

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 ELOTE | 14 † V
char roasted corn purée, 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

hand-cut fries | 9 chips & salsa | 6
huitlacoche tortillas | 6 small salad | 6
refried beans | 6 cabbage slaw | 6
chiles toreados | 8 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 | 23
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, 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

† CAST IRON RIBEYE | 52
12-oz prime cut ribeye,
mezcal & garlic compound butter,
mojo de ajo potatoes, grilled scallions

~served sliced upon request~

house cocktails

YEAR OF THE EARTH DOG | 16
del maguey vida mezcal / el tesoro reposado / lime / tamarind / st. george spiced pear liquor

RYAN ALEXANDER | 16
maker's mark / orange marmalade / amaro

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

EL MERO MERO | 17
dos hombres mezcal / rosemary / lemon thyme / egg white / angostura bitters

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

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

GUIDED BY VOICES | 16
neft vodka / absente absinthe / fresh mint lemon / grapefruit bitters

the classics

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

LUNAR TONIC | 15
gray whale gin / fever tree tonic / purple pea flower / juniper berries / lemon

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

PALOMA | 15
dulce vida tequila / grapefruit soda / lime

SKINNY MARGARITA | 16
cazadores blanco / lime / orange / agave

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

DE LOS MUERTOS | 15
dos hombres mezcal / cocchi vermouth / campari / szechuan bitters

DON ARTURO | 29
clase azul reposado / lime / agave / salt

flights

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

TEQUILA | 30

teremana blanco / casa noble reposado / tequila ocho anejo

MEZCAL | 34

dos hombres espadin / monte lobos ensamble / convite madre cuixe

non-alcoholic

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

beer on draft

pacifico clara pilsner	7
modelo especial lager	7
negra modelo dark lager	7
805 blonde ale	7
cali squeeze hefeweizen	8
lagunitas IPA	8
hazy wonder IPA	8