

Wine

Sparkling

Méthode Traditionnelle Brut/Éclipse/Loire,France/NV	12 / 48
Prosecco Rosé/Torresella/Veneto,Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	24 / 88

Rosé/Orange

Rosé/Peyrassol/Côtes de Provence,France/2020	14 / 56
Orange/Pielihueso/Uco Valley, Argentina/2021 ↓	16 / 64

White

Sauvignon Blanc/Château La Rame/Bordeaux,France/2022 ↓	15 / 60
Dry Riesling/Red Tail Ridge/Finger Lakes,NY/2022 ↓	14 / 56
Gewürztraminer/Gundlach Bundschu/Sonoma,California/2022 ↓	15 / 60
Etna Bianco/Murgo/Sicily,Italy/2021	16 / 64

Red

Frappato & Nero d'Avola/Mortellito/Sicily/2022/Chilled ↓	17 / 68
Pinot Noir/Maison Noir/O.P.P./Willamette Valley,OR/2021 ↓	16 / 64
Valpolicella Ripasso/Guerrieri Rizzardi/Veneto/2018 ↓	14 / 56
Cabernet Sauvignon/Daou/Paso Robles,CA/2021	15 / 60

Beer/Cider

Lager/Gnarly Barley/Catahoula Common/Hammond,LA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond,LA	7
American Pale Ale/Reef Donkey/Tampa Bay Brewing Company	8
American Pale Ale/Tin Roof/Voodoo/Baton Rouge,LA	6
Athletic Brewing/Non-Alcoholic IPA/US	6
Cider/Aval/Gold/Bretagne,France ↓	9
Cider/Cidrerie du Vulcain/Fribourg,Switzerland/2020/750ml ↓	80

↓ - Organic or Biodynamic

Follow this QR code to our
full
wine and spirits list



Cocktails

I'm Not Dead Yet	16
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	
Bichito	14
Amontillado Sherry/Tximista Rojo/Bordiga Rosso/Angostura Bitters	
Last Stag	16
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
CL Daiquiri	16
Plantation OFTD/Clairin Communal/False River Spiced Rum/Lime	
Almost Cut My Hair	15
Silver Tequila/Cap Corse/Meletti/Watermelon-Tomato cordial/Lime/MSG	
Earthly Delights	15
Cathead Vodka/Lillet Blanc/Pamplemousse/Génépy/Honeydew/Lime	
House of Zanzibar	16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	
Pandan Pedicab	16
Monkey Shoulder/Sherry/Pandan/Pineapple/Lemon	
Tequila'n Me, Smalls!	15
Tapatio Tequila/Falernum/Gentian/Chartreuse Végétal	
Cancún Housewife	15
Singani 63/Guava/Lemon/Aloe	
Bowler Hat	15
Plymouth Gin/Cap Corse Blanc/Pineau des Charentes	
Spanish Sazerac	20
Valdespino Brandy de Jerez/Herbsaint/Peychaud's/Sugar	
Lost City (Frozen)	15
Haitian Rum/Midori/Blue Curaçao/Underberg/Coco Lopez/Pineapple	
Spirit Free	
Everybody's Heard	12
DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara	
Phony Negroni	9
St. Agrestis Distillers	

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)
- 10 Deviled Eggs/Paddlefish Caviar
- 10 Smoked Fish Dip/Pickled Jalapeños/Seeded Lavash (g)

First

- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n) (g*)
- 12 Caribbean Chopped Salad/Coconut Dressing (g*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g*)
- 16 Market Fish Collar/Jerk Peanut Sauce (n)

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g*) (n)
- 32 Scialatielli/Marinated Shrimp/Corn Purée (g)
- 34 Pan Roasted Striped Bass/Summer Vegetables/Sauce Américaine
- 32 Caribbean Hot Pot/Gulf Shrimp/Conch/Coco Bread (g*)

Dessert

- 9 Bread Pudding/Cashew/Rum Caramel/Brûléed Banana (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Chocolate Cake/Passionfruit/Curry Granola (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

(n) Contains Tree Nuts (g) Gluten Contact (g*) Gluten-Free 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 parties of 10 or more.

Please note, a 4% kitchen appreciation charge will be included on all checks.

Compère Lapin | 535 Tchoupitoulas St | 504.599.2119

Brunch: Sunday 10:30am - 2:00pm

Dinner: 5:30pm - 9:00pm