

FIRN

3-9 SUN-THU

3-11 FRI-SAT



PIONEER SQUARE

ICE COLD 20

POPULUS ICONS



SEA-TINI

vodka, gin, fino sherry, house brine,
dry vermouth, blue cheese stuffed
olive, chive oil



ESPRESSO MARTINI

vodka, espresso, coffee liqueur,
vanilla, demerara



PINEAPPLE MARTINI

vodka, pineapple liqueur, lime,
demerara



THE WESTLAND

westland watchpost whiskey, laird's
apple brandy, barrow's ginger, honey

POPULUS POUR

APIARY

batch 206 gin, old log cabin bourbon,
dolin génepy, fernet branca, honey

THE POPULUS POUR IS A SHARED, ROTATING COCKTAIL ACROSS
BOTH HOTELS (SEATTLE + DENVER) THAT SERVES AS A POINT
OF CONNECTION BETWEEN PLACE AND PEOPLE.

ON DRAFT 24

CLARIFIED MILK PUNCHES



BELLAFONTE

aged cachaça, yuzu, mandarin,
jasmine tea, lemon



MONKEY BUSINESS

novo fogo overproof cachaça,
bourbon, dark rum, banana, espresso,
coconut, falernum, mole bitters

SHAVED ICE 32

SERVES TWO



BOOGIE NIGHTS

vanilla vodka, passionfruit, allspice,
lime, prosecco



COWABUNGA

brucato chaparral amaro, mezcal,
pineapple, lime, mint

FROZEN 18



FROSÉ COLORED GLASSES

watermelon, rose, singani 63, lemon

please note a 20% service charge is added to all checks. 100% of that service charge is distributed to our associates on the service and culinary teams. additional gratuities are not expected, but are also 100% distributed to our hourly team.

SHAKE THINGS UP 18



THAI BREAKER

house infused vodka, lime, coconut,
lemongrass, lime leaf, demerara



CIGARETTE DAYDREAMS

lalo tequila, cardamaro, apricot,
baking spice, lavender bitters



LOVE BATTERY

fig root infused mezcal, yuzu curaçao,
lillet blanc, kefir, lime, mango liqueur



DEADWAX

dark rum, overproof bourbon, lime,
falernum, orgeat, allspice, absinthe,
tiki bitters

MINIS 12 EACH

1.5 OZ. ROUND OF DEALER'S CHOICE

SPIRIT FORWARD 20



BLOSSOM CUT

roku gin, macino sakura vermouth,
ramazotti rosato, rose water



BREAK IN CASE OF EMERGENCY

doctor bird rum, dimmi, malort,
baking spice

CLEAN 15

NON-ALCOHOLIC



SIXTH SENCHA

aplós ease botanical, yuzu, ginger,
sencha-honey syrup, lemon



MEET CUTE

three spirit nightcap botanical,
house gentian syrup, fee foam, lemon,
lavender & chamomile bitters



NEGRONI DE LA NOCHE

lucano n/a amaro, almave blanco n/a,
lyre's n/a coffee, orange-cardamom
bitters

WINE BY THE GLASS

SPARKLING

GLS / BTL

BLANC DE BLANC

20 / 88

six peaks, walla walla valley, wa

SPARKLING ROSÉ

15 / 68

tiridis, columbia valley, wa

WHITE

PINOT GRIS

16 / 74

unsanctioned, willamette valley, or

CHARDONNAY

18 / 82

division, columbia valley, wa

RED

PINOT NOIR

18 / 82

fossil & fawn, willamette, or

GSM

17 / 78

grosgrain, walla walla, wa

RED BLEND

16 / 74

hightower 'murray red', columbia valley, wa

BEER

AMERICAN LAGER	7
miller high life 4.6%, milwaukee, wisconsin 12oz	
PILSNER	9
breakside 5.2%, portland, or 16oz	
WITBIER	10
holy mountain 4.8%, seattle, wa 16oz	
PALE ALE	10
seapine 5.2%, seattle, wa 16oz	
HAZY IPA	10
future primitive 6.9%, seattle, wa 16oz	
DRY CIDER	8
yonder 6%, seattle, wa 16oz	
ROTATING NON-ALCOHOLIC	8
best day brewing 12oz	

FOOD

SNACKS

HOUSE MIXED NUTS 10
sea salt, rosemary

WALLA WALLA ONION DIP 11
house chips

SEA

4 OYSTERS ON HALF SHELL* 18
thai chili mignonette

TINNED SEAFOOD LOCAL AND IMPORT 23
pickles, olives, breads and spread

DUNGENESS CRAB DIP* 29
old bay cheese crumb, house potato chips, lettuce spears

IDAHO WHITE STURGEON

CAVIAR* 105

1oz, house potato chips, crème fraîche

LAND

CHARCUTERIES & CHEESE 17
nuts, olives, dried fruit, crackers

WINTER SQUASH HUMMUS 21
minted pepitas, sea salt, flatbread

SWEDISH MEATBALLS 25
lingonberry chili jam, blue cheese gravy, pickled cucumber

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
might increase your risk of foodborne illness

HAPPENINGS

FIRST THURSDAY ART WALK

join us for live djs at firn every month

UPCHURCH WINE RECEPTION & DINNER

march 26 at 6pm

LOOKING TO ENTERTAIN?

FIRN hosts receptions of all sizes

reach out to us at firn@populusseattle.com



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