

World Famous
SKULL'S
RAINBOW ROOM
• Since 1948 •

Skull's Rainbow Room is a casual yet elegant tribute to David "Skull" Schulman and the former fine dining establishments of Nashville's Historic Printers Alley.

Premium handcrafted cocktails and an eclectic beer and wine list complement our award winning cuisine. We pay homage to the entertainment of yesteryear with burlesque and live music nightly.

Schulman opened the Rainbow Room in the lower level of the landmark Southern Turf Building in 1948. During Skull's five-decade tenure, the legendary venue transformed multiple times; jazz, burlesque, country, strip-tease, and rock 'n' roll all claim chapters in its history.

Etta James, Elvis Presley, Patsy Cline, Johnny Cash, Paul McCartney, Bob Dylan, Waylon Jennings, Joni Mitchell, Jerry Lee Lewis, and comedian Andy Griffith have all graced our original checker-board stage. Today's entertainers, including Brett Eldrege, Dierks Bentley, and Tim McGraw continue the legacy.

Sadly, in January of 1998, David "Skull" Schulman was murdered during a robbery in his beloved club. People from all walks of life mourned his passing. The iconic Rainbow Room closed shortly thereafter, staying shuttered for almost 17 years.

After an extensive three year renovation, we are proud and honored to once again open the doors of David Schulman's World Famous Skull's Rainbow Room. Enjoy.

"The Alley will always be here, I expect... and I'll stay here with it."

-David "Skull" Schulman

Seasonal Cocktails

15

THE DUKE

Old Forester 86, Sage, Bitter Queens
Tobacco Bitters, Angostura, Lemon

THE MONK

Old Forester 86, Pierre Ferrand Dry
Curacao, Carpano Antica, Sorghum, Sassafras
and Chocolate Bitters, Orange

THE HANCOCK

Rittenhouse Rye, Apple,
5 Spice Blend, Angostura

DREAM GYPSY

Montelobos Mezcal, Aperol, Hibiscus,
Lemon, Ginger, Thyme

BIRDLAND

Gordon's Gin, St. George Spiced Pear,
Lemon, Honey, Rosemary

LADY DAY

Heroes Vodka, St. Germain Elderflower,
Lavender, Lemon, Mint
(Contains Egg Whites)

SHE'S GONE, GONE, GONE

Cathead Honeysuckle Vodka, Green
Chartreuse, Passionfruit, Lemon, Mint

THE SKULL #4

Appleton Estate Signature Rum, Coconut,
Cardamom, Lime

RAINBOW ROOM

Heroes Vodka, Ginger, Pineapple, Orange, Cava

Wines BY THE GLASS

SPARKLING

Sorrison – Prosecco DOC, Italy	12
Perallada Stars – Cava, Spain	11

WHITE

Domaine Montrose – Rose, France	11
Mer Soleil – Chardonnay, California	14
Roth – Chardonnay, California	15
Heinz Eiffel – Riesling, Germany	12
Simi – Sauvignon Blanc, California	13
Cesari Du Torri – Pinot Grigio, Italy	12

RED

Domaine Lenerth – Rhone Blend, France	15
Mil Piedras – Malbec, Argentina	13
Brandborg – Pinot Noir, Oregon	14
Treana – Cabernet Sauvignon, California	15
Ducarosso – Chianti Riserva DOCG, Italy	14
J. Lohr – Meritage Blend, California	16

Starters

- LOBSTER BISQUE **** Maine Lobster, crème fraîche, and finished with cognac 15
- HOUSE SALAD** Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato, croutons 11
- WEDGE SALAD** Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon 11
- CAESAR SALAD **** Classic Caesar with anchovy, lemon, garlic and coddled egg 12
- CHARCUTERIE *** An assortment of cured meats and accompaniments 20
- CHEESE PLATE** Assorted imported and domestic cheeses 19
- TUNA TARTARE **** Sushi grade, #1 tuna with herbs, aromatics and crème fraîche served with wonton chips 20
- LOW COUNTRY SHRIMP COCKTAIL **** Spicy Southern flavored shrimp with extra-tangy cocktail sauce 20
- CARPACCIO **** Shaved raw beef tenderloin, arugula, bread box, coddled egg and Manchego cheese 20
- ESCARGOT **** Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese 20
- FOIE GRAS **** Hudson Valley Grade A with rum raisin chutney 24
- EGGPLANT **** Panko fried, topped with crawfish and shrimp creole sauce 18
- PRIME RIB EMPANADAS **** Braised in red chilis, garlic and onions, topped with roasted poblano cream sauce and queso fresco 20

* All are served cooked to order.

** The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.

Entrées

PRIME RIB **

Slow roasted with au jus, horseradish cream

40

PORK CHOP **

Grilled pork chop with rosemary, bacon and garlic honey glaze

40

NEW ZEALAND RACK OF LAMB **

Grilled 16oz. rack of lamb marinated in pomegranate juice, olive oil, garlic, rosemary, Demi-glace

42

RED WINE DEMI BRAISED SHORT RIB *

Blackberry demi-glace

40

CHEF'S FEATURED FISH **

(Please ask your server about tonight's creation)

38

ROASTED HALF CHICKEN **

Brined and herb roasted

39

DIVER SCALLOPS **

Pan-seared U-10 diver scallops with lemon-caper beurre blanc

38

CRAWFISH GNOCCHI **

Lobster cream sauce, fresh basil chiffonade

(Add Lobster Tail +30 Add Shrimp Skewer (3) +15)

29

NY STRIP **

14oz. hand carved steak with sherry compound butter

40

FILET MIGNON **

Grilled 8oz. Angus Beef

43

Steak Add Ons

Lobster tail 30	Shrimp Skewer (3) 15	Scallops (2) 14	Abigail 12
Side of Demi-glace 10	Side of Bleu cheese 10	Side of Steakhouse Mushrooms 12	