

brunch

HUEVOS RANCHEROS | 19 † · vg
two eggs over easy on huitlacoche tortillas,
roasted molcajete salsa, queso fresco,
side of refried beans
~ add bacon | 4 ~ add chorizo | 6 ~ 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 | 4 ~ add chorizo | 6 ~ sub vegan egg | 2

FRIED EGG SANDWICH | 21
two fried eggs on house baked brioche,
chipotle aioli, avocado, bacon, cheddar cheese,
fried shallot strings & hand cut fries

CHORIZO SCRAMBLE | 21 †
3 eggs scrambled with spanish parma chorizo,
zucchini, shallots, salsa verde & cheese, served with
refried beans & mixed greens
~ add huitlacoche tortillas | 3

BREAKFAST BURRITO | 19
scrambled eggs sautéed with bacon, crispy 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 | 4 ~ add chorizo | 6 ~ sub vegan egg | 2

MOLE TACOS | 24 · †
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 8
hand-cut fries 8	chorizo link 6
refried beans 6	chicken sausage 8
chiles toreados 7	vegan sausage 5
huitlacoche tortillas 6	single egg 2

† - gluten free V - vegan vg - vegetarian

† · **CAZUELA DE CHICARRÓN** | 19
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** | 24
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** | 17
chipotle-beet masa, sweet potato,
swiss chard, roasted red pepper, green peas,
poblano-mint aioli & cabbage slaw

vg · † **FLAUTAS** | 20
crispy corn tortillas, potato & rajás, cabbage,
red onion, cilantro crema & queso fresco

vg · **PANZANELLA** | 18
little gem lettuce, roasted corn,
castelvetrano olives, roma tomato,
cucumber, red onion, herb pesto crouton,
shaved manchego & apricot vinaigrette

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

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

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 liquor / 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	8

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

LUNAR TONIC | 14
gray whale gin / fever tree tonic / purple pea
flower / juniper berries / lemon

MEXICAN MULE | 14
cazadores blanco / ginger beer / lime
pineapple / mint

PALOMA | 14
dulce vida tequila / grapefruit soda / lime

SKINNY MARGARITA | 14
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 | 10
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