

## Wine

### Sparkling

Méthode Traditionelle Brut/éclipse/Loire, France/NV	14 / 70
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30 / 150
Prosecco Brut Rose/Torresella/Veneto, Italy/NV	12 / 60

### Rosé

Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
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### White

Gruner Veltliner/Sonnhof Social Club/Landwein/NV	13 / 78 (1L)
Viognier/Triennes/'Sainte Fleur' France/2022	15 / 60
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
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Caribbean Lager/Banks/Barbados	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

### Foreign Exchange

Rye & Sons/Aperol/Amaro Nonino/Cacao/Coconut Oil/Lemon/Lime **16**

### Lucian Gold

Chairman's Reserve/Lillet/Lemon/Mint/Licor 43/Sparkling Wine **16**

### Sur-prise Me

El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit **15**

### Ease on Down Di Road

Appleton Estate/Saffron/Turmeric/Coconut/Golden Falernum/Lemon **14**

### Cool Like That

Ketel One/Aloe/Cucumber/Lemongrass/Lemon/Soda **15**

### Love Potion # 4

Novo Fogo Passionfruit Cachaca/Fino Sherry/Orange/Cinnamon/Coconut Water/El Guapo Love Potion Bitters **16**

### Mai Carib-bean Queen

Hamilton West Indies Blend Rum/Rhum JM VO/Coffee-Spiced Avocado Pit Orgeat/Lime **17**

### Shore Side

Ford's Gin/Sherry/Aquavit/Celery Bitters **15**

### First Class (Frozen)

Tequila/Guava/Banana/Rose/Cointreau/Lime **14**

### Jalousie Beach Pimms Cup (Frozen)

Pimm's/Still Austin Gin/Cucumber/Lemon/Earl Grey **14**

## Spirit Free

### Sorrel Tea

House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime **8**  
*\*make it boozy with Bounty Rum\* +8*

### Rockhouse Cliff

BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt **8**  
*\*make it boozy with Mijenta Reposado\* +12*

## 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) (v\*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g)
- 12 Smoked Fish Tart/Smoked Trout Roe (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)
- 34 Whole Roasted Branzino/Carrot/Pepita Vinaigrette
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 24 Ital Stew/Chive Roti (v) (g)

## Dessert

- 11 Mango Crème Brûlée/Coconut/Berries
- 5 Daily Selection of Ice Cream & Sorbet (v\*)
- 9 Coconut Tres Leches/Stewed Strawberries (g)
- 10 Bread Pudding/Roasted Apples/Rum Caramel (g)

**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