

*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, the doors to David Schulman's World Famous Skull's Rainbow Room reopened in June 2015. Enjoy.

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

-David "Skull" Schulman

# Cocktails

Standard 16 | Premium 18

## Rainbow Room

Vodka, Fever Tree Ginger Beer, Pineapple, Cava, Orange Bitters  
Standard: Heroes | Premium: Grey Goose

## Du Limon

Rum, Lime, Watermelon, Basil Leaves  
Standard: Angostura Rum | Premium: Bacardi Superior

## Tease & Tonic

Gin, Desert Pear, Lemon, Lavender Bitters, Fever Tree Tonic  
Standard: Gordon's | Premium: Roku

## Elephant Medley

Rum, Chateau, Lime, Agave, Genepy  
Standard: Angostura Rum | Premium: Bacardi Superior

## Oh, Bruno!

Tequila, Strawberry, Vanilla, Lemon (Add egg white +\$3)  
Standard: Lunazul | Premium: Patron

## The Duke

Bourbon, Sage, Tobacco Bitters, Angostura Bitters, Lemon  
Standard: Old Forester 86 | Premium: Maker's Mark 46

## Cat's Meow

Rye, Cinnamon Syrup, Banane Du Bresil, Walnut Bitters, Cocoa Bitters  
Standard: Rittenhouse | Premium: Knob Creek Rye

## Spanish Moon

Reposado Tequila, Mezcal, Cinnamon, Angostura Bitters, Chocolate Bitters  
Standard: Espolon Reposado | Premium: Patron Reposado

## Single Barrel Cocktails

### The Marchio

Maker's Mark Trailblazer, Averna, Amaro Nonino, Tobacco Bitters, Angostura Bitters - 20

### Trailblazer Old Fashioned

Maker's Mark Trailblazer, Earl Grey Honey, Reagan's Orange Bitters, Orange Zest Garnish - 20

# Wines BY THE GLASS

## SPARKLING

Prosecco, Brut, Italy 12

Cava, Brut, Italy 11

## WHITE

Pinot Grigio, Alto Adige, Italy 12  
Albarino, Rias Baixas, Spain 13  
Riesling, Mosel, Germany 12  
Sauvignon Blanc, California, USA 12  
Chardonnay, California, USA 15  
Rose, Provence, France 12

## RED

Pinot Noir, Oregon, USA 14  
Rosso Tuscan, Tuscany, Italy 13  
Malbec, Mendoza, Argentina 14  
Meritage Red Blend, California, USA 16  
Cabernet Sauvignon, Paso Robles, CA, USA 15  
Cabernet Sauvignon, Napa Valley, CA, USA 18

## Starters

- LOBSTER BISQUE \*\*** Velvety smooth with rich flavors of Maine lobster and Cognac. Finished with crème fraîche 16
- HOUSE SALAD** Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato, croutons 14
- WEDGE SALAD** Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon 16
- CAESAR SALAD \*\*** Classic Caesar with anchovy, lemon, garlic and coddled egg 14
- BUTCHER'S BOARD \*** An assortment of cured meats & cheeses with accompaniments 36
- TUNA TARTARE \*\*** Sushi grade, #1 tuna with herbs, aromatics and crème fraîche served with wonton chips 22
- LOW COUNTRY SHRIMP COCKTAIL\*\*** Spicy Southern flavored shrimp with extra-tangy cocktail sauce 25
- CARPACCIO \*\*** Shaved raw beef tenderloin, arugula, bread box, coddled egg and Manchego cheese 25
- ESCARGOT \*\*** Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese 22
- FOIE GRAS \*\*** Hudson Valley Grade A with rum raisin chutney 28
- EGGPLANT \*\*** Panko fried, topped with crawfish and shrimp creole sauce 20
- PRIME RIB EMPANADAS \*\*** Braised in red chilis, garlic and onions, topped with roasted poblano cream sauce and queso fresco 22

## Sides

**Lemon-pepper asparagus 16 | Truffle mashed potatoes 14 | Parmesan fries 12  
Brussels with bacon jam 12 | Smoked cheddar mac & cheese 16**

\* 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

58

## **PORK CHOP \*\***

Grilled pork chop with rosemary, bacon and garlic honey glaze

55

## **NEW ZEALAND RACK OF LAMB \*\***

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

56

## **RED WINE DEMI BRAISED SHORT RIB \***

Red wine demi-glace

42

## **CHEF'S FEATURED DISH \*\***

(Please ask your server about tonight's creation)

MKT

## **ROASTED HALF CHICKEN \*\***

Brined and herb roasted

39

## **DIVER SCALLOPS \*\***

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

42

## **CRAWFISH GNOCCHI \*\***

Lobster cream sauce, fresh basil chiffonade  
(Add Lobster Tail +45 Add Shrimp Skewer (3) +18)

34

## **NY STRIP \*\***

14oz. hand carved steak with sherry compound butter

58

## **FILET MIGNON \*\***

Grilled 8oz. Angus Beef

60

## *Steak Add Ons*

Lobster tail" 45	Shrimp skewer (3)" 18	Scallops (2)" 18	Abigail" 14
Side of demi-glace 12	Side of bleu cheese 12	Side of steakhouse mushrooms 14	