

KNOTS COFFEE ROASTERS.

MENU

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COFFEE & TEA DRINK MENU

CLASSICS (hot/iced) 12OZ/16OZ

KONA BLEND DRIP COFFEE	4.75 / 5.25
AMERICANO	4.50 / 5.00
LATTE	6.50 / 6.75
CAPPUCCINO	6.50 / 6.75
FLAT WHITE	6.50 / 6.75
MOCHA	6.75 / 7.25
WHITE MOCHA	6.75 / 7.25

COLD BREW 12OZ/16OZ

“ON TAP NITRO”	6.00 / 6.50
BROWN SUGAR SHAKEN	7.00 / 7.50
Cold brew, dark brown sugar, cinnamon, ice	
BLACK CHERRY COLD BREW	7.00 / 7.50
Cold brew, black cherry syrup, ice	
PEPPERMINT	7.00 / 7.50
Cold brew, peppermint syrup, vanilla syrup, cold foam, ice	

SINGLE ORIGIN POUR-OVER

KONA 100% (12OZ)	10.00
5 minutes preparation time	

TEA 12OZ/16OZ

ICED ORIGINAL	4.50 / 5.00
ICED MANGO PEACH	4.50 / 5.00
ICED KNOTS PLANTATION	5.75 / 6.00
CHAI TEA LATTE	6.25 / 6.50
TEA BY TEA CHEST HAWAII	4.50 / 5.00
Island Breakfast, Maui Earl Grey, Green Tea, Lemon Chamomile	

SPECIALTY 16OZ

LONGBOARD LATTE	7.50
Coconut macadamia nut latte	
BREEZY BROWN SUGAR LATTE	7.50
Melted brown sugar shaken latte, oat milk	
BUTTERFLY PEA TEA LATTE	7.00
Butterfly pea tea, vanilla syrup, lemon wedge, choice of milk or lemonade	
ICED HOUSE MADE LEMONADE	7.00
In-house prepared sweet lemonade	

MATCHA (hot/iced) 16OZ

Ceremonial grade Uji matcha powder	16OZ
MATCHA LATTE	7.50
BLUEBERRY MATCHA LATTE	8.00
Vanilla syrup, blueberry syrup, matcha, choice of milk	
STRAWBERRY MATCHA LATTE	8.00
Matcha, strawberry syrup, choice of milk	
EARL GREY MATCHA LATTE	8.00
Matcha, Earl Grey syrup, choice of milk	
CHOCOLATE MATCHA	8.00
Dark chocolate, matcha, choice of milk, marshmallow	
WHITE CHOCOLATE MATCHA	8.00
White chocolate, matcha, choice of milk	

ICE BLENDED 16OZ

FLAVOR OF YOUR CHOICE	8.00
Double shot espresso, milk, ice, syrup Select flavor: Vanilla, Caramel, Mocha	
QUEEN CAPPUCCINO	8.50
Coconut milk, macadamia nut, vanilla, caramel chocolate, cinnamon, double shot espresso, ice	

CUSTOMIZE

EXTRA ESPRESSO SHOT + 1.50
MILK ALTERNATIVE + 1.00 Coconut, Soy, Oat, Almond
FLAVOR + 1.25 Vanilla, Coconut, Caramel, Macadamia Nut, Lavender, Blueberry

TRY OUR SIGNATURES



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



NITRO COLD BREW GROWLER
32oz ... 25 / 64oz ... 35
Perfect for a picnic day in the park or beach!
Refill for \$12 / \$24 when you bring back your growler.



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

KNOTS COFFEE ROASTERS.

