

THE DIRT

BUILT IN THE EARLY 1930S, THE TUNNEL ONCE CONNECTED THE HISTORIC HEIDELBERG HOTEL AND THE KING HOTEL, ALLOWING THE TWO PROPERTIES TO SHARE POWER, WATER, LAUNDRY, AND ROOM SERVICE. KNOWN AS “PEACOCK ALLEY” FOR ITS COLORFUL TILES, THE PASSAGE WAS USED DAILY BY GUESTS AND STAFF. IT IS ALSO RUMORED THAT GOVERNOR HUEY P. LONG USED THIS VERY TUNNEL TO AVOID THE PRESS BEFORE HIS ASSASSINATION IN 1935.

TODAY, PART OF THE TUNNEL HAS BEEN RESTORED AND TRANSFORMED INTO AN INTIMATE SPEAKEASY. HERE, HISTORY AND CRAFT COME TOGETHER BENEATH THE HILTON BATON ROUGE CAPITOL CENTER.

*ask your bartender
about The Tunnel's secrets*



THE FOOD

CRISPY DUCK DEVEILED EGGS (6) \$14

MINI BEEF WELLINGTONS (4) \$13

*puff pastry wrapped around seared beef
tenderloin and mushroom duxelles*

SMK'D SALMON ASPARAGUS ROLLS (4) \$18

*slightly roasted asparagus wrapped in smoked
salmon and garlic herb cream cheese*

TUNA TARTAR ON AN AVOCADO SALAD \$19

*fresh diced tuna crowned on top of a flavorfully
seasoned avocado salad served with house fried
wonton chips*

CHARCUTERIE BOARD \$18

*assortment of domestic & artisanal cheeses
& meats, pickled vegetables, served with crackers
and spread*

FIG & ROSEMARY DUCK \$22

CONFIT STREET TACOS

*slow cooked duck breast, basted in a fig & rosemary
au jus, shredded and topped with creole slaw and
mango pico de gallo*

HUEY SLIDERS (3) \$20

*wagyu burger, lettuce, pickle and Campari
tomato bacon jam*

WATERMELON FETA SALAD \$13

DESSERT TRIO \$16

*chocolate mousse shooter, espresso mouse
shooter, & strawberry cheesecake shooter*

BUNDT CAKE \$14

choice of: chocolate or carrot

*additional popcorn & nut mix
can be purchased at the bar*

THE DRINKS

THE LAST WORD

gin, absinthe, lime juice, maraschino liqueur, chartreuse

FLEUR DE NUIT

gin, violette, lavender syrup, lime juice, ginger ale, orange foam

GOLDEN GATSBY

vodka, lillet blanc, mango, peach schnapps, lemon juice, champagne

THE SPRITZ

*choice of aperol or elderflower
club soda, orange, champagne split*

MIDNIGHT CONFIDENTIAL

*vodka, blue curacao, lychee syrup,
lemon juice, simple syrup, red wine float*

PASSION ELIXIR

tequila, passionfruit, lime juice, triple sec

PAPER PLANE

*bourbon, aperol, lemon juice, amaro nonino
quintessentia*

ABSINTHE FLIGHT

blueberry, melon, traditional

OLD FASHIONED

*choice of classic or smoked
bourbon, bitters, orange peel, filthy dirty cherries*

SEASONAL ESPRESSO MARTINI

*ask your bartender about this season's
flavor*

all cocktails \$18

THE SPIRITS

CORDIALS

Disaronno - \$11
Grand Marnier - \$13

GIN

Castle & Key - \$10
Nolets - \$10
Empress - \$12

RUM

Bacardi Silver - \$10
Rum Haven - \$10

BOURBON

Buffalo Trace - \$10
Yellowstone - \$11
Smoke Wagon - \$11
Heaven's Door - \$12
Woodford Reserve - \$14
Rowans Creek - \$14
Sir Davis - \$16
Willet - \$16
1792 Small Batch - \$16
1792 Proof - \$18
Noah's Mill - \$18
Sazerac Rye - \$12
Woodford Rye - \$15
Whistlepig Farmstock - \$25
Whistlepig 12 yr - \$36
Balvenie - \$29
Elijah Craig 18 yr - \$36

COGNAC

Hennessey - \$20

VODKA

Tito's - \$10
St. Roch - \$10
Smirnoff Vanilla - \$10
Belvedere - \$14

SCOTCH

Glenfiddich 12 - \$18
Johnnie Walker Blue - \$60

TEQUILA

Casamigos Blanco - \$18
Casamigos Reposado - \$20
Casamigos Añejo - \$22
Illegal Mezcal - \$14
Clase Azul - \$50

WHITE WINE

Ca'del Sarto Pinot Grigio - \$15
Peju Sauvignon Blanc - \$15
7 Cellars Chardonnay
Fossil Point Rosé - \$15

RED WINE

True Myth Cabernet - \$15
Send Nudes Pinot Noir - \$18
Scouts Honor Zin Blend - \$20