

HOUSE COCKTAILS -16

YEAR OF THE EARTH DOG

-el Tesoro tequila, bruxo mezcal, tamarind, st. george spiced pear liqueur, lime

RYAN ALEXANDER

-stillhouse whiskey, orange marmalade, amaro, lemon

EL MERO MERO

-dos hombres mezcal, egg white, rosemary, thyme, lemon

CHAPULÍN

-tres generaciones jalapeño infused tequila, cilantro, agave, lime

SPICY GRANADA MARGARITA

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

CORAZON ESPINADO

-dos hombres mezcal, prickly pear, chartreuse, lime

GUIDED BY VOICES

-neft vodka, absinthe, lemon, mint, grapefruit bitters

THE VALLEY -18

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

DON ARTURO - 26

-clase azul reposado tequila, lime & agave

- N/A BEVERAGES -

Jarritos Mineral Water - 6

Agua Fresca - 8

Mexican Coca Cola - 6

Sprite - 3

Diet Coke - 3

Nespresso - Espresso - 4



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 - 12

Chocolate tart w/ oreo cookie crust & blood orange whip - 12

- SIDES -

achiote tortillas - 6

hand-cut fries - 8

refried beans - 6

chips & salsa - 5

chiles toreados - 7

seared mushrooms - 10

406 S. CALIFORNIA AVE. PALO ALTO

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INSTAGRAM @SUNOFWOLF_PA

QUESO FUNDIDO - 20 GF

cheese fondue with spanish chorizo & rajas, served with handmade achiote tortillas

EMPANADAS - 17 vegan |GF

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

CAMARON - 19 GF

gulf shrimp sauteed in a chile negro compound butter, smoked pork jowel, white wine

FLAUTAS - 20 vegetarian |GF

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

POZOLE VERDE - 16 vegetarian

roasted tomatillo & herb broth, sauteed oyster mushrooms, hominy, pan fried queso fresco, cabbage, lime & cilantro

SEASONAL SALAD - 17 vegan |GF

romaine, red onion, cherry tomatoes, green apple stix, sesame & walnut herb dressing *shrimp +8

QUESADILLAS de POLLO - 22 GF

3 cheese crusted quesadillas with marinated chicken tinga on handmade tortillas served with salsa verde cruda & cabbage slaw

MAJA LASAGNA - 24 vegetarian

creamy chipotle-tomatillo sauce, house blend cheese, fire roasted poblano peppers, oyster mushrooms, spinach & sun-dried tomatoes

TACOS VERDES - 20 vegan |GF

seared wild mushrooms, zucchini, cabbage, fried shallots with lime zested avocado purée on handmade tortillas

HAMBURGUESA con PAPAS - 22

fresh ground brisket & chuck, extra sharp cheddar cheese, shredded lettuce, secret sauce on house baked brioche bun with hand cut fries

CARNITAS PLATE - 32 GF

slow cooked pork confit served with achiote tortillas, refried beans, salsa verde cruda & pickled red onion

DRAFT BEER - 7

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

THE CLASSICS - 15

MICHELADA - 10

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

PINK SANGRIA

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

BLOODY MARÍA

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

MEXICAN MULE

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

PALOMA

dulce vida tequila, grapefruit soda, fresh lime & salt

DE LOS MUERTOS

MEZCAL NEGRONI

espadín mezcal, cocchi vermouth, campari, szechuan bitters

SKINNY MARGARITA

el Velo reposado tequila, lime, agave, triple sec

LA MICHI TONIC

bimini gin, fever tree tonic, purple pea flower, citrus

RED WINE

PINOT NOIR Meiom, California 2016.....15 / 60
PINOT NOIR Mark West, California 2012.....13 / 40
CABERNET Serial, Paso Robles 2019.....16 / 64
CABERNET Banshee, Sonoma 2019.....16 / 64
CABERNET Rodney Strong BROTHERS, Sonoma 2013.....145 btl
MALBEC La Linda, Argentina 2019.....15 / 60
ZINFANDEL Rodney Strong, Sonoma 2018.....15 / 58
MERLOT Franciscan Reserve, Napa 2013.....15 / 60
MERLOT Rodney Strong, Sonoma, 2018.....16 / 65
GRENACHE McKahn Morning Glass, Amador 2017.....70 btl

WHITE WINE

SAUV. BLANC Bonterra Organic, Ca 2020.....14 / 56
SAUV. BLANC Illumination, Napa 2016.....60 btl
SAUV. BLANC Markham, Napa.....15 / 60
CHARDONNAY Stanford, California 2018, 375ML.....28 btl
CHARDONNAY Davis Bynum, Russian River 2014.....15 / 60
CHARDONNAY Ferrari-Carano Reserve Napa 2016.....18 / 72
ALBARINO Ramon Bilbao, Spain 2015.....15 / 60
PINOT GRIS Erath, Oregon 2019.....15 / 60
RIESLING Hewitson "Gun Metal" Napa 2016.....15 / 60
CHENIN BLANC Secateurs, South Africa 2018.....14 / 56

BUBBLES & ROSÉ

ROSÉ Fableist, Central Coast Ca16 / 64
ROSÉ Tormaresca Calafuria, Italy.....15 / 60
BRUT ROSÉ Rotari, Italy 187ML.....15 btl
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