ALCOHOL MENU

COCKTAILS

KNOTS MAI TAI ON TAP	18.00 14.00*	LIMITED TIME OFFER!
Handcrafted blend of three rum including local Kohana rum, fresh lime juice, house Curaçao & orgeat		
LILIKOI MARGARITA	18.00	
Casamigos tequila, Cointreau, liliko'i, lime		
KETEL ESPRESSO MARTINI	18.00	
Ketel One vodka, Mr. Black Coffee liquor, kona blend cold brew, simple syrup		
KNOTS MIMOSA	12.00	
BLOODY MARY	12.00	
Choice of Vodka, Gin, Tequila		



BEER & HARD SELTZER

LOCAL CRAFT BEER ON TAP	9.00 6.00*	LIMITED TIME OFFER!
<i>Please ask us for our current feature!</i>		
CANNED BEER	8.00	
KONA BREWING CO. *Local		
MAUI BREWING CO. BIKINI BLONDE *Local		
MAUI BREWING CO. BIG SWELL *Local		
MAUI BREWING CO. COCONUT HIWA *Local		
HEINEKEN CORONA EXTRA SAPPORO		
ROTATING SELTZER	8.00	

WINE

BOTTLE / GLASS

HOUSE SPARKLING	32.00 / 8.00
SAUVIGNON BLANC <i>New Zealand</i>	12.00
PINOT NOIR <i>California</i>	12.00

FOOD MENU

AÇAÍ BOWL & FRUIT

AÇAÍ BOWL Açaí, granola, coconut flakes, seasonal fruits (vegetarian, vegan) ADD ONS: MACADAMIA NUT + 0.50 CACAO NIBS + 0.50	17.00 REGULAR / 8.00 MINI
FRUIT CUP	6.50

SANDWICHES & BAGELS

BREAKFAST SANDWICH English muffin, scrambled egg, sausage, cheese	7.00
LOX & BAGEL Smoked salmon, white onion, capers, cream cheese, toasted plain bagel	15.00
PLAIN BAGEL Cream cheese, toasted plain bagel	9.00

TOAST

AVOCADO TOAST Toasted sourdough, smashed avocado, watermelon radish, bell pepper (vegetarian)	13.00
BANANA TOAST Toasted sourdough, cream cheese, bananas, macadamia nuts, agave, cacao nibs, lime zest	10.00
SALMON AVOCADO TOAST Toasted sourdough, cream cheese, smashed avocado, red cabbage, salmon, lemon	16.00

WRAPS

CAJUN MAHI WRAP Seasoned Mahi Mahi, Asian slaw, shredded cheese, chipotle aioli, pico de gallo, tortilla	16.00
CHICKEN CAESAR WRAP Grilled chicken, romaine, shredded Parmesan cheese, caesar dressing, tortilla	14.00
BREAKFAST BURRITO Scrambled eggs, cheddar cheese, potatoes, roasted corn & bell peppers, tortilla	8.50

DESSERT

AFFOGATO Vanilla ice cream topped with your choice of espresso or matcha drizzle ADDITIONAL SAUCE TOPPING +.50 EACH: STRAWBERRY CHOCOLATE CARAMEL	7.00
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AVAILABLE 6:30AM - 2:30PM FROM DECK.

We kindly ask for your understanding that food orders from the upstairs restaurant may take about 15 - 20 minutes to prepare.

BREAKFAST & BRUNCH

DEEP DISH HAUPIA FRENCH TOAST Punalu'u sweet bread soaked in a coconut haupia style custard, coconut haupia sauce, coconut, dulce de leche caramel, seasonal fruits	24.00
DIAMOND HEAD BREAKFAST* <i>*Available 6:30am - 10:00am</i> Two eggs any style, choice of bacon or Portuguese sausage, fingerling potatoes or rice, grilled pineapple	23.00
EGGS BENEDICT Two poached eggs, country ham, Hollandaise sauce, English muffin, fingerling potatoes ADD ONS: BACON (4) + 4.00 PORTUGUESE SAUSAGE (4) + 4.00 TWO EGGS ANY STYLE + 5.00	22.00
RICE	
PANILO LOCO MOCO Dry aged beef patty, sunny side up, mushroom gravy, green onions, white rice	23.00
BRAISED BEEF LOCO MOCO Braised beef, sunny side up, mushroom gravy, green onions, white rice	25.00

(v) vegetarian, (vegan) vegan

Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness.

Please inform us of any food allergies or dietary restrictions. Price do not include tax and tips.