

## starters

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EMPANADAS | 17 † 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 | 19  
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

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PANZANELLA | 18 vg  
little gem 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 | 16 † vg  
roasted tomatillo-herb broth, sauteed oyster  
mushrooms, hominy, pan fried queso fresco,  
cabbage, lime & cilantro



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 | 8  
huitlacoche tortillas | 8  
refried beans | 6  
chiles toreados | 7  
chips & salsa | 5  
small salad | 6  
cabbage slaw | 6  
seared mushrooms | 10

† - gluten free    V - vegan    vg - vegetarian

## mains

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† QUESADILLAS | 22  
marinated chicken tinga,  
cheese crusted huitlacoche tortillas,  
salsa verde cruda & cabbage slaw

vg MAJA LASAGNA | 24  
creamy chipotle-tomatillo sauce, roasted poblano  
pepper, oyster mushrooms, spinach & sun-dried  
tomatoes

† V TACOS VERDES | 20  
wild mushrooms, zucchini, cabbage, fried shallots,  
lime zested avocado puree, huitlacoche tortillas

HAMBURGUESA | 22  
fresh ground brisket & chuck, extra sharp cheddar,  
chef’s special aioli, shredded lettuce, brioche bun,  
served with hand-cut fries

PASTA AL AJILLO | 28  
linguine, pan seared gulf prawns, oyster  
mushrooms, garlic confit & sun dried guajillo  
ribbons, shaved manchego

† SALMON SIKIL P’AAK | 35  
wild caught salmon, chipotle & agave glaze,  
roasted corn, chayote, & swiss chard hash,  
toasted pumpkin seed & tomato purée

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

† CAST IRON RIBEYE | 45  
12-oz prime cut ribeye,  
mezcal & garlic compound butter,  
mojo de ajo potatoes, grilled scallions

~served sliced upon request~

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
Please let your server know if you have any allergies that we should be made aware of to better serve you.*

house cocktails

- YEAR OF THE EARTH DOG | 16  
bruxo 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 | 16  
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 | 14  
bimini gin / fever tree tonic / purple pea flower /  
juniper berries / lemon
- MEXICAN MULE | 14  
cazareros blanco / ginger beer / lime  
pineapple / mint
- PALOMA | 14  
dulce vida tequila / grapefruit soda / lime
- SKINNY MARGARITA | 14  
cazadores reposado / lime / orange / agave
- PINK SANGRIA | 14  
dry rosé wine / peach liqueur / pineapple  
orange / pear brandy
- DE LOS MUERTOS | 15  
dos hombres mezcal / cocchi vermouth / campari /  
szechuan bitters
- DON ARTURO | 25  
clase azul reposado / lime / agave / salt

flights

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

TEQUILA | 28

teremana blanco / tres generaciones reposado / tequila ocho anejo

MEZCAL | 34

dos hombres espadin / monte lobos ensamble / convite madrecoixte

non-alcoholic

topochico mineral water	6
mexican coca cola	6
diet coke can	3
sprite can	3
agua fresca (seasonal)	8
hibiscus mocktail	10

beer on draft

pacifico clara pilsner	7
modelo especial lager	7
negra modelo dark lager	7
805 blonde ale	7
hangar 24 orange wheat	7
lagunitas IPA	8
hazy wonder IPA	8