

The
16th Street
Commons

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

A 20% service charge will be added to parties of 6 or more.

Coffee

FRESHLY BREWED COFFEE 3.50 | 4.00 | 4.50

REGULAR, DECAF

ESPRESSO 3.00 | 3.50 | 4.00

CAFÉ AMERICANO 4.50 | 5.00 | 5.50

ESPRESSO MACCHIATO 3.50 | 4.00 | 4.50

CAPPUCCINO 5.50 | 6.00 | 6.50

LATTE 5.50 | 6.00 | 6.50

VANILLA LATTE 6.25 | 7.00 | 7.75

FLAT WHITE 5.50 | 6.00 | 6.50

CAFÉ MOCHA 6.25 | 7.00 | 7.75

CARAMEL MACCHIATO 6.25 | 7.00 | 7.75

COLD BREW 4.50 | 5.25 | 6.00

HOT CHOCOLATE 4.00 | 4.50 | 5.00

CHAI TEA LATTE 5.50 | 6.25 | 7.00

HOT TEA 3.50 | 4.00 | 4.50

ICED TEA 3.75 | 4.25 | 4.75

Wine by the Glass/Bottle

BUBBLES

6oz/9oz/Bottle

PROSECCO, Mionetto DOC Brut, Veneto, ITA	13/17.5/49
BRUT SPARKLING, Argyle, Willamette Valley, OR	17/21.5/64

WHITE

6oz/9oz/Bottle

ROSÉ, Fleurs de Prairie, Côtes de Provence, FRA	14/18.5/54
PINOT GRIGIO, Pighin, Friuli-Venezia Giulia, ITA	16/20.5/62
PINOT GRIS BLEND, The OBC Wine Project, Fort Collins, CO	11/15.5/40
RIESLING, Firestone, Santa Barbara, CA	11/15.5/40
SAUVIGNON BLANC, Kim Crawford, Marlborough, NZL	16/20.5/58
CHARDONNAY, Sonoma-Cutrer, Russian River Ranches, Sonoma Coast, CA	18/22.5/69
CHARDONNAY, J. Lohr Estates, Riverstone, Monterey County, CA	13/17.5/48

RED

6oz/9oz/Bottle

PINOT NOIR, Argyle, Willamette Valley, OR	18/22.5/68
PINOT NOIR, Meiomi, Monterey, Santa Barbara, Sonoma, CA	17/21.5/66
PINOT NOIR, J Vineyards, Sonoma County, CA	15/19.5/59
MERLOT, Columbia Crest, H3, WA	15/19.5/59
RED BLEND, Decoy, Sonoma County, CA	16/21.5/64
RED BLEND, The OBC Wine Project, Fort Collins, CO	11/15.5/40
RED BLEND, J. Lohr, Pure Paso, Paso Robles, CA	18/22.5/69
CABERNET SAUVIGNON, Josh Cellars, Craftsman's Collection, CA	13/17.5/49
CABERNET SAUVIGNON, Sebastiani, Sonoma, CA	15/19.5/59
CABERNET SAUVIGNON, DAOU, Paso Robles, CA	18/22.5/68

Wine by the Bottle

Sparkling

BRUT SPARKLING, Chandon, CA	64
BRUT CHAMPAGNE, Moët & Chandon, Impérial, Épernay, FRA	179
BRUT CHAMPAGNE, Veuve Clicquot, Yellow Label, Reims, FRA	214

White

ROSÉ, Space Age, Central Coast, CA	69
RIESLING, Chateau Ste. Michelle, Columbia Valley, WA	49
SAUVIGNON BLANC, Blindfold, Sonoma County, CA	90
CHARDONNAY, Kenwood Vineyards, Six Ridges, Sonoma County, CA	81

Red

PINOT NOIR, Banshee, Sonoma County, CA	69
MERLOT, St. Francis, Sonoma County, CA	76
RED BLEND, Decoy, Sonoma County, CA	64
CABERNET SAUVIGNON, DAOU, Paso Robles, CA	68

