

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

Seasonal Cocktails

Standard 15 | Premium 18

EASTERN ROYALTY

Gin, Peppercorn, Lemongrass, Basil, Lime
Standard: Gordon's | Premium: Bombay Sapphire

BOTANIC PANIC

Gin, Elderflower, Grapefruit, Lavender, Cava, Lemon
Standard: Gordon's | Premium: Bombay Sapphire

OH LOUISIANA

Cognac, Mezcal, Agave, Peychauds, Absinthe, Grapefruit
Standard: Maison Rouge V.S. | Premium: Pierre Ferrand 1er. Cru

GREAT SCOTT

Scotch, Sherry, Velvet Falernum, Lemon, Thyme
Standard: Monkey Shoulder | Premium: Johnnie Walker Black

SOLEMAKERS

Rye, Italian Amaro, Cocoa, Torched Orange
Standard: Rittenhouse | Premium: Templeton 4 Year

MY SHERRY AMOUR

Tequila, Sherry, Allspice, Turbinado, Angostura Bitters, Lime
Standard: Exotico | Premium: Fortaleza Blanco

THE KISS GOODBYE

Rum, Raspberry, Ginger, Zucca, Lime
Standard: Appleton Signature | Premium: Diplomatico Reserva

SKULL'S STAFF

Vodka, Orange, Lime, Aperol, Plum, Mint
Standard: Heroes | Premium: Ketel One

RAINBOW ROOM

Vodka, Ginger, Pineapple, Cava, Orange
Standard: Heroes | Premium: Ketel One

THE DUKE

Bourbon, Sage, Tobacco Bitters, Angostura, Lemon
Standard: Four Roses Yellow | Premium: Buffalo Trace

SARGE

Bourbon, Campari, Pineapple, Cardamum, Lime, Mint
Standard: Four Roses Yellow | Premium: Buffalo Trace

Wines BY THE GLASS

SPARKLING

Prosecco, Brut, Italy 12
Cava, Brut, Spain 11

WHITE

Pinot Grigio, Alto Adige, Italy 12
Albarino, Rias Biexas, 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 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 15
- CAESAR SALAD **** Classic Caesar with anchovy, lemon, garlic and coddled egg 13
- BUTCHER'S BOARD *** An assortment of cured meats & cheeses with accompaniments 35
- 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

Sides

Bacon wrapped asparagus 12 | Rainbow cauliflower 12 | Parmesan fries 10**
Mushroom risotto 12 | Smoked cheddar mac & cheese 10

* 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

50

PORK CHOP **

Grilled pork chop with rosemary, bacon and garlic honey glaze

45

NEW ZEALAND RACK OF LAMB **

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

55

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

48

FILET MIGNON **

Grilled 8oz. Angus Beef

50

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	

Head Chef Chris Johnson