

The
16th Street
Commons

PLACE
No-Contact
ORDERS

Sheraton Denver Downtown
1550 Court Place
Denver, CO 80202
(303) 893-3333

Coffee

FRESHLY BREWED COFFEE 3.00 | 3.50 | 4.00

REGULAR, DECAF

CAFÉ AMERICANO 4.00 | 4.50 | 5.00

ESPRESSO 2.50 | 3.00 | 3.50

MACCHIATO 3.25 | 3.75 | 4.25

CAPPUCCINO 4.50 | 5.00 | 5.50

LATTE 4.50 | 5.00 | 5.50

FLAT WHITE 4.75 | 5.25 | 5.75

CAFÉ MOCHA 5.50 | 6.25 | 7.00

VANILLA LATTE 5.50 | 6.25 | 7.00

CARAMEL MACCHIATO 5.50 | 6.25 | 7.00

ICED COFFEE 4.50 | 5.25 | 6.00

HOT CHOCOLATE 3.50 | 4.00 | 4.50

CHAI TEA LATTE 5.50 | 6.25 | 7.00

HOT TEA 3.00 | 3.50 | 4.00

C O F F E E

Wine by the Glass/Bottle

BUBBLES

6oz/9oz/Bottle

PROSECCO, La Marca, Extra Dry
Veneto, Italy

12/16/45

BRUT, Argyle,
Willamette Valley, Oregon

16/20/60

WHITE

6oz/9oz/Bottle

ROSÉ, Fleurs de Prairie,
Côtes de Provence, FRA

13/17/50

PINOT GRIGIO, Pighin,
Friuli-Venezia Giulia, ITA

15/19/58

RIESLING, Firestone,
Santa Barbara, CA

10/14/36

SAUVIGNON BLANC, Kim Crawford,
Marlborough, NZL

15/19/54

CHARDONNAY, Sonoma-Cutrer,
Russian River Ranches,
Sonoma Coast, CA

17/21/65

CHARDONNAY J. Lohr Estates,
Riverstone,
Monterey County, CA

12/16/44

RED

6oz/9oz/Bottle

PINOT NOIR, Meiomi,
Monterey, Santa Barbara, Sonoma, CA

16/20/62

MERLOT, Columbia Crest H3,
WA

14/18/55

MALBEC, Alamos,
Mendoza, ARG

13/17/48

RED BLEND, Troublemaker,
Central Coast, CA

15/19/55

CABERNET SAUVIGNON, Josh Cellars,
Craftsman's Collection, CA

12/16/45

CABERNET SAUVIGNON, Sebastiani,
Sonoma, CA

14/18/55

CABERNET SAUVIGNON, Roth,
Alexander Valley, CA

16/20/60

W I N E

Wine by the Bottle

SPARKLING

| | |
|---|-----|
| ROSÉ Chandon, Classic, CA | 60 |
| BRUT Chandon, CA | 60 |
| BRUT CHAMPAGNE, Veuve Clicquot, Yellow Label, Reims, FRA | 210 |

WHITE

| | |
|---|----|
| ROSÉ, The Beach, Vin de Provence, FRA | 80 |
| RIESLING, Chateau Ste. Michelle, Columbia Valley, WA | 45 |
| SAUVIGNON BLANC, Brancott Estate, Marlborough, NZL | 44 |
| CHARDONNAY Kenwood Vineyards, Six Ridges, Sonoma County, CA | 77 |

RED

| | |
|---|----|
| PINOT NOIR Erath, OR | 68 |
| MERLOT, St. Francis, Sonoma County, CA | 72 |
| RED BLEND, Troublemaker, Central Coast, CA | 55 |
| CABERNET SAUVIGNON, The Hess Collection, Allomi Vineyard, Napa Valley, CA | 76 |

