

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.

Our critically acclaimed menu created by Executive Chef, Gannon M. Leary, showcases his continental twist on American classics. 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

RAINBOW ROOM

Heroes Vodka, Ginger, Pineapple, Orange, Cava

HEAVEN LEE

Malfy Gin, Italicus, Lemon, Grapefruit, Basil

SOUTHERN TURF

Buffalo Trace Bourbon, Turbinado, Sassafras & Sorghum, Orange

THE SKULL NO. 3

Cielo, Strawberry, Passionfruit, Lime, Mustard

RHINESTONE LEASH

Plantation Pineapple Rum, Averna, Lime

ME & PAUL

Cream Sherry, Porcini Mushroom, Cream Soda, Rosemary

RED HEADED STRANGER

Gordon's Gin, Bell Pepper, Sweet Vermouth, Aperol

RAMBLIN' MAN

Rock & Rye, Dill, Dolin Dry, Lemon, Absinthe, Angostura

ROUGH & ROWDY DAYS

Wahaka Mezcal, Pineapple, Root Beer, Voo-doo Rim

AIN'T NO GRAVE

Old Forrester Bourbon, Porcini Mushroom, Angostura, Lemon

ORANGE BLOSSOM SPECIAL

Whistle Pig, Gran Marnier, Velvet Falernum, Orange Bitters

FOR THE GOOD TIMES

Appleton Rum, Plum, Mai Tai, Angostura, Rock Candy

SHE'S GONE, GONE, GONE

Cathead Honeysuckle Vodka, Lime, Basil, Green Chartreuse

DARLIN' COMPANION

Monkey Shoulder, Violette, Chamomile, Lavender, Laphroig, Lemon

SEVEN SPANISH ANGELS

Casamigos, Hibiscus, Peychauds, Corsair Red

Wines BY THE GLASS

Sparkling

PROSECCO	Neirano, Brut • <i>Veneto, Italy</i>	10/40
MALBEC	Gouguenheim, Rosé Brut • <i>Mendoza, Argentina</i>	11/44

Rosé

BLEND	Clean Slate, Rosé Pinot Noir • <i>Nahe, Germany</i>	11/44
--------------	---	--------------

White

CHARDONNAY	King Rabbit • <i>Pays-d'oc, France</i>	11/44
CHARDONNAY	Mer Soliel Reserve • <i>Santa Lucia Highlands, California</i>	12/47
RIESLING	Heinz Eiffel • <i>Mosel, Germany</i>	10/40
SAUVIGNON BLANC	Anonymous • <i>Casablanca Valley, Chile</i>	10/40
PINOT GRIGIO	Lechthaler • <i>Trentino, Italy</i>	12/46

Red

SYRAH	Corvidae, "Lenore" • <i>Colombia Valley, Washington</i>	10/40
MALBEC	Mil Piedras • <i>Uco Valley, Argentina</i>	12/47
PINOT NOIR	Black Stallion • <i>Los Carneros, California</i>	12/47
PINOT NOIR	Owen Roe, "Share Cropper" • <i>Willamette Valley, Oregon</i>	14/54
MERLOT	Ornella Molon • <i>Veneto, Italy</i>	12/47
CABERNET SAUVIGNON	Treana • <i>Paso Robles, California</i>	12/47
CABERNET SAUVIGNON	Medalla Real Gran Reserva • <i>Valle Del Maipo, Chile</i>	15/58

Starters

- LOBSTER BISQUE** Made with live Maine Lobster, cream and finished with cognac **11**
- HOUSE SALAD** Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato and croutons **10**
- WEDGE SALAD** Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon **10**
- CAESAR SALAD**** Classic Caesar with anchovy, lemon, garlic and coddled egg **11**
- CHARCUTERIE** An assortment of cured meats and accompaniments **17**
- CHEESE PLATE** Assorted imported and domestic cheeses **16**
- TUNA TARTARE**** Sushi grade, #1 tuna with herbs, aromatics and crème fraîche served with house made potato chips **18**
- CARPACCIO WITH ARUGULA**** Shaved raw beef tenderloin, arugula, bread box, coddled egg and Manchego cheese **18**
- ESCARGOT** Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese **18**
- FOIE GRAS*** Hudson Valley Grade A with sweet corn honey Champagne vinegar **19**
- VEAL SWEET BREADS** Poached then fried in potato flour, haricots verts, potato galette **15**
- CRAWFISH RISOTTO** Louisiana crawfish tails, Arborio rice, Gorgonzola cheese **15**
- EGGPLANT** Fried with Panko, topped with crawfish, shrimp and spinach cream **16**
- DUCK EMPANADA** Duck confit, cremini mushroom, crumbled bleu cheese and caramelized onion empanadas finished with a poblano cream and manchego cheese **18**
- CRAB CAKES*** Pan sautéed jumbo lump crab cakes finished with a remoulade sauce **19**

* 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

34

PORK CHOP*

Grilled 14oz. pork chop with rosemary, bacon and garlic honey glaze

33

NEW ZEALAND RACK OF LAMB*

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

37

FILET MIGNON*

Grilled 8oz. Angus Beef

37

DIVER SCALLOPS*

Pan-seared U-10 diver scallops with a reduced vermouth cream

31

BOEUF EN CROÛTE

Ribeye braised in red wine, shallots and mushroom, wrapped in Brie cheese and puff pastry

29

CHEF'S FEATURED FISH*

(Please ask your server about tonight's creation)

33

MAPLE LEAF FARMS DUCK BREAST*

Pan-seared and finished with a wild berry Demi-glace

30

EXECUTIVE CHEF GANNON M. LEARY