

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, Avalon,
Napa Valley, CA

10/14/42

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 15

Herradura Silver Tequila, Orange Liqueur,
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 | KIDS 12 & UNDER 13

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

BREAKFAST SKILLET 18

two eggs your way | crispy hash browns
red bell peppers | onion | tomatoes | jalapeño
pepper jack cheese | green chili | toast
add ham, bacon or sausage 5

CHILAQUILES 18

two eggs your way | house-fried tortilla chips
salsa roja | chorizo | queso fresco | crema

SMOTHERED BREAKFAST BURRITO 19

scrambled eggs | crispy hash browns | chorizo
onions | cheddar | green chili

BELGIAN WAFFLE 17

whipped butter | maple syrup OR house-made fruit compote
and whipped cream

AVOCADO TOAST* 16

poached egg | smashed avocado | arugula
heirloom tomato and radish salad | crema
Boulder Bread country sourdough

CLASSIC BAGEL WITH LOX 17

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

*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

BENEDICTS

CRAB CAKE* 21

poached egg | jumbo lump
crab cake | arugula
Old Bay hollandaise
crispy hash browns

FRIED GREEN TOMATO* 19

poached egg
fried marinated green
tomatoes | arugula
citrus vinaigrette
old bay hollandaise
crispy hash browns

MILE HIGH* 19

poached egg
smashed avocado
pickled red onion
lemon dill hollandaise
prosciutto | local English
muffin | arugula and
tomato salad
add ham or smoked salmon 5

OMELETS

make any omelet a scramble | sub egg whites

THE DENVER 17

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

THE POWER OMELET 18

egg whites | asparagus
red bell peppers | onion
Gruyère | arugula salad
toast

YOUR CHOICE 19

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

SIDES

substitute fresh fruit for potatoes 2

CEREAL 6

choose from variety

STEEL-CUT OATMEAL 11

granola | fresh berries

GOAT CHEESE & BLACK PEPPER GRITS 11

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

Atl Day

available 11 am - close

SHARE PLATES

WASABI PEAS 3

COMMON SEASONED FRIES 9

lemon aioli

PO'BOY TACOS 18

popcorn shrimp
shredded lettuce
pico de gallo | rémoulade
flour tortillas

BAVARIAN PRETZEL 10

housemade pimento
cheese spread & IPA mustard

FLATBREAD 16

béchamel | caramelized onion
gourmet mushroom blend
parmesan | arugula
add prosciutto 4

HOUSE CHICKEN WINGS 17

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

SALADS

THE WEDGE 17

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

HARVEST 17

arugula | smoked corn | cherry tomatoes
grilled pear | hazelnuts
champagne vinaigrette

POWER BOWL 16

mixed greens | sweet potato | carrots
asparagus | watermelon radish | feta
spiced pepitas | peach vinaigrette

CAESAR 14

romaine lettuce | brown butter croutons
parmesan | house Caesar dressing

PROTEINS

tofu	3
chicken	7
shrimp	8
salmon*	8
steak*	15

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ALL DAY

Alt Day

available 11 am - close

HANDHELDS

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

HOUSE CLUB 18

oven-roasted turkey
bacon | lettuce cheddar
cheese | tomato
dijonnaise | sourdough bread

COMMON BURGER* 19

cheddar cheese
spicy peach aioli | onions
tomato | lettuce
add bacon 2
sub Beyond burger 3

CUBAN SANDWICH 20

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

SPICY CHICKEN SANDWICH 17

fried buttermilk
chicken breast
Nashville hot sauce
creamy coleslaw
brioche bun

CHEF FAVORITES

GRILLED NY STRIP STEAK* 41

smashed potatoes
roasted vegetables
Colorado exotic mushroom
demi-glaze

SOUTHWEST FRIED RICE 16

cumin-scented rice
black beans | smoked corn
chipotle marinade
citrus slaw

BASIL PESTO PENNE PASTA 18

confit tomatoes | zucchini
Colorado exotic mushrooms
shaved Parmesan

GRILLED COLORADO TROUT 34

roasted root vegetables
fennel citrus salad

SWEET TREATS

CLASSIC CHEESECAKE 12

New York cheesecake
mixed berry jam

PUCKER UP 14

lemon mousse | lemon curd
pistachio dacquoise
white chocolate &
pistachio feuilletine

CHOCOLATE CAKE 12

chocolate chiffon cake
layered rich chocolate mousse

COLORADO SUMMER GF 13

vanilla bean panna cotta
peach compote
rum reduction
toasted almonds

GF | gluten-free

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ALL DAY