

starters

PESCADO CRUDO | 16

hamachi tostadas, avocado purée, mango-citrus salsa, guajillo oil

AGUACHILE | 16

shrimp marinated in lime juice, tomatillo, serrano, mint, micro cilantro

CAMARON | 17

sautéed shrimp, chile negro butter, pancetta, guajillo oil

QUESO FUNDIDO | 15

cheese fondue, spanish chorizo, oyster mushrooms, fried thyme

LITTLE GEM | 10 / 15

crisp lettuce, roasted pistachio vinaigrette, granny smith apple sticks, rainbow carrots

EMPANADAS | 16

achiote masa, sweet potato, swiss chard, roasted red pepper, green peas, poblano-mint aioli, lemon-agave cabbage slaw

BEET TARTARE | 16

chioggia beet, herb pesto, chile dusted goat cheese, frisée, flor de jamaica gastrique

SOPA DE FIDEO | 12

fideo pasta in a roasted tomato & chile guajillo broth, roasted corn, green beans, queso fresco

POZOLE VERDE | 16

tomatillo chile stew, hominy, purple cabbage, oyster mushrooms, tortilla strips, fried panela

PANZANELLA | 16

arugula, heirloom tomato, cucumber, sourdough crouton, castelvetrano olives, fire-roasted chayote & corn, apricot-shallot vinaigrette, aged manchego



SUN OF WOLF

Welcome, brothers and sisters, to our Wolf Den where we feast and “convivir” at the table. Sun of Wolf symbolizes a new dawn of community gatherings and strength in family. This project embodies our vision: guests enjoying a new expression of our love for food and cocktails with Old World Mexican roots and modern Bay Area flavors.

*“For the strength of the pack is the wolf,
and the strength of the wolf is the pack.”*

-Rudyard Kipling

sides

hand-cut fries	6	forbidden rice	5
gigante beans	6	seared mushrooms	9
chiles toreados	6	homemade tortillas	5

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follow us @sunofwolfpa on instagram!

mains

MAJA LASAGNA | 18

creamy chipotle-tomatillo sauce, roasted poblano pepper, sun dried tomatoes, spinach, oyster mushrooms

HAMBURGUESA | 19

fresh ground brisket & chuck, extra sharp cheddar, chef's special aioli, brioche bun

CAST IRON RIBEYE | 35

mezcal-infused butter basted steak, fresh rosemary sprigs, guajillo oil

DUCK CONFIT TACOS | 22

huitlacoche tortillas, avocado purée, duck confit, pickled red onion, flor de jamaica gastrique

LA PIERNA DE CIEN AÑOS | 29

slow-braised carnitas in negra modelo, fresh squeezed mandarins, sun dried chiles, side of gigante beans, pine nuts, fennel

PAN SEARED SALMON | 32

atlantic salmon, roasted corn & cilantro rice, roasted pesto cauliflower, red pepper sauce

MANDARIN SCALLOP LINGUINE | 28

dayboat scallops, roasted cherry tomatoes, oyster mushrooms, mandarin reduction

ROASTED GARLIC CHICKEN THIGH | 28

organic free range chicken, roasted garlic brioche torrija, french green beans au jus

HERB PESTO PASTA | 18

house made herb pesto, guajillo paste, sautéed zucchini, toasted pistachio, fresh basil

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please let your server know if you have any allergies that we should be made aware of to better serve you.*

VALENTINA | 14
3 generaciones reposado tequila / ginger /
lemon / tajín

YEAR OF THE EARTH DOG | 14
rayu mezcal / 3 generaciones reposado
tamarind / spiced pear

DATE UNDER THE STARS | 14
bummer & lazarus gin / fever tree tonic /
mandarin / peppercorn

THE VALLEY | 16
pinot noir blackberry popsicle / soda
hangar 1 rosé vodka / mint

JARDÍN SECRETO | 14
blue angel vodka / eucalyptus / lemon

BEWARE OF THE SHEEP | 14
rayu mezcal / passionfruit / grapefruit

COMO LA FLOR | 16
frida kahlo blanco tequila / hibiscus / elderflower
egg white

RYAN ALEXANDER | 14
knob creek whiskey / amaro / orange marmalade
lemon

CHAPULÍN | 14
tanteo habanero tequila / cilantro
agave nectar / lime

DE LOS MUERTOS | 14
rayu mezcal / sweet vermouth / campari
aztec chocolate bitters

wine by the glass

bubbles

Faire La Fête Brut, Cremant de Limoux 375ml
Pommery "Pop" Brut Rose, France 187ml
Gloria Ferrer Blanc de Noir, Sonoma 375ml

white wines

RIESLING Hewitson "Gunmetal" Aus, 2015 15
RIESLING Chateau Ste Michelle "Eroica" WA 2015 13
CHARDONNAY Hess Collection, Monterey 2018 14
CHARDONNAY Davis Bynum, R. River 2014 15
CHARDONNAY Farm Vineyards, Napa 2015 16
CHARDONNAY Ferrari Carano Reserve 2014 22
SAUVIGNON BLANC Nobilo "Icon," NZ 2016 14
SAUVIGNON BLANC Markham, Napa 2016 12
PINOT GRIGIO Felluga, Italy 2015 15
ALBARINO Ramon Bilbao, Spain 2015 11
ALBARINO La Cana, Rias Baixas, Spain 2017 13
SAUTERNES Barton & Guestier, France 2013 13
CHENIN Badenhorst Secateurs, S. Africa 2017 10
ROSE Listel Grain de Gris, France 2016 11
ROSE Breca, Garnacha de Aragon 2017 10

non alcoholic

fever tree ginger beer 6
topochico 5
san Pellegrino 8
agua fresca (seasonal) 4

red wines

PINOT NOIR Meiomi, CA 2016 13
PINOT NOIR Spy Valley, New Zealand 2015 15
PINOT NOIR Diora La Petit, Monterey 2015 16
PINOT NOIR Patz + Hall, Sonoma Coast 2015 19
ZINFANDEL Beran, CA 2014 14
ZINFANDEL Concurra Primitivo Fasi, Italy 2016 13
CAB SAUV Rodney Strong Brothers, Sonoma 2013 23
CAB SAUV Kenwood Six Ridges, Sonoma 2013 15
CAB SAUV Justin, Paso Robles 2015 17
MALBEC Clos de los Siete, Argentina 14
MERLOT Franciscan Reserve, Napa 2014 14
MERITAGE Franciscan Magnificat, Napa 2014 13
RIOJA Altos Ibéricos Crianza 2014 10
BLEND "The Prisoner" Meritage, CA 24

beer on draft

negra modelo dark lager 8
modelo especial lager 8
firestone lager 8
fat tire amber ale 8
hangar 24 orange wheat 8
lagunitas IPA 9
rogue dead guy double IPA 9
maui big swell IPA 9