



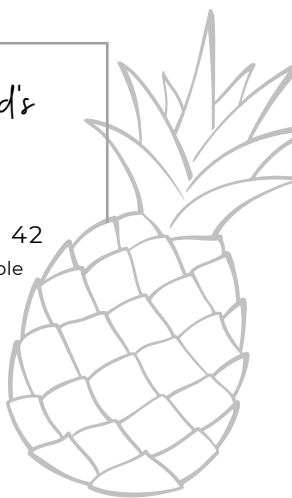
Specialty Cocktails

THE SPRITZ	17
aperol, lillet, blood orange puree, sparkling wine, club soda	
GIN-DER NEUTRAL	17
spring 44 gin, grapefruit juice, lillet, germain, angostura bitters	
RASPBERRY RASCAL	18
grey goose vodka, limoncello, raspberry puree, grapefruit juice, brown sugar rim	
STRAWBERRY FIELDS 4EVER	19
house infused spicy olmeca altos tequila, strawberry and passion fruit puree, agave	
SPRING FLING	19
jameson whiskey, dry curaçao, calamansi, agave, cucumber, honey, lemon juice	
VIVA LA VIDA	20
castillo rum, aperol, elderflower liqueur, watermelon puree, lemon juice, lemongrass syrup	

Social Drink & Food's

 instafamous
@socialdrinkandfood

TROPICAL TRIPLE	42
captain morgan spiced rum, pineapple juice, pineapple syrup, house made coconut syrup, dons tinc, psychauds bitters, served in a pineapple	



Classic Cocktails

ABSOLUT MULE	17
absolut vodka, ginger beer, lime juice	
BACARDI DAIQUIRI	18
rum, lime juice	
MAKERS MANHATTAN	19
maker's mark, sweet vermouth	
GREEN FIG FASHIONED	20
wild turkey bourbon, mahi fig liquor, creme de cacao, spicy syrup, angostura aromatic bitter	
SIDECAR	21
hennesy, torres orange, lemon	
MEZCAL NEGRONI	21
ilegal, campari, sweet vermouth	

Mocktails

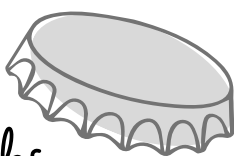


- | | |
|--|----|
| WATERMELON BLITZ | 12 |
| watermelon puree, grenadine, ginger, lemon | |
| STRAWBERRY ZEST | 13 |
| strawberry + passion fruit puree, agave, house-made lemonade, jalapeño syrup | |
| THE GREEN HORNET | 14 |
| calamansi (philippine lemon), agave, cucumber, honey, seltzer + sprite | |

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

Zardetto, Prosecco Brut n.v	12/49
Nicolas Feuillatte, Champagne, Brut n.v.	90
Perrier-Jouet Champagne, Brut n.v.	125

WHITES

Moscato D'Asti , Bosc D'Ia Rei La Morra, Itali 2022	14/41
Riesling , Forge Cellars Seneca Lake, NY 2021	15/51
Sauvignon Blanc , Yalumba Y Series Barossa Valley, Australia 2021	16/54
Chardonnay , Twenty Acres Clarksburg CA 2021	16/56
Pinot Gris , King Estate Willamette Valley, OR 2022	56
Pinot Grigio , Tiefenbrunner, Vigneti Delle Dolomiti, Italy 2022	57
Riesling , Dr. Loosen, Erdener Treppchen Mosel Germany 2020	75
Sancerre , Hubert Brochard Loire Valley, France 2022	76
Sauv. Blanc , Peju Winery, Legacy Collection North Coast, CA 2022	80
Chardonnay , Trefethen Estate Napa, CA 2021	84

ROSE

Graham Beck Sparkling Rose Western Cape, South Africa NV	13/52
Les Vignobles Gueissard Cotez de Provence, France 2022	15/51

REDS

Tempranillo , Vivanza Don Carlos III Valencia, 2021	14/49
Malbec Classic , Bodega Catena Zapata Catena Mendoza, 2021	15/51
Pinot Noir , Juggernaut Russian River Valley, CA 2021	16/56
Cabernet Sauvignon , Iron + Sand Paso Robles CA 2021	17/59
Syrah , L'Ecole Columbia Valley, WA 2019	70
Pinot Noir , Alchemist Willamette Valley, OR 2019	75
Malbec , Catena Alta Mendoza, Argentina 2018	115
Cabernet Sauvignon , Turnbull Cellars Napa, CA 2020	120
Pinot Noir , Domaine Tawse Nuits St. Georges Burgundy, France 2018	140



