

The  
16th Street  
*Commons*

PLACE  
*No-Contact*  
ORDERS

# Coffee

FRESHLY BREWED COFFEE 2.50 | 3.00 | 3.50  
regular, decaf

CAFÉ AMERICANO 3.50 | 4.00 | 4.50

ESPRESSO 2.50 | 5.00

ESPRESSO MACCHIATO 2.75 | 3.25 | 3.75

CAPPUCCINO 4.00 | 4.50 | 5.00

LATTE 4.00 | 4.50 | 5.00

FLAT WHITE 4.25 | 4.75 | 5.25

CAFÉ MOCHA 5.00 | 5.75 | 6.50

VANILLA LATTE 5.00 | 5.75 | 6.50

COLD BREW 4.00 | 4.75 | 5.50

12 OZ. NITRO COLD BREW 4.50

HOT CHOCOLATE 3.00 | 3.50 | 4.00

CHAI TEA LATTE 5.00 | 5.75 | 6.50

HOT TEA 2.50 | 3.00 | 3.50

C O F F E E

# *Wine by the Glass/Bottle*

## SPARKLING

PROSECCO.....10/38  
LaMarca, Extra Dry  
Veneto, Italy

### WHITE

ROSÉ.....13/48  
Fleurs de Prairie,  
Cotes de Provence, FRA

PINOT GRIGIO.....12/44  
Pighin, Friuli-Venezia  
Giulia, ITA

RIESLING.....10/36  
Firestone,  
Santa Barbara, CA

SAUVIGNON BLANC.....10/36  
Vavasour,  
Marlborough, NZL

SAUVIGNON BLANC.....13/46  
Kim Crawford  
Marlborough, NZL

CHARDONNAY.....11/40  
Sonoma-Cutrer,  
Russian River Ranches,  
Sonoma Coast, CA

CHARDONNAY.....12/44  
J. Lohr Estates,  
Riverstone  
Monterey County, CA

### RED

PINOT NOIR.....14/52  
Meiomi, Monterey,  
Santa Barbara, Sonoma, CA

MERLOT.....12/44  
Columbia Crest, H3, WA

MALBEC.....11/40  
Alamos, Mendoza, ARG

CABERNET SAUVIGNON...23/88  
Black Stallion,  
Napa Valley, CA

CABERNET SAUVIGNON...10/36  
Avalon, CA

CABERNET SAUVIGNON...12/44  
Sebastiani, Sonoma, CA

CABERNET SAUVIGNON...16/60  
Roth, Alexander Valley, CA

## W I N E

# *Wine by the Bottle*

## SPARKLING

BRUT CLASSIC.....60	ROSÉ.....60
Chandon, CA	Chandon, CA
BRUT.....155	
Veuve Clicquot, Yellow Label,	
Reims, Champagne, FRA	

## WHITE

ROSÉ.....80
Chateau Minuty, M,
Cotes de Provence, FRA
RIESLING.....42
Chateau Ste. Michelle,
Columbia Valley, WA
SAUVIGNON BLANC.....44
Brancott Estate,
Marlborough, NZL
CHARDONNAY.....77
Kenwood Vineyards,
Six Ridges,
Sonoma County, CA

## RED

PINOT NOIR.....53
Erath, OR
MERLOT.....72
St. Francis,
Sonoma County, CA
RED BLEND.....55
Troublemaker,
Central Coast, CA
CABERNET SAUVIGNON.....76
The Hess Collection,
Allomi Vineyard,
Napa Valley, CA

