

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

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 - 6

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 - 14 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 - 14 vegan |GF

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

FLAUTAS - 15 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 - 14 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,
pinto beans, salsa verde cruda & pickled onion

DRAFT BEER

pacífico clara pilsner - **5**
modelo especial lager - **5**
negra modelo dark lager - **5**
hangar 24 orange wheat ale - **5**
805 blonde ale - **5**
lagunitas IPA - **7**
hazy wonder IPA - **7**

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

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**