Beer

CRAFT BEER 9 | DOMESTIC BEER 7 | IMPORTED BEER 8

WINE | BEER

Cocktails

BLACKLISTED 15

Bulleit Rye, blackberry, honey, lemon

GOLD RUSH 14

Maker's Mark, lemon, honey, apple bitters

APEROL EFFECT 16

Casamigos Blanco, Aperol, lemon, orange bitters, simple syrup, thyme sprigs

ROSÉ MARTINI 15

Ketel One Botanical Grapefruit & Rose, rosé wine, vanilla, lemon, mint

RÉMY CLASSIC SIDECAR 15

Rémy Martin 1738 Accord Royal, Cointreau, lemon

FIND YOUR ZEN 16

Bombay Sapphire Gin, St-Germain, lemon, jasmine green tea honey syrup

SWIFT 75 16

The Glenlivet 12yr, lime, passion fruit, prosecco

RIVIERA 16

Maker's Mark, blood orange liqueur, sweet vermouth, Averna Amaro, cardamom bitters

COCKTAILS

Cocktails on Tap

16TH STREET MARGARITA 14

Herradura Silver Tequila, Orange Liquor,
lime, agave nectar

THE COMMONS OLD FASHIONED 14

Old Forester, simple syrup,
Angostura bitters, Amarena cherry

Mocktails

SUNSHINE FIX 8

Orange juice, lime, coconut, ginger beer,
cinnamon

PIÑA COLADA 8

Pineapple juice, cream of coconut

COCKTAILS

Breakfast

weekdays 6 am - 10 am • weekends 6 am - 11 am
our farm-fresh eggs are sourced locally

LOCAL FAVORITES

BREAKFAST BUFFET 25

a wide variety of hot and cold offerings including:
smoked salmon | cheese and charcuterie
fresh fruit | yogurt | house breakfast pastries | oatmeal
eggs* and omelet of your choice
potatoes | bacon | sausage

ALL-AMERICAN* 18

two eggs your way
choice of protein: bacon, pork sausage, ham steak or
turkey sausage
crispy hash browns | toast

HOUSE-PREPARED CORNED BEEF* 20

braised and shredded in-house
caramelized onions | poblano peppers
two eggs your way
crispy hash browns | toast

SWEET POTATO BENEDICT* 18

poached eggs | sweet potato-black bean cake
fresh avocado | pickled red onion
asparagus | Chef's blend mushroom & tomato salad
flaxseeds | togarashi spice | toast

BENEDICT* 19

sous vide poached egg | smashed avocado
pickled red onion | ancho hollandaise
prosciutto | arugula-tomato salad
on local English muffin
add ham steak 5
add smoked salmon 5

HUEVOS RANCHEROS* 18

two eggs your way | chorizo | refried beans | queso fresco
pico de gallo | corn tortillas

DECONSTRUCTED AVOCADO TOAST* 16

Boulder Breadworks muesli toast | poached egg
smashed avocado | heirloom cherry tomatoes
pickled red onion

BLUEBERRY GRANOLA PANCAKES 17

fresh whipped cream | housemade lemon curd
choice of protein: bacon, pork sausage, ham steak or
turkey sausage

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST

Breakfast

weekdays 6 am - 10 am • weekends 6 am - 11 am
our farm-fresh eggs are sourced locally

OMELETS

THE DENVER 17

ham | cheddar cheese | bell peppers | onions
crispy hash browns | toast

POWER OMELET 18

egg whites | spinach | sweet potato
Colorado exotic mushrooms | goat cheese
arugula & tomato salad | toast

YOUR CHOICE 19

choose 3 items to add to your omelet:
ham | bacon | cheddar cheese | pepper jack cheese
Swiss cheese | bell pepper | tomato | mushroom | spinach
crispy hash browns | toast

SIDES

substitute fresh fruit for potatoes 1

CEREAL 6

choose from variety

STEEL-CUT OATMEAL 11

housemade granola | fresh berries

HOUSE-BAKED BREAKFAST PASTRY 4

choice of: Danish, muffin or croissant

TOAST 4

Aspen Bakery freshly baked breads
sourdough | multigrain | white | swirl rye
English muffin

