

Specialty Cocktails



GARDEN PARTY SPRITZ Elderflower Liqueur, Strawberry-Rosemary Infused Syrup topped with Cava Brut	18
RUM DE PROVENCE Castillo Rum, Lemoncello, Lavender Syrup, Lemon Juice, Angostura Bitters	18
MANGO TEA-QUILA Altos Tequila, Rocky Botanicals, Rosemary Syrup and Kalamansi Juice	19
WATERMELON PATCH Absolut Vodka, Fresh Watermelon Juice, Dry Curacao, Watermelon Basil Syrup	20
GREAT GATSBY Spring 44 Gin, Simple Syrup, Lime Juice, Mint and Angostura Bitters	20
SHADOW OF A YUZU Bird's Eye Chili-Infused Tequila, Blackberry Puree, Raspberry Syrup, Yuzu Juice	21
TUSCAN BOULEVARD Bulleit Rye Bourbon, Campari, Sweet Vermouth, Amaro Ciociaro	21
OAXACA EMBER Del Maguey Puebla Mezcal, Tamarindo Puree, Kalamansi and Lemon Grass Syrup	22

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Social Drink & Food's

 instafamous

TIKI TIKI Jalapeno Infused Tequila, Orange Liqueur, Lime, Sugar, Orange Liqueur with a Tajin Rim, Choice of Passion Fruit or Mango	38
TROPICAL TRIPLE Captain Morgan Spiced Rum, Pineapple Juice, Pineapple Syrup, House Made Coconut Syrup, Dons Tinc, Peychauds Bitters, Served in a Pineapple	42



Classic Cocktails

ABSOLUT MULE Absolut Vodka, Ginger Beer, Lime Juice, Ginger Syrup	18
BANANA DAIQUIRI Castillo Rum, Lime Juice, Homemade Banana Base	18
SOCIAL COSMO Hibiscus-Infused Absolut Vodka, Pomegranate Liqueur, Lemon Juice, Pierre Ferrand Dry Curacao	18
ME ESPRESSO Absolut Vodka, Baileys, Kahlua, Fresh Roasted Espresso Coffee, Chocolate Bitters, Chocolate Espresso Beans	20



Mocktails

RASPBERRY RISE 14
Raspberry Puree, Yakult Prebiotic, Lemon Juice,
Raspberry Syrup & Seltzer

SAKURA SUNSET 16
Pure Hibiscus, Cucumber Syrup, Yuzu Juice,
Ginger Beer

MANGO DREAM 16
Mango Mix, Coconut Water, Pineapple Leaf,
Dehydrated Mango



On Tap

Catskill Ball Lighting Pilsner 12
NY, 16oz, 5% ABV

Radiant Pig Save The Robots IPA 13
IPA, 16oz, 7% ABV



Caps + Tabs

Montauk Easy Riser Wit 9
NY, 12oz, 5.0% ABV

Clausthaler Premium 9
Germany, 12 oz bottle Non-Alcoholic

Ace Joker Cider 10
CA, 12oz, 6.9% ABV

Estrella Galicia Lager 11
Spain, 11.2oz, 5.5% ABV

Founders Brewing Company Porter 12
MI, 12oz, 6.5% ABV

Weihenstephaner Pilsner 13
Germany, 11.2oz, 5.1% ABV



THE GREEN ROOM 42
NIGHTLY CABARET SHOWS
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BUBBLES

Campo Viejo, Cava, Brut Barcelona, Spain, N.V.	12/54
Campo Viejo, Cava, Rose Barcelona, Spain, N.V.	13/55
Nicolas Fauillatte Champagne, Brut n.v.	90
Perrier-Jouet Champagne, Brut n.v.	160

WHITES

Verdejo, Ramon Bilbao Rueda, Spain 2022	13/54
Moscato, Seven Daughters Veneto, Italy 2024	14/59
Riesling, Forge Cellars Seneca Lake, NY 2022	15/61
Sauvignon Blanc, Yalumba Y Series Barossa Valley, Australia 2024	16/65
Chardonnay, Twenty Acres Clarksburg CA 2022	17/68
Pinot Grigio, Tiefenbrunner Vigneti Delle Dolomiti, Italy 2023	64
Riesling, Dr. Loosen, Erdener Treppchen Mosel Germany 2020	75
Sancerre, "Mateo" Loire Valley, France 2022	80
Sauv. Blanc, Peju Winery Legacy Collection North Coast, CA 2022	80
Chardonnay, Trefethen Estate Napa, CA 2021	84

ROSE

The Green Room 42 Presents
Rose by Intermission Cellars Sonoma, CA 2024
14/52

REDS

Malbec Classic, Bodega Catena Zapata Catena Mendoza, 2022	15/63
Pinot Noir, Juggernaut Russian River Valley, CA 2021	16/58
Cabernet Sauvignon, Barossa Valley Estate Australia, 2022	14/50
Syrah, Libretto Intermission Cellars Sonoma, CA 2021	17/68
Malbec, Catena Alta Mendoza, Argentina 2019	115
Cabernet Sauvignon, Little Boat Dry Creek valley, CA 2021	90
Cabernet Sauvignon, Turnbull Cellars Napa, CA 2022	120



