

HOUSE COCKTAILS

*add ice to your shaker and channel your inner bartender.
Serve in the glass of your choice and don't forget to garnish!

YEAR OF THE EARTH DOG -14

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

RYAN ALEXANDER -14

-whiskey, orange marmalade, amaro, lemon

SPICY GRANADA MARGARITA -14

-jalapeño infused blanco tequila, lime, pomegranate liqueur reduction

CORAZON ESPINADO -14

-prickly pear, el silencio mezcal, lemon, chartreuse

BOOZY COLD BREW - 12

-vodka, espresso, oat milk, caribbean rum, coffee liqueur



SUN OF WOLF

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SEASONAL MENU

FRIED EGG SANDWICH - 16

two fried eggs on house baked brioche, chipotle aioli, avocado, bacon, cheddar, fried shallot strings & house fries

MOLE TACOS - 18

chicken mole tacos on hand made achiote tortillas, scrambled eggs, epazote crema, cheese, w/ fried shallots & avocado

*sub wild mushrooms (vegetarian)

BREAKFAST BURRITO -15

scrambled eggs, chicken, spinach, sautéed zucchini, fried potatoes, house blend cheese & salsa verde in a flour tortilla

HOT CAKES - 15

a stack of three fluffy butter seared pancakes served with brulée plantains & citrus butter

*single pancake - 5

CINNAMON ROLL -9

house baked cinnamon roll, café de la olla reduction & cream cheese frosting

