

Specialty Cocktails



THE "LILLIAS WHITE" NEGRONI	18
A twist on a classic as sweet and as unique as the Mother of The Green Room 42, with Spring 44, Limoncello, Rocky's Botanical	
THE LOCO COCOA	18
Altos Tequila, Pomegranate Juice, Hibiscus Infusion, Rose water tea, Lime juice, Cacao Bitters	
LAVENDER MARRIAGE	18
Absolut, Butterfly pea tea, Lavender Syrup, Orgeat, Bergamot citrus, Fee Foam	
ZADDY WARBUCKS	18
Wild Turkey Bourbon, Kahlúa, Lemon Juice, Pineapple Juice, Cinnamon-Spiced Syrup	
RUM TUM TUGGER	18
Castillo Rum, Lychee, Shiso Tea Infusion, Shiso Leaves	
SMOKEY DOKEY	18
Mezcal, Blueberry Oleo, Lime Juice, Cointreau	
ORCHARD SPRITZ	18
St. Germain, Apple, Pineapple-Banana Oleo, Lime Juice, Chardonnay, Seltzer, Cava, Pear-Ginger Bitters	

S
H
A
R
E
A
B
L
E



instafamous

TIKI TIKI

38

Jalapeno Infused Tequila, Orange Liqueur, Lime, Sugar, Orange Liqueur with a Tajin Rim, Choice of Passion Fruit or Mango

TROPICAL TRIPLE

42

Captain Morgan Spiced Rum, Pineapple Juice, Pineapple Syrup, House Made Coconut Syrup, Dons Tinc, Peychauds Bitters, Served in a Pineapple



Classic Cocktails

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

Mocktails



- | | |
|---|----|
| MELLOW BERRY | 16 |
| Raspberry, Calamansi, Vanilla Bean Syrup, Matcha Lemonade | |
| CINNAMON SUNSET | 16 |
| Apricot, Bergamot Citrus, Lime Juice, Spiced Syrup, Ginger Beer, Rosemary | |
| INDIGO GARDEN | 16 |
| Blueberry Oleo, Lavender, Butterfly Pea Tea, Yuzu Citrus | |

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 | |



BUBBLES

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

WHITES

Moscato, Seven Daughters Veneto, Italy 2024	14/59
Riesling, Forge Cellars Seneca Lake, NY 2022	15/61
Sauvignon Blanc, Marquee Intermission Cellars North Coast, CA 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	82
Chardonnay, Trefethen Estate Napa, CA 2021	84

ROSE

Rose, TGR42 Presents by Intermission Cellars North Coast, CA 2024	14/52
---	-------

REDS

Malbec Classic, Bodega Catena Zapata Catena Mendoza, 2022	15/63
Cabernet Sauvignon, Haras de Pirque Majpo Valley, Chile 2021	15/64
Pinot Noir, Juggernaut Russian River Valley, CA 2021	16/58
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

MEZCAL

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
---------	----

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
BOOK YOUR NEXT EVENT WITH US
EVENTS@GREENFIGNYC.COM



Share Plate Starters

TGR42 SLIDER TRIO TOWER 30
Wagyu Beef Slider, Spanish Chorizo Slider,
Sticky Korean Chicken Slider, Onion Rings,
Waffle Sweet, Potato Fries, Lime aioli

ASIAN CHICKEN LETTUCE WRAP 24
Soyed Ground Chicken, Water Chestnut,
Shiitake, IceBerg lettuce, Crispy Rice Paper,
Trio Sauce

CHILLED ARTICHOKE DIP 🌙 19
Warm Naan Bread, Maldon Salt, Garlic
Confit, Artichoke Yogurt

SPICY AHI TUNA CRISPY RICE 22
Yellowfin Tuna, Spicy Mayo, Rice, Kabayaki
Sauce, Serrano Peppers

THAI PAPAYA SALAD 🌙 20
Thai Lime Dressing, Papaya Strings, Cherry
tomato, Carrots, Haricot Vert, Roasted
Peanuts, Thai Basil Leaves
Recommended to add Shrimp (+10)

ROASTED PEAR & APPLE 20
SALAD 🌙
Roasted Bosc Pear & Honey Crisp Apple, Crispy
Prosciutto, Cinnamon Candied Pecan, Mesclun
Spring Mix, Maple Vinaigrette, Goat Cheese
Recommended to add chicken (+8)

SHORT RIB CROQUETTES 24
Black Truffle Aioli, Aged Parmigiano
Reggiano Crisp

FANCY FRIES 16
White Truffle Oil, Truffle Zest Seasoning,
Pecorino Romano, Roasted 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, Aged Balsamic Glaze, 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

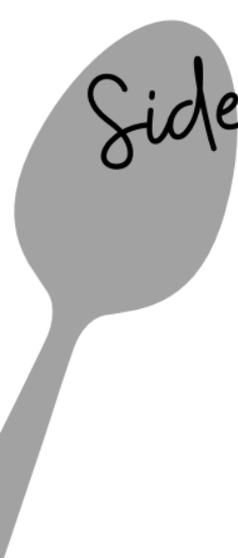
 gluten free  late night

 **Mark Cusi**
EXECUTIVE CHEF



Mains

- WINE POACHED COD IN THAI COCONUT CREAM SAUCE 34
Braised Leeks, Smashed Fingerling potato, Leek oil, Crispy Leeks Strings
- GRILLED ORGANIC CHICKEN 31
72 Hour Brined Half Chicken, Peruvian Green Sauce, Brown Butter Roasted Potatoes, Carrots, Onion Cilantro Slaw
- SMASHED BACON BURGER 26
Bacon, White Cheddar Cheese, Tomato Jam, Pickled Cucumber, ButterHead Lettuce, Special Sauce, Fries
- LEEK & MUSHROOM PESTO RISOTTO 28
Braised Leeks, Crispy Salsify, Pan-seared Oyster Mushroom, Peas, Parmesan Cheese
- GORGONZOLA STEAK FRITES 38
12 oz NY Strip Steak, Duck Fat Frites, Black Pepper Steak Sauce



Sides

- PAN-SEARED OYSTER-MUSHROOM 13
Yogurt Tahini Dressing, Crispy Garlic, Chives
- ASPARAGUS PARMESAN  12
Roasted Garlic, Pecorino Romano, Chili Flakes
- 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

 gluten free  late night



Mark Cusi
EXECUTIVE CHEF