

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
- SHRIMP COCKTAIL (6)** \$18
served with cocktail sauce
- CHARCUTERIE BOARD** \$18
assortment of domestic & artisanal cheeses & meats, pickled vegetables, served with crackers and spread
- FIG & ROSEMARY DUCK CONFIT STREET TACOS** \$22
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
- SPICY NUT MIX** \$3
- CHOCOLATE BUNDT CAKE** \$14
- APPLE FRITTER** \$14
topped with caramel

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

COGNAC

Hennessey - \$20

GIN

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

VODKA

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

RUM

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

SCOTCH

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

BOURBON

Buffalo Trace - \$10
Caribou Crossing - \$14
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
Whiskey Tree Rye - \$15
Whiskey Tree Wheated - \$20
Whistlepig Farmstock - \$25
Whistlepig 12 yr - \$36
Balvenie - \$29
Elijah Craig 18 yr - \$36

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 - \$15
Fossil Point Rosé - \$15

RED WINE

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