

# brunch

---

**HUEVOS RANCHEROS** | 20 † · vg  
two eggs over easy on huitlacoche tortillas,  
roasted molcajete salsa, queso fresco,  
side of refried beans  
~ add bacon | 5 ~ add chorizo | 7 ~ sub vegan egg | 2

**CHILAQUILES** | 20 † · vg  
fried corn chips sautéed in chile de árbol-guajillo  
salsa, queso fresco, cilantro crema  
& two eggs sunny side up  
~ add bacon | 5 ~ add chorizo | 7 ~ sub vegan egg | 2

**FRIED EGG SANDWICH** | 22  
two fried eggs on house baked brioche,  
chipotle aioli, avocado, bacon, cheddar cheese,  
fried shallot strings & hand cut fries

**CHORIZO SCRAMBLE** | 22 †  
3 eggs scrambled with spanish parma chorizo,  
zucchini, shallots, salsa verde & cheese, served with  
refried beans & mixed greens  
~ add huitlacoche tortillas | 3

**BREAKFAST BURRITO** | 21  
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** | 21 † · vg  
three egg omelette with mushrooms, onions, spinach  
& house blend cheese, served with mixed greens,  
refried beans & queso fresco  
~ add bacon | 5 ~ add chorizo | 7 ~ 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** | 16 · vg  
stack of three fluffy butter seared pancakes served  
with bruléed plantains & citrus butter



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

## sides

---

single hotcake   8	Dittmer's bacon   9
hand-cut fries   9	chorizo link   7
refried beans   6	chicken sausage   9
chiles toreados   8	vegan sausage   6
huitlacoche tortillas   6	single egg   2

† - gluten free      V - vegan      vg - vegetarian

† · **CAZUELA DE CHICARRÓN** | 20  
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

# lunch

---

~ served after 11:30 ~

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 tortillas, potato & rajitas, cabbage,  
red onion, cilantro crema & queso fresco  
~ add fried egg | 2

vg · **PANZANELLA** | 18  
chopped romaine, roasted corn,  
castelvetrano olives, roma tomato,  
cucumber, red onion, herb pesto crouton,  
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,  
served with hand-cut fries

† V **TACOS VERDES** | 22  
wild mushrooms, zucchini, cabbage, fried shallots,  
lime zested avocado puree, huitlacoche tortillas

*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.*

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

SUMMER IN JAMAICA | 16  
barbancourt rum / guava / peach liqueur / lime

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

BOOZY COLD BREW | 14  
titos vodka / cold brew / oat milk / barbancourt  
rum / coffee liqueur

## mimosas

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

BLOOD ORANGE MIMOSA | 12  
freixenet brut & blood orange juice  
~make it a double | 20

## 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	10

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  
cazadores blanco / ginger beer / lime  
pineapple / mint

PALOMA | 15  
dulce vida tequila / grapefruit soda / lime

SKINNY MARGARITA | 15  
cazadores blanco / lime / orange / agave

PINK SANGRIA | 14  
dry rosé wine / peach liqueur / pineapple  
orange / pear brandy

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

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

## 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 madrecoixe ·

## 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