



TAKE-OUT & DELIVERY MENU

Aloha 'ohana! Thank you for supporting us during this time. We hope you will enjoy the menu we have prepared for you. You can also order from UberEats, BiteSquad, or call 808-931-4482. Enjoy our Kama'aina-priced items!

BREAKFAST MENU 7AM - 11AM

SIGNATURE

TOKYO STYLE PANCAKE 14
Ricotta cheese, homemade whipped butter & maple honey

PANIOLO LOCO MOCO 15
Kunoa Ranch grass fed beef, two eggs, mushroom gravy, caramelized onions, jasmine rice

DIAMOND HEAD BREAKFAST 16
Choice of bacon, Portuguese sausage, spam, Kalua pork, or smoked pork for \$3, two eggs any style, home-style potatoes or rice

CORNFLAKE CRUSTED FRENCH TOAST 14
Punalu'u sweet bread, banana, housemade toffee sauce, macadamia nut, home-style potatoes

AÇAI BOWL 13
Açai, granola, coconut chips, seasonal fruits

BEEF CURRY RICE 14
Japanese style beef curry

Add bacon, Portuguese sausage, spam, Kalua pork, or smoked pork for \$4
Add two eggs any style for \$3

WEEKEND SPECIAL

EGGS BENEDICT 16
Rotation of chef-inspired preparation

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.



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LUNCH/DINNER MENU

Wed-Sun 11AM - 4PM

FRESH GREENS

CHOPPED SALAD13
Romaine, tomato, avocado, bacon, hard boiled egg, Point Reyes bleu cheese, housemade buttermilk ranch (g)

WAIPOLI CAESAR 13
Waipoli baby romaine, rustic crouton, parmesan crisps, caesar dressing

HIRABARA KALE SALAD.....13
Hirabara kale, baby fennel, purple radish, beets, heart of palms, Ho Farms cherry tomato, Hawaii island chevre, Olena lilikoi vinaigrette (g)

Add....
soup \$5, chicken breast \$6,
Hawaii island chevre \$2, avocado \$2

PUPUS

HAWAIIAN SMOKED PORK15
House-smoked pork, sweet onion, guava jelly, takuan

GUAVA SMOKED PUPU RIBS.....16
House-smoked pork ribs, guava BBQ (g)

SMOKED AHI TARTINE.....16
House-smoked ahi, kabayaki, sriracha aioli, avocado, sourdough, bubu furikake

SHOESTRING FRIES 5
Crispy thin-cut potato fries (v)

TRUFFLE FRIES..... 8
French fries, truffle oil, parmesan, parsley

SPICY CHICKEN WINGS.....14
Bone-in wings, black vinegar glaze, macadamia nut butter sauce, crudité

SOUP OF THE DAY..... 7
Weekly rotation of chef inspired preparation

ULU HUMMUS..... 13
Kona Ulu, Hirabara Farms root vegetable crudité, naan bread (v)

LATE BREAKFAST

PANILO LOCO MOCO.....15
Kunoa Ranch grass fed beef, two eggs, mushroom gravy, jasmine rice

BEEF CURRY RICE.....14
Japanese style beef cury

SALAD AND SOUP COMBO

SALAD AND SOUP13
Soup of the day, baby romaine, Ho Farms cherry tomato, heart of palms, purple radish, choice of caesar, buttermilk ranch, or Olena lilikoi vinaigrette

MAINS

AHI AHI KATSU TACOS (2PCS).....16
Lilikoi slaw, seasonal tropical fruit salsa, avocado, Hawaiian chili aioli, kabayaki, fries

POKE BOWL.....14
Ahi, shoyu, inamona, ogo, scallion, sweet onion, jasmine rice, bubu furikake
*Spicy style for \$2 upcharge
(Hawaiian chili aioli, kabayaki, tobiko, avocado)

DECK. BURGER 17
Housemade Kunoa Ranch beef patty, tomato jam bacon aioli, cheddar, crispy onion, fries
Add mushrooms \$1, over easy egg \$1, avocado \$2, bacon \$2, Point Reyes bleu cheese \$2, Hawaii island chevre \$2

Add...
soup \$5, house salad \$3

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(v) vegetarian, (g) gluten free, (vegan) vegan

KNOTS COFFEE 12OZ/16OZ

FRESH KNOTS KONA BLEND	4/4.50
“ON TAP NITRO” COLD BREW....	5.25/5.75
DECAF PERU	3.50/4

SINGLE ORIGIN POUR-OVER

KONA 100%	9.50
MAUI 100%	8

Please allow 5 minutes preparation time

SPECIALTY 12OZ/16OZ

LATTE	5.50/6
CAPPUCCINO	5.50/6
AMERICANO	3/3.50
FLAT WHITE	5.50/6
MOCHA	6/7
WHITE MOCHA.....	6/7
UJI MATCHA LATTE	6/7
COFFEE JELLY LATTE	6
LONGBOARD LATTE	6/7

ICE BLENDED 12OZ/16OZ

VANILLA	6/6.50
CARAMEL	6/6.50
MOCHA	6/6.50
THE QUEEN CAPPUCCINO	6.50/7

Coconut milk, macadamia nut, vanilla caramel, chocolate, cinnamon

ESPRESSO SINGLE/DOUBLE

ESPRESSO	3/4
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CUSTOMIZE YOUR KNOTS

ADD YOUR FLAVOR75
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Vanilla
Coconut
Caramel
Macadamia Nut
Hazelnut

ADD EXTRA ESPRESSO SHOT.....	1.50
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COCONUT MILK, SOY MILK	1
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ADD BOBA	1
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ICED TEA/HOT TEA 12OZ/16OZ

ICED ORIGINAL	3.75/4.25
ICED MANGO PEACH	3.75/4.25
KNOTS PLANTATION ICE TEA	5/5.50
SELECTION OF HOT TEAS	3.75/4.25
ISLAND TEA LATTE	4.50/5
CHAI TEA LATTE	5.50/6

STAFF'S PICKS

SUNSHINE IN CUP	10.75
MURRAY'S MORNING	8.25
ASHLEY'S AFFOGATO	6.75
LEANNE'S LUCKY LATTE	7.25/8
JITTERBUG	7.25/8.25