Liquors

VODKA

Absolut	16
Tito's	17
Grey Goose	19

TEQUILA

Altos	16
Casamigos Silver	19
Casamigos Reposado	21

MESCAL

Del Maguey Puebla	19
Illegal Mezcal Joven	21

GIN

Spring 44	16
Tanqueray	18
Hendrick's	20

RUM

Castillo Silver	15
Bacardi Superior	15
Captain Morgan	17
Malibu	17

BOURBON

Wild Turkey	16
Makers Mark	17
Woodford Reserve	19

RYE

Bulleit	19
---------	----

WHISKEY

Jack Daniel's	16
Dewar's White Label	16
Jamerson	17
Johnnie Walker Black Label	19
The Glenlivet 12	23
Macallan Sherry Oak 12 Year	32



PRIVATE EVENTS
BOOK YOUR NEXT EVENT WITH US
EVENTS@GREENFIGNYC.COM



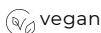
Share Plate Starters

TRUFFLE FRIES	15
white truffle oil, pecorino romano, chives	
PITA & ARTICHOKE YOGURT DIP BASKET 🌙	19
buttermilk naan, maldon salt, artichoke yogurt	
BLACK TRUFFLE PARMESAN CHICKEN WINGS	19
six pieces kombu brined chicken wings, gorgonzola dressing, celery sticks	
CRISPY FISH TACOS	19
coleslaw, pickled red onion, queso fresco, radish, spicy mayo	
CHEESE BOARD 🌙	20
chef's choice cheeses, crackers, tomato jam, rosemary	
ASIAN KALE SALAD 🌙 🌿	20
ginger miso dressing, crispy wonton, cabbage, kale, carrot, peanuts	
MANGO SALAD 🌙	20
Vietnamese sweet & sour dressing, mango, cucumber, red pepper, red onion, cilantro	
SALT & PEPPER SHRIMP	23
yuzu kosho aioli, scallion, pickled fresno, cilantro	
ST. LOUIS BBQ PORK RIBS	25
oven roasted half rack st. louis ribs, house made bbq chipotle, pickled red onions, crispy sweet potato fries	
CHARRED OCTOPUS	27
chimichurri, chorizo rioja, fingerling potato, romesco sauce	



Flatbreads 🌙

MARGHERITA	16
marinara sauce, mozzarella cheese, basil	
PUTTANESCA	17
olives, capers, red onion, cherry tomato, feta cheese, arugula	
ITALIANA	18
pepperoni, italian sausage crumbs, bacon	
SPINACH ARTICHOKE RICOTTA	19
creamy spinach-artichoke, sun-dried tomato, basil, feta cheese	



vegan



gluten free



late night



Mark Cusi
EXECUTIVE CHEF

Mains

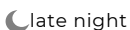
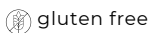
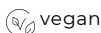
- FRESH SPRING ROLLS  25
hoisin peanut dressing, hoisin glazed tofu,
carrots, cabbage, cucumber, lettuce,
vermicelli rice noodles, mint
- BURRATA PASTA 26
sun dried tomato pesto, burrata, walnut,
fusilli pasta, basil
- SMASHED BACON BURGER 26
bacon, american cheese, tomato jam,
pickled cucumber, special sauce, french
fries
- PAN-SEARED FRENCHED
CHICKEN BREAST 29
cauliflower purée, sweet chili sauce,
broccolini, tri-colored cauliflower, micro
peas
- BRANZINO 36
whole butterflied branzino, butter beans,
pasilla dressing, bok choy, charred lemon,
scallion
- SKIRT STEAK 37
8oz skirt steak, hoisin glaze, parsnip purée,
poblano dressing, broccolini, chives,
maldon salt

Sides

- CRISPY BRUSSELS SPROUTS 12
fish sauce dressing, garlic bread crumbs,
lemon slice
- SAUTEED BROCCOLINI WITH
CANNELLINI BEANS   12
pepper flakes, lemon juice
- SAUTEED BOK CHOY   12
baby bok choy, confit ginger garlic scallion
- BLISTERED SHISHITO 13
anchovy dressing, charred scallion
dressing, dried lemon zest

Desserts

- VANILLA CRÈME BRÛLÉE  11
banana, sugar in the raw
- CHOCOLATE BUDINO 12
Whipped cream, maldon salt, cocoa nibs
- NY STYLE CHEESECAKE 12
berry compote, whipped cream, mint
- CHOCOLATE S'MORES CAKE 13
vanilla ice cream, confectioners sugar, mint
- CHEESE BOARD 20
chef's choice cheeses, crackers, tomato
jam, rosemary



Mark Cusi
EXECUTIVE CHEF