

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, 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~

*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
duke bourbon / 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 | 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

PINK 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
dos hombres 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 madrecoix ·

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