Cocktails

EARL GREY MULE 16

Ketel One Botanical Grapefruit and Rose,
Earl Grey, Lime, Ginger Beer

PASSION PALOMA 17

Patron Reposado, Lime, Passion Fruit,
Grapefruit Soda, Salt

GOLD AND SAFFRON 16

Woodford Reserve Bourbon, Bee Squared Vanilla & Saffron
Honey,
Lemon, Cherry Bark Vanilla Bitters

CHERRY BLOSSOM 16

Grey Goose Essences Strawberry & Lemongrass, Lemon,
Vanilla, Ku Cha Cherry Blossom Green Tea

GREEN APPLE GIMLET 16

Tanqueray Ten, Lime, Green apple

TOBACCO BEATNIK 18

Basil Hayden Bourbon, Avena,
Tawny Vintage Port, Tobacco bitters

THE SMOKY MANGO 16

Del Maguey Vida, Mango, Creme De Cacao, Lime, Tajin

BLOOD ORANGE SPRITZ 16

Aperol, Blood Orange Liqueur, Lemon, Prosecco, Club Soda

Zero-Proof Cocktails

BLUEBERRY TONIC 12

Lyres London Dry, Lime,
Blueberry Pomegranate Kombucha

STRAWBERRY "NAH"PEROL SPRITZ 12

Lyres Red Aperitif, Strawberry,
Lemon, Elderflower Tonic, Club Soda

SATURN'S RINGS 12

Lyres London Dry, Lemon, Orgeat, Passion Fruit

Cocktails on Tap

16TH STREET MARGARITA 16

Herradura Silver Tequila, orange liqueur,
lime, agave nectar

THE COMMONS OLD FASHIONED 16

Old Forester, simple syrup,
Angostura bitters, Amarena cherry

Local Draft Beer

NOT2COMMON CRISPY LAGER 9.5

Odell Brewing Co. | 5%

ITALIAN PILS 9.5

Westbound & Down Brewing Co. | 5.5%

COORS LIGHT 8

Coors Brewing Co. | 4.2%

EASY STREET WHEAT 9.5

Odell Brewing Co. | 4.6%

LIGHTSHINE RADLER 9.5

Wibby Brewing | 4.5%

RISE & CLIMB KÖLSH 9.5

New Terrain Brewing | 5.4%

COLORADO PALE ALE 9.5

Westbound & Down Brewing Co. | 5.6%

ODELL IPA 9.5

Odell Brewing Co. | 7%

VOODOO RANGER JUICY HAZE IPA 9.5

New Belgium Brewing | 7.5%

WIRE WALKER DOUBLE IPA 9.75

Odell Brewing Co. | 8%

DOMESTIC CAN 8 | IMPORTED CAN 9

Breakfast

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

LOCAL FAVORITES

BREAKFAST BUFFET 28 | KIDS 12 & YOUNGER 14

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

ALL-AMERICAN* 20

two eggs your way | choice of protein:
bacon | pork sausage | ham steak | chicken sausage
crispy potatoes | toast

STEAK & EGGS* 24

flat-iron steak | herb compound butter
crispy potatoes | two eggs your way

BREAKFAST SKILLET* 19

two eggs your way | crispy potatoes
red bell peppers | onion | tomatoes
pepper jack cheese | green chili | toast
ADD ham | bacon | sausage 5 each

CHILAQUILES* 19

two eggs your way | chorizo
salsa roja | queso fresco | crema

SMOTHERED BREAKFAST BURRITO 19

scrambled eggs | crispy potatoes | chorizo
onions | cheddar | green chili

BREAKFAST CROISSANT* 18

bacon | over-medium egg | cheddar

BELGIAN WAFFLE 18

whipped butter | maple syrup
seasonal fruit compote | whipped cream

AVOCADO TOAST* 19

poached egg | smashed avocado | arugula
heirloom tomato & radish salad
crema | sourdough

CLASSIC BAGEL WITH LOX 18

smoked salmon | herbed cream cheese | capers
pickled red onion | everything bagel

