

starters

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 tortillas, potato & rajas, cabbage,
red onion, cilantro crema & queso fresco

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

soups & salads

PANZANELLA | 18 vg
romaine lettuce, roasted corn, castelvetrano olives,
roma tomato, cucumber, red onion, herb pesto
crouton, shaved manchego, apricot vinaigrette
~ add chicken tinga | 6 ~ add wild salmon | 16

SOPA DE KABOCHA | 14 † V
roasted kabocha squash puree, coconut milk base,
garnished with guajillo oil & toasted pepitas

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

hand-cut fries | 9 chips & salsa | 6
huitlacoche tortillas | 6 small salad | 6
refried beans | 6 cabbage slaw | 6
chiles toreados | 9 seared mushrooms | 11

† - gluten free V - vegan vg - vegetarian

mains

† 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

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, pan seared gulf prawns, oyster
mushrooms, spinach, garlic confit & sun dried
guajillo ribbons, shaved manchego

† SALMON SIKIL P’AAK | 37
wild caught salmon, chipotle & agave glaze,
roasted corn, chayote, & swiss chard hash,
toasted pumpkin seed & 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 brocollini

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 / 3 gen reposado / lime /
tamarind / st. george spiced pear liquor

RYAN ALEXANDER | 16
high west / orange marmalade /
averna amaro / lemon

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

EL MERO MERO | 17
ojo de tigre mezcal / rosemary / thyme
lemon / egg white / angostura bitters

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

LOVERS ROCK | 16
gray whale gin / chartruese / fresh basil / lemon

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

SPICY GRANADA MARGARITA | 16
tres generacios jalapeno infused tequila /
pomegranate / lime / tajin rim

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

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

PALOMA | 15
cazadores tequila / grapefruit soda / lime

SANGRIA | 15
dry rosé wine / peach liqueur / pineapple
orange / pear brandy

RUM MANHATTAN | 16
solera rum / sweet vermouht / angostura biters

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

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

margaritas

CLASSIC MARGARITA | 15
cazadores blanco / triple sec / lime / agave

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

DON ARTURO | 29
clase azul reposado / lime / agave

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 ·

non-alcoholic

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

beer on draft

pacifico clara pilsner	8
modelo especial lager	8
negra modelo dark lager	8
805 blonde ale	8
cali squeeze hefeweizen	8
lagunitas IPA	8
hazy wonder IPA	8