BAGEL 6

plain | everything | wheat
whipped cream cheese
add smoked salmon cream cheese 3

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BREAKFAST

All Day

available 11 am - close

SHARE PLATES

SMOKED SALT POPCORN 7

TEMPURA BATTER
SHISHITO PEPPERS 12
gochujang aioli

BAVARIAN PRETZEL 15
caramelized apple mustard
beer cheese

HOUSEMADE BEET HUMMUS 17
assorted vegetables
grilled pita bread

CRAB CAKE 20
southern smoked corn salad
chorizo | chili oil

PO' BOY TACOS 18

popcorn shrimp
shredded lettuce
pico de gallo
rémoulade sauce
flour or corn tortillas

FLATBREAD 16

sun-dried tomato pesto
confit heirloom cherry tomatoes
patty pan squash | smoked corn
ricotta cheese
basil chiffonade | pepperoncini
add prosciutto 4

HOUSE CHICKEN WINGS 17

choice of: mango habanero, bbq
or Nashville hot
carrots | celery | ranch

LOCAL CHEESE & ANTIPASTI 24

local charcuterie
Elevation meats
Colorado cheese
Haystack | *MouCo*
Boulder Breadworks muesli toast
house-pickled vegetables
seasonal jams

SALADS & SOUP

THE WEDGE 17

iceberg lettuce | crispy prosciutto
heirloom cherry tomatoes | pickled red onion
Gorgonzola herb dressing

WINTERTIME GREENS AND GRILLED PEARS 17

arugula | frisée | smoked corn | cherry tomatoes
grilled pears | herbs | toasted hazelnuts
champagne vinaigrette

POWER BOWL 16

mixed greens | purple kale | sweet potatoes
watermelon radish | shaved carrots | shaved asparagus
goat cheese | herbs | spiced pepitas
sweet peach vinaigrette

SEASONAL SOUP 8

PROTEINS

| | |
|--------------|---|
| tofu | 3 |
| shrimp | 6 |
| chicken | 7 |
| salmon* | 8 |
| skirt steak* | 8 |

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ALL DAY

All Day

available 11 am - close

HANDHELDS

served with french fries, sweet potato fries, onion rings or house salad

HOUSE CLUB 18

premium oven-roasted turkey
pepper-maple bacon
white cheddar cheese
lettuce | tomato
dijonnaise
Aspen Bakery sourdough
bread

COMMON BURGER 19

beef patty | tender belly
maple bacon
cheddar cheese | Red Camper
jalapeño jam | onions
tomato | bibb lettuce
Aspen Bakery brioche
substitute with
Beyond Meat 2

PULLED PORK SANDWICH 18

smoked pork | housemade bbq
sauce | fried pickles
Aspen Bakery brioche

CUBAN SANDWICH 20

braised pork | ham | Swiss
cheese | Dijon mustard
housemade pickles | Cuban
bread

SPICY CHICKEN SANDWICH 17

fried buttermilk
chicken breast
Nashville hot sauce
creamy coleslaw
Aspen Bakery brioche

LOCAL FAVORITES

STEAK FRITES* 27

marinated skirt steak
cajun fries
ancho hollandaise

BONE-IN CHICKEN 23

herbed marble potatoes
roasted vegetables

DOWN BY THE BAYOU

JAMBALAYA 18

blackened shrimp
andouille sausage

BASIL PESTO PENNE PASTA 18

confit tomatoes
Colorado exotic mushrooms
patty pan squash
shaved Parmesan

VEGAN BOWL 18

vegan dirty rice
Beyond Meat
mustard greens
red hot tofu

BEER BATTERED

FISH & CHIPS 18

tartar sauce
French fries

SWEET TREATS

Please Ask Your Server For
Our Seasonal Selections

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ALL DAY

