

## HOUSE COCKTAILS

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### 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

### 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 Mineral Water - 5

Agua Fresca - 6

Mexican Coca Cola - 5

Sprite - 3

Diet Coke - 3

Espresso - 3

Tea - 3



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 -

achiote tortillas - 5

hand-cut fries - 6

refried beans - 3

chips & salsa - 3

chiles toreados - 6

seared mushrooms - 8

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406 S. CALIFORNIA AVE. PALO ALTO

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INSTAGRAM @SUNOFWOLF\_PA

DELIVERY @UBEREATS

### 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

### FLAUTAS - 16 vegetarian |GF

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

### SEASONAL SALAD - 11 vegan |GF

spring mix, red onion, cherry tomatoes, green apple stix  
& 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,  
shredded lettuce, secret sauce on house baked brioche bun  
with hand cut fries

### TINGA MELT - 19

slow marinated chicken tinga, melted house cheese  
blend, roasted red bell pepper and dried chile aioli,  
lettuce, tomato, fried shallots on brioche bun

### 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 - **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

**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

## RED WINE

PINOT NOIR Meiom, 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**