

# brunch

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**HUEVOS RANCHEROS** | 21 † · vg  
two eggs over easy on huitlacoche tortillas,  
roasted molcajete salsa, queso fresco,  
side of refried beans  
~ add bacon | 4 ~ add chorizo | 6 ~ sub vegan egg | 2

**CHILAQUILES** | 21 † · vg  
fried corn chips sautéed in chile de árbol-guajillo  
salsa, queso fresco, cilantro crema, red onion  
& two eggs sunny side up  
~ add bacon | 4 ~ add chorizo | 6 ~ sub vegan egg | 2

**FRIED EGG SANDWICH** | 23  
two fried eggs on house baked brioche,  
chipotle aioli, avocado, bacon, cheddar cheese,  
fried shallot strings & hand cut fries

**CHORIZO SCRAMBLE** | 23 †  
3 eggs scrambled with spanish parma chorizo,  
zucchini, shallots, salsa verde & cheese, served with  
refried beans & mixed greens  
~ add huitlacoche tortillas | 3

**BREAKFAST BURRITO** | 22  
scrambled eggs sautéed with bacon, house potatoes,  
spinach, zucchini & house blend cheese in a flour  
tortilla, served with mixed greens  
~ sub vegan sausage & egg | 2 V

**GRANDMA'S BREAKFAST** | 22 † · vg  
three egg omelette with mushrooms, onions, spinach  
& house blend cheese, served with mixed greens,  
refried beans & queso fresco  
~ add bacon | 4 ~ add chorizo | 6 ~ sub vegan egg | 2

**MOLE TACOS** | 25 · †  
chicken mole, huitlacoche tortillas, scrambled eggs,  
epazote crema, fried shallots & avocado  
~ sub wild mushrooms · vg

**BANANA'S FOSTERS HOTCAKES** | 18 · vg  
stack of three fluffy butter seared pancakes served  
with brûléed plantains & citrus butter



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## 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.

Our brunch is inspired by our grandparents  
Rosalina and Arturo Garcia and  
visiting them on their ranch in Mexico.  
We honor all of the abuelitas and their recipes.

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

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### sides

single hotcake   8	papas con crema   13
hand-cut fries   9	Dittmer's bacon   8
refried beans   6	chorizo link   6
chiles toreados   8	chicken sausage   9
huitlacoche tortillas   6	vegan sausage   6
chips & salsa   5	single egg   3

† - gluten free    V - vegan    vg - vegetarian

† · **OMELETTE AHOGADO** | 25  
braised pork confit & caramelized onion  
omelette in roasted tomato-herb sauce  
topped with queso fresco, cilantro & red onion  
~ sub zucchini & mushrooms · vg

† · **CAZUELA DE CHICHARRÓN** | 22  
skillet of smoked pork belly, crispy pork skin  
& house potatoes in a tomatillo sauce,  
topped with one fried egg & side of refried beans  
~ add huitlacoche tortillas | 3

† · **CARNITAS HASH** | 25  
slow braised pork confit, house potatoes, spinach,  
zucchini & onion, topped with two eggs sunny side  
up & side of salsa verde  
~ add huitlacoche tortillas | 3

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## lunch

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

vg · † **FLAUTAS** | 20  
crispy corn taquitos with potato & rajás,  
topped with cabbage, red onion,  
cilantro crema & queso fresco  
~ add fried egg | 3

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

**HAMBURGUESA** | 24  
fresh ground brisket & chuck, extra sharp cheddar,  
chef's special aioli, shredded lettuce, brioche bun,

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

*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*

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

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

SANA SANA | 16  
abasolo corn whiskey / ojo de tigre mezcal  
sage / lemon / agave

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

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

BOOZY COLD BREW | 14  
humboldt organic vodka / cold brew / oat milk  
coffee liqueur / orange peel

## mimosas

CLASSIC MIMOSA | 11  
freixenet brut & orange juice  
~ make it a double | 18

BLOOD ORANGE MIMOSA | 13  
freixenet brut & blood orange juice  
~ make it a double | 22

## non-alcoholic

topochico mineral water	6
mexican coca cola	6
café de la olla (mexican coffee)	6
drip coffee	5
cold brew	5
iced mexican café	6
orange juice	6
agua fresca (seasonal)	8
mexican hot chocolate	9

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

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

MEXICAN MULE | 15  
cazadores blanco / ginger beer / lime  
pineapple / mint

PALOMA | 15  
cazadores blanco / grapefruit soda / lime / salt

HOUSE MARGARITA | 15  
cazadores blanco / triple sec / lime / agave  
~ *hibiscus margarita* | 16

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

BLOODY MARIA | 14  
cazadores blanco / house tomato mix / lime  
olive / celery / tajin rim

MICHELADA | 12  
modelo especial / house tomato mix / lime  
salsa maggi / orange / tajin rim

## flights

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

TEQUILA | 32  
· casa dragones blanco ·  
· casa noble reposado · tequila ocho 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�olsch	8
cali squeeze hefeweizen	8
allaghash white	8
lagunitas IPA	8
hazy wonder IPA	8