

# COFFEE & TEA DRINK MENU

## KNOTS COFFEE 12OZ/16OZ

KONA BLEND DRIP COFFEE.....	4.5/5
“ON TAP NITRO” COLD BREW.....	6/6.50
DECAF PERU.....	4.25/4.50

## SINGLE ORIGIN POUR-OVER

KONA 100%.....	10
MAUI 100%.....	9

Please allow 5 minutes preparation time

## SPECIALTY 12OZ/16OZ

LATTE.....	6.25/6.50
CAPPUCCINO.....	6.25/6.50
AMERICANO.....	4.25/4.50
FLAT WHITE.....	6.25/6.50
MOCHA.....	6.50/7
WHITE MOCHA.....	6.50/7
UJI MATCHA LATTE.....	6.50/7.50
COFFEE JELLY LATTE.....	7.50
LONGBOARD LATTE.....	7/7.50
Coconut macadamia nut latte	
LOVE YOU A LATTE.....	7/7.50
Vanilla macnut flavored latte	

## ICE BLENDED 12OZ/16OZ

VANILLA.....	7.50/8
CARAMEL.....	7.50/8
MOCHA.....	7.50/8
MATCHA.....	7.50/8
THE QUEEN CAPPUCCINO.8/8.50	
Coconut milk, macadamia nut, vanilla caramel, chocolate, cinnamon	



## CUSTOMIZE YOUR KNOTS DRINK!

ADD YOUR FLAVOR.....	1.25
Vanilla	
Coconut	
Caramel	
Macadamia Nut	
Hazelnut	
ADD EXTRA ESPRESSO SHOT.....	1.50
COCONUT MILK, SOY MILK.....	1.50
OAT MILK.....	1.50



## ICED TEA/HOT TEA 12OZ/16OZ

ICED ORIGINAL.....	4.25/4.50
ICED MANGO PEACH.....	4.25/4.50
KNOTS PLANTATION ICE TEA.....	5.75/6
SELECTION OF HOT TEAS.....	4.25/4.50
ISLAND TEA LATTE.....	5.25/5.50
CHAI TEA LATTE.....	6.25/6.50

## STAFF'S PICKS

KAHOS AFFOGATO.....	6.75
Soft serve ice cream served with espresso poured over the top	
LEANNE'S LUCKY LATTE.....	7.25/8
Peppermint mocha latte	
JITTERBUG.....	7.50/8.50
Cold brew with a shot of espresso and chocolate syrup	
BREEZY BROWN SUGAR LATTE.....	6.50/7.50
Melted brown sugar shaken latte	

## TRY OUR SIGNATURES



**SOFT SERVE TOKYO STYLE 12oz ... 9**  
Vanilla soft serve, coffee jelly, cookie, espresso sauce



**HOMEMADE LEMONADE 16oz ... 7**  
In-house prepared sweet lemonade



**BUTTERFLY PEA LATTE 16oz ... 7**  
Butterfly pea tea, vanilla syrup, lemon

## KNOTS NITRO COLD BREW GROWLER 32oz/64oz ... 25/35

Bring home Knot Nitro Cold Brew in our growler; \$12/\$16 refill on growlers.



# FOOD MENU

## TOKYO STYLE PANCAKE ... 22

Ricotta cheese, homemade whipped butter & maple honey  
*\*Served as prepared and requires at least 15 minutes.*

optional add ons:

### Haupia Crème Anglaise +\$3.50

Coconut flavored custard sauce, topped with toasted coconut flakes

### Fresh Berry Compote +\$3.00

Fresh berries seasoned with cane sugar and agave

### Chocolate +\$3.25

Chocolate ganache sauce, powdered sugar

## AVOCADO TOAST ... 19

Sliced avocado, poached egg, sourdough, parmigiano reggiano, black pepper, served with local greens, Ho Farms tomatoes, watermelon radish, lilikoi vinaigrette (v)



## DEEP DISH HAUPIA FRENCH TOAST ... 23

Punalu'u sweet bread soaked in a coconut haupia style custard, coconut haupia sauce, coconut, dulce de leche caramel, seasonal fruits

## DIAMOND HEAD BREAKFAST (6:30 - 10:00am)... 23

Two eggs any style, choice of bacon or Portuguese sausage, fingerling potatoes or rice, grilled pineapple

## EGGS FLORENTINE ... 20

Two English muffins, Hirabara Farms kale, poached eggs, sauce mornay, parmigiano reggiano, fresh cracked black pepper, served with fingerling potatoes

## EGGS BENEDICT ... 22

Two poached eggs, country ham, Hollandaise sauce, English muffin, with fingerling potatoes

## BEEF CURRY RICE ... 22

Japanese style beef curry, white rice, pickled radish and onion

## PANILO LOCO MOCO ... 23

Dry aged beef patty, sunny side up, mushroom gravy, green onions, white rice



## BRAISED BEEF LOCO MOCO ... 25

Braised beef, sunny side up, mushroom gravy, green onions, white rice

**Add bacon (4) or Portuguese sausage (4) for \$4**  
**Two eggs any style for \$5**

## ACAI BOWL

**ACAI BOWL ... \$8 for 8oz Mini / \$17 for 16oz Regular**  
Acai, bananas, strawberries, blueberries, raspberries, coconut flakes, granola, agave

## TOASTS

### BANANA TOAST ... \$10

Sourdough, cream cheese & butter sauce, bananas, macadamia nuts, honey, cacao nibs, lime zest

### SALMON AVOCADO TOAST ... \$13

Sourdough, avocado, marinated red cabbage, sour cream sauce, salmon, lemon

## SANDWICHES

### BMO PANINI ... \$18

Cooked Mushrooms mixed with garlic kale, crispy bacon, shredded cheese, onion jam, truffle butter, bacon ioli

### CAPRESE PANINI ... \$15

Fresh mozzarella cheese, marinated tomatoes, basil, pesto aioli, truffle butter

## WRAPS

all wraps are served on a spinach tortilla

### CAJUN MAHI WRAP ... \$16

Seasoned Mahi Mahi, Asian slaw, shredded cheese, chipotle aioli, pico de gallo, spinach tortilla

### CHICKEN CAESAR WRAP ... \$14

Grilled Chicken, romaine, shredded Parmesan cheese, caesar dressing, spinach tortilla

## SALADS

### COBB SALAD ... \$16

Romaine, cherry tomatoes, chopped bacon, boiled egg, chicken breast, avocado, watermelon radish, blue cheese

### SALMON SALAD ... \$16

Salmon, romaine, cherry tomato, cucumbers, red cabbage, carrots, sweet onion, parmesan, cucumber dressing

## BREAKFAST

### BREAKFAST SANDWICH ... \$7

### BREAKFAST BURRITO ... \$8.50

### FRUIT CUP ... \$6.50

(v) vegetarian, (vegan) vegan

Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions. Price do not include tax and tips. 18% service charge will be added to parties of 8 or more