

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

BOOZY COLD BREW - 12

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

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

N/A BEVERAGES

Topochico Mineral Water - 5
Agua Fresca - 6
Drip Coffee - 5
Cold Brew - 5
Café de la Olla - 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 - 6

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 - 5

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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, 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 purple potato, rajias,
cabbage, red onion, cilantro crema & queso fresco

CHILAQUILES - 15 vegetarian |GF

fried corn chips sautéed in chile de árbol/guajillo salsa,
queso fresco, cilantro crema & two fried eggs *add
Dittmer's bacon - 7 *sub
vegan egg - 2

FRIED EGG SANDWICH - 16

two fried eggs on house baked brioche, chipotle aioli,
avocado, bacon, cheddar cheese, fried shallot strings &
hand cut fries

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 - 15

scrambled eggs, chicken, 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 - 16

three egg omelette with mushrooms, spinach & house
blend cheese, served with refried pinto beans, queso
fresco, and handmade tortillas

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 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**