Liquors

VODKA

Absolut	17
Tito's	18
Grey Goose	20

TEQUILA

Altos	17
Casamigos Silver	20
Casamigos Reposado	22

MESCAL

Del Maguey Puebla	20
Illegal Mezcal Joven	22

GIN

Spring 44	17
Tanqueray	19
Hendrick's	21

RUM

Castillo Silver	16
Bacardi Superior	16
Captain Morgan	18
Malibu	18

BOURBON

Wild Turkey	18
Makers Mark	19
Woodford Reserve	21

RYE

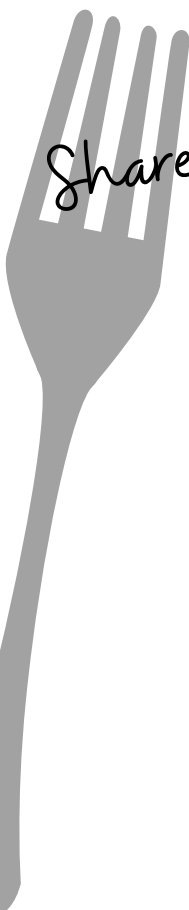
Bulleit	20
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WHISKEY

Jack Daniel's	17
Dewar's White Label	17
Jamerson	18
Johnnie Walker Black Label	20
The Glenlivet 12	24
Macallan Sherry Oak 12 Year	33



PRIVATE EVENTS
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Share Plate Starters

CHILLED ARTICHOKE DIP 🌙	19
Warm Naan Bread, Maldon Salt, Garlic Confit, Artichoke Yogurt	
SALT & PEPPER SHRIMP	23
Yuzu Kosho Aioli, Scallions, Pickled Fresnos, Cilantro	
KOREAN FIRE CHICKEN	24
BISCUIT SLIDERS	
Fire Sauce, Crispy Chicken, Buttermilk Biscuits, Pickled Cucumber, Cornichons	
SPICY AHI TUNA CRISPY RICE	22
Yellowfin Tuna, Spicy Mayo, Rice, Kabayaki Sauce, Serrano Peppers	
ROASTED BEET SALAD 🌱🌙	20
Roasted Golden and Red Beets, Balsamic Vinaigrette, Granny Smith Apples, Mesclun Spring Mix, Soft Goat Cheese, Walnuts	
LIL' "POPPY" GEM SALAD 🌱🌙	20
Creamy Poppy Seed Dressing, Little Gem Lettuce, Heirloom Carrots, Baby Turnips, Celery Hearts, Cherry Tomatoes	
SHORT RIB "QUESABIRRIA" 🌱	25
Braised Short Ribs, Corn Tortillas, Shredded Queso Chihuahua, Chili Consommé, Pickled Red Onion, Cilantro	
FANCY FRIES	16
White Truffle Oil, Truffle Zest, Pecorino Romano, Confit Garlic Aioli, Chives	
CHARCUTERIE BOARD 🌙	35
Prosciutto, Genoa Salami, Forager, Camembert, Plum & Date Crackers, Marinated Olives, Roasted Garlic Breadsticks, Fresh Fig	



Flatbreads 🌙

CLASSIC MARGHERITA	17
Crushed Tomato Sauce, Fresh Mozzarella, Parmesan, Basil	
SPINACH ARTICHOKE	19
Creamy Spinach-Artichoke, Sun dried tomato, basil, Feta cheese	
BBQ MEAT LOVER	19
BBQ Sauce, Mozzarella, Applewood Smoked Ham, Cured Bacon, Beef, Mushrooms, Sofrito	
PUTTANESCA	17
Olives, Capers, Red Onion, Tomatoes, Feta, Arugula	



vegan



gluten free



late night



Mark Cusi
EXECUTIVE CHEF

Mains

- SPRING PEA PESTO FUSILLI  27
Pea Pesto, Burrata, Sun-Dried Tomato,
Green Peas, Zucchini, Parmesan Cheese
- GRILLED ORGANIC CHICKEN 31
Half Chicken, Peruvian Green Sauce,
Brown Butter Roasted Potatoes, Carrots,
Onion Cilantro Slaw
- SMASHED BACON BURGER 26
Bacon, American Cheese, Tomato Jam,
Pickled Cucumber, Special Sauce, Fries
- PAN ROASTED ATLANTIC HAKE 32
Hake Fillet, Thai Curry Sauce, Young Corn,
Cauliflower, Green Peas, Fingerling
Potatoes, Petite Herb Salad 
- GORGONZOLA STEAK FRITES 38
12 oz NY Strip Steak, Duck Fat Frites, Black
Pepper Steak Sauce

Sides

- ASPARAGUS PARMESAN  12
Roasted Garlic, Pecorino Romano, Chili
Flakes
- BROCCOLINI & CANNELLINI   12
Cannellini Beans, Confit Garlic, Pepper
Flakes, Lemon Juice
- ROASTED HEIRLOOM CARROTS 12
Roasted Heirloom Carrots, Garlic Tahini
Yogurt Sauce, Pistachio Dukkah,
Balsamic Reduction 
- BLISTERED SHISHITO  13
Anchovy Dressing, Charred Scallion
Dressing, Dried Lemon Zest

Desserts

- VANILLA CRÈME BRULÉE  11
Banana, Sugar in the Raw
- PASSION FRUIT TART 13
Vanilla Ice Cream, Passion Fruit Tart,
Graham Crumble, Cream, Dehydrated Lime
- CHOCOLATE FUDGE CAKE 13
Amarena Cherries, Coffee Ice Cream,
Chocolate Crumble
- NY STYLE CHEESECAKE 12
Berry Compote, Whipped Cream, Mint



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gluten free



late night



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