

## HOUSE COCKTAILS

### YEAR OF THE EARTH DOG - 14

-tanteo blanco tequila, el Silencio mezcal, tamarind, st. george spiced pear liqueur, lime

### RYAN ALEXANDER - 14

-knob creek bourbon, orange marmalade, amaro, lemon

### CHAPULÍN - 14

-tanteo habanero infused tequila, cilantro, agave, lime

### SPICY GRANADA MARGARITA - 14

-tanteo jalapeño infused tequila, pomegranate liqueur, lime & tajin rim

### CORAZON ESPINADO - 14

-el Silencio mezcal, prickly pear, chartreuse, lime

### MIDNIGHT PUP - 14

-buffalo trace bourbon, st. george spiced pear liqueur, lemon, apple bitters

### THE VALLEY - 16

-hangar 1 rosé vodka, pinot noir & blackberry popsicle, soda, mint

### LA MICHI TONIC - 14

-Bimini gin, fever tree tonic, purple pea flower, citrus

### BOOZY COLD BREW - 13

-vodka, espresso, oat milk, caribbean rum, coffee liqueur

### DON ARTURO - 23

-Clase Azul reposado tequila, triple sec, lime & agave

### - N/A BEVERAGES -

topochico mineral water - 5

agua fresca - 6

orange juice - 6

café de la olla - 6

drip coffee - 5

cold brew - 5

iced mexican café - 6

mexican hot chocolate - 8



SUN OF WOLF

"For the Strength of the Pack is the Wolf  
And the Strength of the Wolf is the Pack"  
-Rudyard Kipling

### - DESSERT -

Guava Bombas - doughnut holes filled with  
mexican guava paste, hibiscus glaze - 8

Chocolate tart w/ oreo cookie crust  
& blood orange whip - 9

### - SIDES -

single hotcake - 5

refried beans - 4

vegan sausage - 5

single egg - 2

achiote tortillas - 5

Dittmer's bacon - 7

chorizo link - 5

chicken sausage - 8

hand-cut fries - 6

chiles toreados - 6

Our kitchen is small but mighty please be  
patient as we hand make each item with care



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## BRUNCH MENU

### EMPANADAS - 16 vegan |GF

chipotle-beet masa, sweet potato, swiss chard, roasted red pepper, green peas, poblano-mint aioli, & cabbage slaw

### FLAUTAS - 17 vegetarian |GF

crispy corn tortillas filled with purple potato, rajas, cabbage, red onion, cilantro crema & queso fresco

### HUEVOS RANCHEROS - 16 vegetarian |GF

two eggs over easy on homemade tortillas, roasted tomato molcajete salsa, queso fresco, side of refried beans  
\*add bacon // chorizo - 3 \*sub Vegan egg - 2

### CHILAQUILES - 16 vegetarian |GF

fried corn chips sautéed in chile de árbol/guajillo salsa, queso fresco, cilantro crema & two eggs sunny side up  
\*add bacon // chorizo - 3 \*sub Vegan egg - 2

### FRIED EGG SANDWICH - 18

two fried eggs on house baked brioche, chipotle aioli, avocado, bacon, cheddar cheese, fried shallot strings & hand cut fries

### CHORIZO SCRAMBLE - 17 |GF

3 eggs scrambled with spanish parma chorizo, zucchini, shallots, salsa verde & cheese, side of refried pinto beans

### MOLE TACOS - 18 |GF

chicken mole tacos on hand made achiote tortillas, scrambled eggs, epazote crema, house blend cheese, w/ fried shallots & avocado  
\*sub wild mushrooms (vegetarian)

### BREAKFAST BURRITO - 16

scrambled eggs, bacon, spinach, sautéed zucchini, crispy potatoes, house blend cheese & salsa verde in a flour tortilla with a side salad  
\*sub vegan sausage & egg (V) - 2

### GRANDMA'S BREAKFAST - 17 vegetarian

|GF three egg omelette with mushrooms, onions, spinach & house blend cheese, served with refried pinto beans, queso fresco & handmade tortillas (upon request)  
\*add bacon // chorizo - 3 \*sub Vegan egg - 2

### BANANA FOSTERS HOTCAKES - 15 vegetarian |

a stack of three fluffy butter seared pancakes served with bruléed plantains & citrus butter

## DRAFT BEER

pacífico clara pilsner - **6**  
modelo especial lager - **6**  
negra modelo dark lager - **6**  
hangar 24 orange wheat ale - **6**  
805 blonde ale - **6**  
lagunitas IPA - **7**  
hazy wonder IPA - **7**

## THE CLASSICS

### MICHELADA - **9**

draft beer with house tomato mix, lime juice, house salsa & chamoy rim

### MIMOSA - **single 11 / double 18**

champagne brut, fresh squeezed orange juice & tangerine blend  
extra fresh squeezed OJ \$2

### PINK SANGRIA - **13**

spanish rosé wine, peach liqueur, pineapple, orange & pear brandy

### BLOODY MARÍA - **12**

blanco tequila, lime juice, house tomato mix, jalapeño olive & tajín rim

### MEXICAN MULE - **14**

blanco tequila, ginger beer, pineapple, fresh lime & mint

### PALOMA - **14**

dulce vida tequila, grapefruit soda, fresh lime & salt

### DE LOS MUERTOS

#### MEZCAL NEGRONI - **14**

espadín mezcal, cocchi vermouth, campari, szechuan bitters

### SKINNY MARGARITA - **14**

el Velo reposado tequila, lime, agave, triple sec

## RED WINE

PINOT NOIR Meiomi, California 2016.....**13 / 52**  
PINOT NOIR Mark West, California 2012.....**13 / 43**  
PINOT NOIR Cheval Sauvage, California 2013.....**15 / 60**  
CABERNET Justin, Paso Robles 2015.....**17 / 68**  
CABERNET Rodney Strong BROTHERS, Sonoma 2013.....**145 btl**  
MALBEC La Linda, Argentina 2019.....**15 / 56**  
ZINFANDEL Sobon Estate, California 2018.....**14 / 52**  
MERLOT Franciscan Reserve, Napa 2013.....**14 / 56**  
MERITAGE Franciscan Magnificat, Napa 2014.....**15 / 52**  
GRENACHE McKahn Morning Glass, Amador 2017.....**70 btl**

## WHITE WINE

SAUV. BLANC Bonterra Organic , Ca 2020.....**12 / 36**  
SAUV. BLANC Markham, Napa 2016.....**14 / 48**  
SAUV. BLANC Illumination, Napa 2016.....**80 btl**  
CHARDONNAY Sanford, California 2018, 375ML.....**28 btl**  
CHARDONNAY Davis Bynum, Russian River 2014.....**15 / 60**  
CHARDONNAY Ferrari-Carano Reserve, Napa 2016.....**18 / 68**  
ALBARINO Ramon Bilbao, Spain 2015.....**14 / 48**  
RIESLING Hewitson "Gun Metal" Napa 2016.....**15 / 60**  
CHENIN BLANC Secateurs, South Africa 2018.....**14 / 46**

## BUBBLES & ROSÉ

ROSÉ Listel Grain de Gris, France.....**12 / 44**  
BRUT ROSÉ Roederer Estate, Anderson Valley.....**85 btl**  
BRUT Gloria Ferrer Anniversary Cuvée 2010.....**90 btl**  
BRUT G.H. Mumm Grand Cordon.....**120 btl**  
BRUT Premier Louis Roederer.....**120 btl**