

HOUSE COCKTAILS

DON ARTURO - 23

-Clase Azul Reposado tequila, fresh lime, agave nectar, a touch of triple sec and sweet & sour

YEAR OF THE EARTH DOG - 14

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

RYAN ALEXANDER - 14

-knob creek bourbon, orange marmalade, amaro, lemon

CHAPULÍN - 14

-habanero Tanteo tequila, cilantro, agave, lime

SPICY GRANADA MARGARITA - 14

-jalapeño Tanteo tequila, lime, pomegranate liqueur

LYCHEE LOVER - 15

-blanco tequila, mezcal, lychee, lime, agave

THE VALLEY - 16

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

TWO OF HEARTS - 14

-purple pea infused gin, pomegranate, lemon

*JAR to - go - \$30

2.5 COCKTAILS

N/A BEVERAGES

Topochico Mineral Water - 5

Agua Fresca - 6

Mexican Coca Cola - 5

Sprite - 3

Diet Coke - 3

Assorted Tea Selection - 3

Nespresso - Espresso - 3

Nespresso Decaf Coffee - 5



SUN OF WOLF

"For the Strength of the Pack is the Wolf
And the Strength of the Wolf is the Pack"
-Rudyard Kipling

DESSERTS

Guava Bombas - doughnut holes filled with mexican guava paste, hibiscus glaze - 7

Chocolate tart w/ oreo cookie crust
& blood orange whip- 9

- SIDES -

achiote tortillas - 5

hand-cut fries - 6

refried beans - 4

chips & salsa - 3

chiles toreados - 6

seared mushrooms - 8

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QUESO FUNDIDO - 15 GF

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

SOPA de JARDÍN - 14 vegan |GF

creamy roasted poblano pepper & coconut milk purée, sauteed zucchini, toasted garbanzo, swiss chard, seared crimini mushrooms, herbs

EMPANADAS - 15 vegan |GF

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

CAMARON - 17 GF

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

FLAUTAS - 16 vegetarian |GF

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

SEASONAL SALAD - 11 vegan |GF

spring mix, red onion, cherry tomatoes, green apple stix, sesame & walnut herb dressing *add shrimp - 7

QUESADILLAS de POLLO - 18 GF

marinated chicken tinga, house blend cheese on handmade tortillas served with salsa verde cruda & pickled red onions

MAJA LASAGNA - 18 vegetarian

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

TACOS VERDES - 16 vegan |GF

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

HAMBURGUESA con PAPAS - 19

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

CARNITAS PLATE - 25 GF

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

DRAFT BEER

pacífico clara pilsner - **6**
modelo especial lager - **6**
negra modelo dark lager - **6**
hangar 24 orange wheat ale - **6**
805 blonde ale - **6**
lagunitas IPA - **7**
hazy wonder IPA - **7**

SPECIALTIES

MICHELADA - 8
draft beer with house tomato mix, lime juice, house salsa & chamoy rim

PINK SANGRIA - 12
spanish rosé wine, peach liqueur, pineapple, orange & pear brandy

BLOODY MARÍA - 13
blanco tequila, lime juice, house tomato mix, jalapeño olive & tajín rim

MEXICAN MULE - 13
blanco tequila, ginger beer, pineapple, fresh lime & mint

PALOMA - 14
dulce vida tequila, grapefruit soda, fresh lime & salt

MEZCAL NEGRONI - 14
espadín mezcal, sweet vermouth, campari, aztec chocolate bitters

PORT WINE

Graham's 10 yr Tawny, Portugal - **11**
Graham's Reserve Porto, Portugal - **10**

RED WINE

PINOT NOIR Meiom, California 2016.....**13 / 52**
PINOT NOIR Liesl, Germany 2016.....**11 / 40**
PINOT NOIR Cheval Sauvage, California 2013.....**15 / 60**
CABERNET Justin, Paso Robles 2015.....**17 / 68**
CABERNET Rodney Strong BROTHERS, Sonoma 2013.....**145 btl**
MALBEC Clos de los Siete, Argentina 2016.....**14 / 56**
RIOJA Altos Ibéricos Crianza, Spain 2016.....**11 / 40**
MERLOT Franciscan Reserve, Napa 2013.....**14 / 56**
MERITAGE Franciscan Magnificat, Napa 2014.....**13 / 52**
GRENACHE McKahn Morning Glass, Amador 2017.....**70 btl**

WHITE WINE

SAUV. BLANC Markham, Napa 2016.....**12 / 48**
SAUV. BLANC Illumination, Napa 2016.....**80 btl**
CHARDONNAY Davis Bynum, Russian River 2014.....**15 / 60**
ALBARINO Ramon Bilbao, Spain 2015.....**11 / 44**
RIESLING Hewitson "Gun Metal" Napa 2016.....**15 / 60**
CHENIN BLANC Secateurs, South Africa 2018.....**10 / 40**

BUBBLES & ROSÉ

ROSÉ Listel Grain de Gris, France.....**11 / 44**
ROSÉ Emiliana "Natura", Chile 2019.....**12 / 48**
ROSÉ Casillero del Diablo, Chile 2017.....**10 / 40**
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**