Pou Moun-La/Guanabana/Lime	
Flowers for Jackie	16
Rye & Sons/Sorel/Burlesque Bitters/Star Anise	
Ease on Down Di Road	16
Appleton Estate/Saffron/Turmeric/Coconut/Golden Falernum/Lemon	
Sur-prise Me	16
El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit	
Fairy Well Then	16
The Botanist/Pineau des Charentes/Quinquina/Chamomile	
Quarter Past Five	16
Pinhook Rye/Cognac/Banana/PX Sherry/Herbsaint	
Cool Runnings (Frozen)	16
Rum/Midori/Mint Tea/Lemon/Aloe/Eucalyptus	
The Last Eve (Frozen)	16
Tequila/Tamarind/Tomato/Baking Spices/Lime	

Spirit Free

Rockhouse Cliff	8
BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt	
make it boozy with Mijenta Reposado +12	
A Likkle Tea	8
House Made Sorrel (Hibiscus Tea)/Ginger/Lime	
make it boozy with Bounty Rum +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
- 12 Smoked Fish Tartlet/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*)
- 10 Curried Meatballs/Sesame Chili Oil
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g)

(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