

## HOUSE COCKTAILS

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### 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, le

**\*JAR to - go - \$30  
2.5 COCKTAILS**

### N/A BEVERAGES

topochico mineral water - 5

agua fresca - 6

orange juice - 6

café de la olla - 6

drip coffee - 5

cold brew - 5

iced mexican café - 6

mexican hot chocolate - 8



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 - 7

Homemade Cinnamon Roll w/ café de la olla reduction frosting - 7

## - SIDES -

single hotcake - 5

refried beans - 4

vegan sausage - 5

single egg - 2

achiote tortillas - 5

Dittmer's bacon - 7

chorizo link - 5

chicken sausage - 8

hand-cut fries - 6

chiles toreados - 6

Our kitchen is small but mighty please be patient as we hand make each item with care



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## BRUNCH MENU

### EMPANADAS - 15 vegan |GF

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

### FLAUTAS - 16 vegetarian |GF

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

### HUEVOS RANCHEROS - 15 vegetarian |GF

two eggs over easy on homemade tortillas, roasted tomato molcajete salsa, queso fresco, side of refried beans  
\*add bacon // chorizo - 3 \*sub Vegan egg - 2

### CHILAQUILES - 16 vegetarian |GF

fried corn chips sautéed in chile de árbol/guajillo salsa, queso fresco, cilantro crema & two fried eggs  
\*add bacon // chorizo - 3 \*sub Vegan egg - 2

### FRIED EGG SANDWICH - 18

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

### CHORIZO SCRAMBLE - 17

3 eggs scrambled with spanish parma chorizo, zucchini, shallots, salsa verde & cheese, side of refried pinto beans

### MOLE TACOS - 18

chicken mole tacos on hand made achiote tortillas, scrambled eggs, epazote crema, house blend cheese, w/ fried shallots & avocado  
\*sub wild mushrooms (vegetarian)

### BREAKFAST BURRITO - 16

scrambled eggs, bacon, spinach, sautéed zucchini, crispy potatoes, house blend cheese & salsa verde in a flour tortilla with a side salad  
\*sub vegan sausage & egg (V) - 2

### GRANDMA'S BREAKFAST - 17

three egg omelette with mushrooms, spinach & house blend cheese, served with refried pinto beans, queso fresco, and handmade tortillas  
\*add bacon // chorizo - 3 \*sub Vegan egg - 2

### BANANA FOSTERS HOTCAKES - 15

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

## 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

### MIMOSA - single 11 / double 18

champagne brut, fresh squeezed orange juice & passion fruit blend  
extra fresh squeezed OJ \$2

### PINK SANGRIA - 12

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

### BLOODY MARÍA - 12

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

### MEXICAN MULE - 12

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

## 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  
ZINFANDEL Concurra Primitivo Fasi, Italy 2016.....13 / 52  
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

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Special thanks to our friends at  
Fifth Crow Produce for all the love & fresh veggies

