

FIR FIN

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 g n p y, 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

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

MINI COCKTAIL 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

WALLA WALLA ONION DIP house chips	11
CAESAR SALAD garlic crouton, parmesan cheese	16
LOADED HUMMUS feta, olive, confit tomato, pita	21
OYSTERS ON HALF SHELL* thai chili mignonette	4 EA
CHILLED JUMBO PRAWNS* bourbon cocktail sauce, lemon	20
DUNGENESS CRAB DIP* old bay cheese crumb, house potato chips, lettuce spears	29

IDAHO WHITE STURGEON
CAVIAR* 100
1oz, house potato chips, crème fraîche

BAKED CAMEMBERT honey, rosemary, walnut, apricot	18
CHARCUTERIE & CHEESES assorted selection, olive, dried fruit, crackers	24
SWEDISH MEATBALLS lingonberry chili jam, blue cheese gravy, pickled cucumber	25
ROOF'TOP' DOG all-beef frank, onion, cream cheese, chips	16

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

HAPPY HOUR

monday-friday

3pm - 4pm

COCKTAIL OF THE DAY rotating selection	15
AMERICAN LAGER miller high life 4.6%, milwaukee, wisconsin 12oz	5
WINE BY THE GLASS choice of red, white, sparkling	12
OYSTERS ON HALF SHELL* thai chili mignonette	3 EA
ROOF 'TOP' DOG all-beef frank, onion, cream cheese, chips	12

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LOOKING TO ENTERTAIN?
FIRN hosts receptions of all sizes
reach out to us at firn@populusseattle.com