

Wine		
<i>Sparkling</i>		
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
<i>Rosé/Orange</i>		
Rosé/Peyrassol/Côtes de Provence, France/2020	14	/ 56
Orange/Pielihueso/Uco Valley, Argentina/2021 ↓	16	/ 64
<i>White</i>		
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
<i>Red</i>		
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
Bordeaux/Tire Pé Diem/France/2021 ↓	16	/ 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15	/ 60

Beer/Cider		
<i>Beer</i>		
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	
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	

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
Tximista Rojo/Bordiga Rosso/Amontillado Sherry/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	
Earthly Delights	15
Cathead Vodka/Lillet Blanc/Pamplemousse/Génépy/Honeydew/Lime	
House of Zanzibar	16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	
Almost Cut My Hair	15
Silver Tequila/Cap Corse/Meletti/Watermelon-Tomato Cordial/Lime/MSG	
Tequila’n Me, Smalls!	15
Tapatio Tequila/Falernum/Gentian/Chartreuse Végétal	
Pandan Pedicab	16
Monkey Shoulder/Sherry/Pandan/Pineapple/Lemon	
Cancún Housewife	15
Singani 63/Guava/Lemon/Aloe	
Bowler Hat	15
Beefeater Gin/Cap Corse Blanc/Pineau des Charentes	
Spanish Sazerac	20
Valdespino Brandy de Jerez/Herbsaint/Peychaud’s/Sugar	
Lost City (Frozen)	15
Cheramie Rum/Midori/Blue Curaço/Underberg/Coco Lopez/Pineapple	
Neptune’s Effect (Frozen)	14
Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice	

Spirit Free	
Gone `til November	12
Hibiscus/Anise/Nutmeg/Taro/Passionfruit	
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

First

- 10 Smoked Fish Dip/Pickled Jalapeños/Seeded Lavash (g)
- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n) (g*)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (g*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g*)
- 16 Snapper Collar/Jerk Peanut Sauce (n) (g*)

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 Market Fish/Summer Vegetables/Sauce Américaine
- 36 Hanger Steak/Pomme Purée/Mushroom Jus/Chimichurri

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