

HOUSE COCKTAILS

YEAR OF THE EARTH DOG - 14

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

RYAN ALEXANDER - 14

-whiskey, orange marmalade, amaro, lemon

CHAPULÍN - 14

-habanero infused tequila, cilantro, agave, lime

BOOZY COLD BREW - 12

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

SPICY GRANADA MARGARITA - 14

-jalapeño infused blanco tequila, lime,
pomegranate liqueur reduction

CORAZON ESPINADO - 14

-prickly pear, el silencio mezcal, lemon, chartreuse

LUNA ENAMORADA - 14

-blue angel vodka, ginger, lemon, orgeat
walnut bitters

***JAR to - go - \$28**
2.5 COCKTAILS

N/A BEVERAGES

topochico - 5
agua fresca - 6
orange juice - 6
drip coffee - 5
café de la olla - 6
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"

DESSERT - 7

Homemade Cinnamon Roll w/
café de la olla reduction frosting

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

- SIDES -

single hotcake - 5
refried beans - 3
single egg - 2
achiote tortillas - 5
Dittmer's bacon - 7
vegan sausage - 5
hand-cut fries - 6
chiles toreados - 6

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BRUNCH MENU

SOPA de JARDÍN - 14 *vegan |GF*

creamy roasted poblano pepper vegan soup, sauteed
zucchini, toasted garbanzo, swiss chard, seared crimini
mushrooms

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

CHILAQUILES - 18 *vegetarian |GF*

fried corn chips sautéed in chile de árbol/guajillo salsa,
queso fresco, cilantro crema & two fried eggs
*add Dittmer's bacon - 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, Spanish parma chorizo, zucchini,
shallots, salsa verde & cheese, served w/ homemade
tortillas & 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
Dittmer's bacon - 3

BANANA FOSTERS HOTCAKES - 15

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

DRAFT BEER

pacífico clara pilsner - **5**
modelo especial lager - **5**
hangar 24 orange wheat ale - **5**
805 blonde ale - **5**
lagunitas IPA - **7**
hazy wonder IPA - **7**
ballast point sculpin IPA - **7 (btl)**
scrimshaw pilsner - **5 (btl)**

SPECIALTIES

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

MIMOSA - 10 / 15
champagne brut, fresh squeezed orange juice & passion fruit blend

PINK SANGRIA - 10
spanish rosé wine, peach liqueur, pineapple, orange & pear brandy

BLOODY MARÍA - 12
blanco tequila, lime juice, house tomato mix, jalapeño olive & tajín rim

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



RED WINE

PINOT NOIR Meiomi, California 2016.....**13 / 52**
PINOT NOIR Liesl, Germany 2016.....**10 / 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.....**10 / 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**
CHARD 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 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**