## WINE

# *Local Draft Beer*

## **AVERY STAMPEDE 7.5**

Gold Lager - 4.5%

## **DENVER BEER CO. LOVE THIS CITY 7.5**

Pilsner - 5%

## **AVERY WHITE RASCAL 7.5**

Belgian-Style White - 5%

## **ODELL BREWING**

### **90 SHILLING 7.5**

Amber Ale - 5.3%

## **GREAT DIVIDE HAZY 7.5**

New England-Style IPA - 6.2%

## **AVERY IPA 7.5**

Colorado IPA - 6.5%

## **STATION 26 BREWING JUICY BANGER 7.5**

IPA - 7.4%

## **STEM PALOMA 7.5**

Apple Cider - 5%

## **ROTATING TAPS**

Ask Your Server

BEER / COCKTAILS

# Cocktails

## **BLACKLISTED 15**

Bulleit Rye, blackberry, honey, lemon

## **GOLD RUSH 14**

Maker's Mark, lemon, honey, apple bitters

## **OAXACAN NEW FASHIONED 16**

Del Maguey Vida Mezcal, banana syrup, spicy date, pineapple & chipotle syrup

## **ANY-THYME 14**

Ambrato Vermouth, coconut, lemon, mint, thyme sprig

## **SECRET GARDEN 15**

Grey Goose Vodka, lemon, cucumber syrup, apple, basil

## **APEROL EFFECT 16**

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

## **PICNIC JUICE 16**

red wine, Hendrick's Gin, Grand Marnier, lemon, blackberry syrup

## **ROSE MARTINI 15**

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

## **FLIGHT RISK 16**

Aviation Gin, St-Germain, Tonic

## **IRISH COFFEE 14**

Jameson, demerara syrup, coffee, whipped sweet cream

COCKTAILS

## *Cocktails on Tap*

### **16TH STREET MARGARITA 12**

Jose Cuervo Silver, Cointreau, lime,  
agave nectar

### **THE COMMON OLD FASHIONED 12**

Maker's Mark, simple syrup,  
Angostura bitters, amarena cherry

## *Mocktails*

### **SUNKISSED 8**

coconut water, lemon, pineapple, mint

### **EARL GREY OLD FASHIONED 8**

Earl Grey tea, vanilla, Fee Brothers  
lemon bitters

COCKTAILS

# Breakfast

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

## LOCAL FAVORITES

### BREAKFAST BUFFET 22

Chef's daily selection of freshly prepared hot & cold breakfast favorites, fresh baked *house* and *local* pastries & breads, juice and brewed coffee

### ALL-AMERICAN\* 19

two eggs your way, *choice of:* bacon, pork sausage, turkey sausage, served with crispy breakfast potatoes or seasonal fruit and *Aspen Bakery* toast

### COLORADO

#### CORNED BEEF HASH\* 19

*house-made* with caramelized onions, roasted Pueblo chilies, grain mustard, topped with two eggs your way, served with crispy breakfast potatoes or seasonal fruit

#### BACON + EGG SANDWICH 15

*Aspen Bakery* English muffin, cheddar, *Tender Belly* maple bacon, served with crispy breakfast potatoes or seasonal fruit

### GREEN CHILI

#### BREAKFAST BURRITO 17

scrambled eggs, *Tender Belly* maple bacon, pepper jack cheese, *house-made* green chili pork, queso fresco, roasted tomato salsa, sour cream, served with crispy breakfast potatoes or seasonal fruit

#### AVOCADO BENEDICT\* 17

*Aspen Bakery* English muffin, two soft poached eggs, arugula, roasted tomato, avocado spread, hollandaise, served with crispy breakfast potatoes or seasonal fruit

#### YOGURT PARFAIT 10

Greek yogurt, *house* granola, *Bee Squared* honey, fresh berries

#### GRAIN BOWL\* 16

*White Mountain Farms* quinoa, wild rice, caramelized onions, mushrooms, avocado, arugula and tomato salad topped with two eggs your way

#### FRENCH TOAST 15

*Aspen Bakery* brioche, traditional custard, fresh berries

#### STEEL-CUT OATMEAL 10

*house-made* granola, fresh berries

#### AVOCADO TOAST\* 16

confit tomatoes, two poached eggs, *Jumpin' Good Goat Dairy* chèvre cheese, simple harvest salad

\*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 locally produced

## OMELETS

### THE DENVER 17

bell peppers, onions,  
ham and cheddar cheese,  
served with crispy  
breakfast potatoes or  
seasonal fruit

### YOUR WAY\* 18 CHOICE OF 3

ham, bacon, cheddar cheese,  
pepper jack cheese,  
*Jumpin' Good Goat Dairy*  
chèvre cheese, onions,  
bell pepper, tomato,  
spinach, served with  
crispy breakfast potatoes  
or seasonal fruit

