

# Brunch

AT  
SKULL'S RAINBOW ROOM

## APPETIZERS

### Breakfast Charcuterie Board\*

Chef's selection of cured meats and cheeses, housemade biscuits, wild berry preserves, cinnamon maple whipped butter and fresh berries **30**

### Beignets

Louisiana style beignets, cinnamon powdered sugar, housemade vanilla bean custard dipping sauce and chocolate ganache **14**

### Breakfast Margarita Avocado Toast\*

California style avocado toast with fresh basil, fresh herb and olive marinated heirloom tomato wedges, fresh mozzarella, balsamic drizzle and a sunny-side up egg on wheat berry toast **16**

## ENTRÉES

### Shrimp & Grits\*

White wine poached tiger shrimp and deep fried grit cakes with Skull's original crawfish and shrimp mornay sauce **30**

### Bananas Foster French Toast

Caramelized bananas, brandy maple syrup, house custard seared French baguette with cinnamon powdered sugar and candied rum pecans **28**

### Southwest Breakfast Bowl\*

Roasted red potatoes O'Brien, black bean relish, queso fresco cheese, adobo-braised prime rib, flame roasted poblano cream sauce, sliced avocado and sunny-side up eggs **34**

### Shaved Prime Rib Benedict\*

Shaved prime rib, red wine demi-glace, poached eggs, English muffin, hollandaise and roasted red potatoes O'Brien **25**

### Skull's Breakfast BLT\*

Toasted wheat berry bread, sliced herb and olive oil marinated heirloom tomatoes, applewood smoked bacon, shredded lettuce, sunny-side up eggs and roasted red pepper aioli **26**

### Everything Bagel Salmon Benedict\*

Toasted everything bagel, Boursin cream cheese, arugula, grilled salmon, poached eggs, hollandaise, everything bagel seasoning and roasted red potatoes O'Brien **30**

### Skull's Prime Rib & Eggs\*

Slow roasted prime rib, two eggs any style, au jus and roasted red potatoes O'Brien **48**

### Filet Mignon & Eggs\*

Grilled and sliced filet mignon, two eggs any style, Danish blue cheese crumbles, housemade red wine and rosemary demi-glace. Served with roasted red potatoes O'Brien **38**

### Biscuits & Gravy\*

Housemade biscuits, chorizo and spicy sausage gravy, sunny-side up eggs and roasted red potatoes O'Brien **24**

20% gratuity added for parties of 7 or more.

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

## MONSTER BLOODY MARY\*

*The ultimate hangover cure!*

Mixed in a goblet then adorned with low country shrimp, bacon and jalapeño cheese poppers

28

## COCKTAILS

### Classic Mimosa

Cava with orange juice

15

### Seasonal Mimosa

Cava with rotating seasonal juice

15

### The Rainbow Room

Heroes Vodka, ginger, pineapple, orange, cava

15

### Casino

Gin, Luxardo, lemon, orange, Luxardo cherry

15

### Morning Vibe

Vodka, lemon, cranberry, cava

14

## CAFFEINATED SELECTIONS

### Sailor's Coffee

Rum, Kaluha, Bailey's cinnamon coffee, nutmeg

15

### Espresso Martini

Heroes Vodka, cold brew, espresso beans

15

## OTHER BEVERAGES

Coffee 2.50 | Juice 3.50 | Iced Tea 2.50

*World Famous*  
**SKULL'S**  
**RAINBOW ROOM**  
*• Since 1948 •*

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