*This item 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

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

BENEDICTS

CLASSIC* 21

ham | poached egg
hollandaise

HONEY SMOKED SALMON* 21

spinach | poached egg
hollandaise

FLORENTINE* 21

spinach | tomato | poached egg | hollandaise

OMELETS

make any omelet a scramble | sub egg whites

DENVER 19

ham | cheddar cheese
bell peppers | onions
crispy potatoes | toast

POWER OMELET 20

egg whites | asparagus
bell peppers | onion
goat cheese | arugula salad
toast

YOUR CHOICE 21

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

SIDES

CEREAL 7

choose from variety

STEEL-CUT OATMEAL 12

granola | fresh berries

TOAST 5

Aspen Baking freshly
baked breads | choice of:
sourdough | multigrain
white | marbled rye
English muffin

HOUSE-BAKED BREAKFAST PASTRY 5

choice of:
Danish | muffin | croissant

BAGEL 7

choice of: plain | everything
cinnamon raisin
whipped cream cheese
ADD smoked salmon 6

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All-Day

available 11 am - close

SHARE PLATES

CHICKEN TORTILLA SOUP 10

cilantro | lime

HONEY SMOKED SALMON DIP 16

lemon | dill | crostini | pita

PATATAS BRAVAS 16

roasted pepper coulis
lime crema

CRISPY BRUSSELS SPROUTS 16

house farmer's cheese
maple Dijon vinaigrette

ROASTED RED PEPPER HUMMUS 15

crudités | pita bread

COMMONS SEASONED FRIES 10

mojo aioli

HOUSE CHICKEN WINGS 20

choice of:
Breckenridge bourbon bbq
classic Buffalo | chipotle honey

COMMONS BOARD 28

local cured meats
artisan cheese

SALADS

COMMONS COBB 21

chicken breast | bacon | heirloom cherry tomato
Point Reyes blue cheese | green goddess | crispy onion

HARVEST 19

roasted beets | farmer's cheese | pickled apple
balsamic | pepitas

POWER BOWL 19

mixed greens | strawberry | blueberry
citrus vinaigrette | goat cheese | almonds

CAESAR 17

house-made Caesar dressing | parmesan | crostini

PROTEINS

falafel 6 | chicken 8 | Skuna Bay salmon* 11
flat-iron steak* 16

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All-Day

available 11 am - close

COMMONS CLASSICS

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

SMOKED TURKEY & BACON 19

River Bear smoked turkey
tomato | lettuce | cheddar cheese
Dijonnaise | sourdough

CAPRESE 17

heirloom tomato
fresh mozzarella | tomato jam
pesto | arugula

BELT* 18

arugula | bacon | tomato
red pepper coulis | sourdough
over-medium eggs

16TH STREET REUBEN 19

River Bear pastrami
sauerkraut | Swiss cheese
Mile High sauce | marbled rye

SPICY CHICKEN 18

fried buttermilk chicken breast
classic Buffalo sauce
creamy coleslaw | brioche bun

FISH & CHIPS 24

Blue Moon®-battered cod
green chili tartar sauce | lemon

COMMONS BURGER* 20

cheddar cheese | onion | tomato | lettuce | Mile High sauce

ADD bacon | avocado | crispy onions | fried egg 3 each

SUB beyond burger 3

CHEF FAVORITES

available 4 pm - close

CAULIFLOWER STEAK 21

coconut milk marinated
curry cauliflower purée
cauliflower rice | chimichurri

BRAISED SHORT RIB 31

sweet potato | crispy onion
chipotle jus | chimichurri

ROASTED CHICKEN MARSALA 27

Hazel Dell mushrooms
herbed potatoes

SKUNA BAY SALMON* 29

butternut squash farro
cherry agrodolce | pepitas

STEAK FRITES* 32

flat-iron steak | seasoned fries | horseradish aioli

DESSERTS

PUMPKIN SPICE CHOCOLATE

CHEESECAKE 13

pumpkin | chocolate cheesecake
vanilla cream | candied pecan

PEAR CREAM INDULGENCE 14

pear tarragon confit
vanilla cremeux | puff pastry
dulce de leche | caramel sauce
cinnamon ricotta whip

RUBY CHERRY PORT MOUSSE 15

cherry port swirl | gingersnap sable | white mousse
berry cherry insert | cassis foam | blood orange sauce

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