

## starters

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AGUACHILE DE PESCADO | 22 †  
lime marinated red snapper, serrano chile,  
tomatillo, cucumber, jicama & micro cilantro

EMPANADAS | 18 † V  
chipotle-beet masa, sweet potato, swiss chard,  
roasted red pepper, green peas, poblano-mint aioli,  
cabbage slaw

QUESO FUNDIDO | 20 †  
cheese fondue with spanish chorizo and rajas.  
served with huitlacoche tortillas

CAMARON | 20  
gulf shrimp, chile negro compound butter,  
smoked pork jowel, white wine

FLAUTAS | 20 † vg  
crispy corn taquitos with potato & rajas, topped with  
cabbage, red onion, cilantro crema & queso fresco

ALBONDIGAS | 18 †  
beef & pork meatballs, braised tomato sauce,  
creamy poblano pepper polenta,  
shaved manchego cheese

## soups & salads

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PANZANELLA | 18 vg  
chopped romaine, roasted corn, castelvetro olives,  
roma tomato, cucumber, red onion, herb croutons,  
shaved manchego & apricot vinaigrette  
~ add chicken tinga | 6 ~ add wild salmon | 16

SOPA DE ELOTE | 14 † V  
char roasted corn puree, coconut milk base,  
garnished with guajillo oil & micro cilantro

POZOLE VERDE | 17 † vg  
roasted tomatillo-herb broth, wild mushrooms,  
hominy, pan fried queso fresco, cabbage, lime &  
cilantro, side of house made tortilla chips



SUN OF WOLF

Welcome,  
brothers and sisters, to our Wolf Den  
where we feast and “convivir” at the table.  
Sun of Wolf symbolizes  
a new dawn of community  
gatherings and strength in family.

This project embodies our vision:  
guests enjoying a new expression of  
our love for food and cocktails with  
Old World Mexican roots and modern Bay Area flavors.

*“For the strength of the pack is the wolf,  
and the strength of the wolf is the pack.”*

*-Rudyard Kipling*

## sides

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hand-cut fries | 9  
huitlacoche tortillas | 6  
refried beans | 6  
chiles toreados | 8  
chips & salsa | 5  
small salad | 6  
cabbage slaw | 6  
seared mushrooms | 10

† - gluten free    V - vegan    vg - vegetarian

*Please let your server know if you have any allergies that we should be made aware of to better serve you.  
Parties of 6 or more may incur a 20% gratuity fee*

## mains

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† QUESADILLAS | 24  
marinated chicken tinga,  
cheese crusted huitlacoche tortillas,  
salsa verde cruda & cabbage slaw

vg MAJA LASAGNA | 25  
creamy chipotle-tomatillo sauce,  
roasted poblano peppers, wild mushrooms,  
spinach & sun-dried tomatoes

† V TACOS VERDES | 24  
wild mushrooms, zucchini, cabbage, fried shallots,  
lime zested avocado puree, huitlacoche tortillas

TACOS DE PESCADO | 28  
beer battered red snapper, apple-cabbage slaw,  
cilantro crema, huitlacoche tortillas

HAMBURGUESA | 24  
fresh ground brisket & chuck, extra sharp cheddar,  
chef’s special aioli, shredded lettuce, brioche bun,  
served with hand-cut fries

PASTA AL AJILLO | 30  
linguine with pan seared gulf prawns, oyster  
mushrooms, spinach & sun dried guajillo ribbons,  
garlic confit sauce, shaved manchego

† SALMON SIKIL P’AAK | 37  
wild caught salmon, chipotle & agave glaze,  
roasted corn, chayote, & swiss chard hash,  
toasted pepita & roasted tomato sauce

† CARNITAS PLATE | 32  
slow braised pork confit, roasted molcajete,  
pickled red onion, refried pinto beans,  
queso fresco & huitlacoche tortillas

† COSTILLAS | 52  
red wine & three chile braised short ribs,  
served with mashed potatoes  
& mojo de ajo broccolini

YEAR OF THE EARTH DOG | 16  
ojo de tigre mezcal / st. george spiced pear  
liquor / tamarind / lime

RYAN ALEXANDER | 16  
duke bourbon / orange marmalade / amaro

CHAPULÍN | 16  
tres generacios jalapeno infused tequila / lime  
cilantro / agave / tajin rim

LEO RISING | 17  
las californias gin / prickly pear / luxardo  
lime / egg white / angostura bitters

THE VALLEY | 18  
effen rosé vodka / pinot noir & blackberry  
popsicle / soda / mint

SANA SANA | 16  
abasolo corn whiskey / casamigos mezcal  
sage / lemon / agave

LOVERS ROCK | 16  
gray whale gin / b n dictine / fresh basil / lemon

BEWARE OF THE SHEEP | 16  
ojo de tigre mezcal / apricot / lemon  
grapefruit bitters / orange peel

LUNAR TONIC | 16  
gray whale gin / fever tree tonic / purple pea  
flower / juniper berries / lemon

MEXICAN MULE | 15  
el tequileno / ginger beer / lime  
fresh pineapple / mint

PALOMA | 15  
cazadores tequila / grapefruit soda / hibiscus  
lime / salt

SANGRIA | 15  
house blend wine / peach liqueur / pineapple  
apple / orange / pear brandy  
~ choice of red or white

RUM MANHATTAN | 16  
solera rum / sweet vermouth / angostura bitters

ILEGAL OLD FASHIONED | 16  
ilegal mezcal / angostura bitters / luxardo cherries

DE LOS MUERTOS | 15  
ojo de tigre mezcal / cocchi vermouth / campari  
szechuan bitters

MARIE BRIZARD SPRITZ | 14  
~elderflower / cucumber / lemon / prosecco  
~cassis / mint / lemon / prosecco

## margaritas

CLASSIC MARGARITA | 15  
el tequile o blanco / triple sec / lime / agave

SPICY TAMARINDO | 18  
jalape o infused tequila / tamarind / lime / luxardo

HIBISCUS MARGARITA | 16  
codigo blanco / hibiscus / triple sec / lime

DON ARTURO | 25  
clase azul reposado / lime / agave

## non-alcoholic

topochico mineral water	6
mexican coca cola	6
diet coke can	3
sprite can	3
iced tea	3
agua fresca (seasonal)	8
bartender's mocktail	12

## flights

~3 glasses of our house favorites: 1 oz each~

### TEQUILA | 32

· codigo blanco ·  
· casa noble reposado · tres generaciones anejo ·

### MEZCAL | 34

· dos hombres espadin ·  
· monte lobos ensamble · convite madrecoixe ·

## beers

805 cerveza lager	8
modelo especial lager	8
negra modelo dark lager	8
cali coast k�lsch	8
cali squeeze hefeweizen	8
allaghash white	8
lagunitas IPA	8
hazy wonder IPA	8