

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

THE VALLEY - 16

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

***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"
-Rudyard Kipling

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
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 - 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 house tomato mix, 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

MEXICAN MULE - 12

blanco tequila, ginger beer, pineapple, fresh lime & mint

MEZCAL NEGRONI - 14

espadín mezcal, sweet vermouth, campari, aztec chocolate bitters

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
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 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