### GARDEN EGG WHITE FRITTATA 16

*Hazel Dell Farms* mushrooms,  
spinach, confit tomato,  
onion, gruyère, served with  
crispy breakfast potatoes  
or seasonal fruit

## SIDES

### FRESH FRUIT BOWL 8

**CHEF JEAN-PIERRE'S  
HOMEMADE PASTRIES 4**  
muffin,  
croissant or danish

### TOAST 4

*Aspen Bakery* freshly  
baked breads  
white, sourdough, 7 grain,  
English muffin

### ASPEN BAKERY BAGELS 8

everything, plain,  
cinnamon raisin,  
*choice of:* plain,  
strawberry,  
chive cream cheese

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BREAKFAST

# All-Day

available 11 am - close

## SHARE PLATES

### LOCAL CHEESE & ANTIPASTO 24

Chef's selection of three *local* cheeses, three *Elevation* charcuterie and an assortment of dried fruit, nuts, lavosh

### HOUSE-MADE HUMMUS 15

olive blend, sriracha, grilled flatbread, assorted vegetables

### BLISTERED BRUSSELS 13

pancetta, *Haystack Mountain Creamery* chèvre, balsamic glaze

### GREAT DIVIDE ALE

### STEAMED MUSSELS\* 18

garlic, shallot, herbs, olive oil crostini

### HOUSE CHICKEN WINGS 17

mango habanero, carrots, celery, ranch

## SALADS

### NOT YOUR "COMMON"

### COBB SALAD 18

harvest mix, egg, edamame, heirloom cherry tomatoes, pepper jack cheese, jalapeño, *Tender Belly* maple bacon, avocado, ranch dressing

### CAESAR SALAD 16

romaine, radicchio, heirloom cherry tomatoes, parmesan, lavosh

### POWER HOUR 18

baby kale, spinach, *White Mountain* quinoa, blueberries, spiced pistachio, avocado, heirloom cherry tomatoes, *Bee Squared* honey-milk vinaigrette

### ADD A PROTEIN

chicken	6
fried shrimp	8
salmon	10
flat iron steak	12

## LOCAL FAVORITES

### ASIAN GLAZED FRIED CHICKEN 21

hot crispy breast and thigh, red skin smashed potatoes, mirin slaw

### COLORADO LAMB LOIN\* 32

*Hazel Dell* mushrooms, edamame, baby carrots, green chili gravy

### STEAK FRITES\* 28

*Local Waygu* flat iron steak, chimichurri, house herb butter, steak-cut fries

### NORWEGIAN SALMON\* 26

herb-rubbed, confit marble potatoes, seasonal vegetables, lemon beurre blanc

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ALL - DAY

# All-Day

available 11 am - close

## HANDHELDS

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

### HOUSE CLUB 18

*Aspen Bakery sourdough,  
oven-roasted turkey,  
Tender Belly maple bacon,  
dijonnaise, bibb lettuce,  
tomato, cheddar cheese*

### COMMONS BURGER\* 18

*Aspen Bakery brioche,  
Tender Belly maple bacon,  
Red Camper jalapeño jam,  
onion, bibb lettuce,  
tomato, cheddar cheese*

Substitute with  
Beyond Meat® 3

### MINI GRILLED CHEESE SAMI 14

*a melted blend of  
aged sharp cheddar,  
served with tomato soup*

## SWEET TREATS

### S'MORE 10

*torched marshmallow,  
graham crust & crumble,  
chocolate ganache,  
salted caramel*

### BLACK FOREST CHEESECAKE 9

*sour cherries, chocolate  
mousse, Oreo® cookie crust*

### WARM APPLE COBBLER 10

*Sweet Action Creamery  
Madagascar vanilla  
bean gelato*

### GELATO 6

*Sweet Action Creamery  
Stranahan's whiskey brickel,  
Madagascar vanilla bean  
or French chocolate*

## TACO

### SINGLES 6

*choice of:*

*shredded chicken or fried shrimp,  
avocado crema, queso fresco, slaw,  
house-made salsa*

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## ALL - DAY

Sheraton Denver Downtown Hotel

1550 Court Place, Denver, Colorado, USA, 80202

303-893-3333