





# Breakfast

 Served with your choice of fresh juice, house Knots coffee or tea  
Choice of wheat, white or rye toast with jam & butter  
Choice of hash browns or house roasted potatoes 

 **DIAMOND HEAD 25**  
Two Ka Lei farm eggs any style,  
choice of Applewood smoked bacon,  
Portuguese sausage, ham steak,  
chicken sausage


 **CONTINENTAL 18**  
Yogurt, granola, choice of chefs daily  
pastry basket. Choice of fresh juice,  
house Knots coffee or tea.

## DECK SIGNATURES

**DECK MOCO 19**  
Kobe beef patty, two Ka Lei Farm eggs,  
smothered in house turkey gravy

**STEAK AND EGGS 30**  
8 oz certified ribeye steak & Ka Lei eggs,  
hash browns

**LOLO'S BREAKFAST BURRITO 12.50**  
Flour tortilla filled with eggs, chorizo,  
potato, sharp cheddar with a side of  
salsa

 **ALOHA OMELETTE 17**  
Three Ka Lei Farm eggs, Portuguese  
sausage, jack & cheddar cheese,  
avocado, cherry tomato, red onion  
and scallions

**TRIPLE STACK PANCAKES 13**  
Homemade macadamia nut sauce  
(v)

**IRON SKILLET SPAM & KIMCHI  
FRIED RICE 14**  
Egg, sesame, cilantro, arare, shoyu,  
gochujang

**GRILLED SPICY PORK RIBS 25**  
Chili BBQ sauce, served with corn  
rice

## SIDES

**CROISSANT 3.50**  
Ask about our daily selection!

**DANISH 3.50**

**TOAST 3**  
White, wheat, rye,  
gluten free (+ .50)

**RICE 5**  
White or brown

**POTATO 6**  
Hashed or roasted

**TWO EGGS 3.50**

**MEATS 8**  
Bacon, sausage links,  
Portuguese sausage,  
ham steak, chicken  
sausage

## COOPERATING WITH THESE LOCAL FARMS

Ka Lei Farm Eggs, Ho Farmers, Otsuji Farms 

Please inform your server of any food allergies or dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase risk of foodborne illness.

Price does not include tax and tip, parties of 6 or more 18% service charge apply.

(v) vegetarian, (g) gluten free

## HIPSTER GRINDS

**MIXED BERRY BOWL 8.50**  
Waimea strawberry, blackberry, raspberry,  
blueberry (v, g)

**GRANOLA, SEASONAL LOCAL FRUITS &  
YOGURT 8**  
Vanilla yogurt & diced Big Island fruits (v)

**PITAYA PAPAYA BOAT 10**  
Filled with pitaya, toasted almonds,  
bananas, kiwi and dragon fruit

**SLICED LOCAL FRUIT PLATTER 9**  
Dragon fruit, kiwi, honeydew, cantaloupe,  
watermelon, banana (v, g)

**COCONUT CHIA PUDDING 8**  
Mixed dried fruit & nuts

**CHILLED AINA BOWL 12**  
All the greens! Avocado, edamame,  
cucumber, broccoli, mizuna, sprout & celery  
gazpacho style. (v, g)

**ACAI BOWL 15**  
Granola, blueberry, mango, blackberry,  
dragon fruit, strawberry, banana, kiwi,  
coconut, pumpkin & chia seeds (v)

**BROWN RICE SALAD 7**  
Tomato, sesame, raisin, cilantro, cashew,  
parsley (v, g)

## SODA 5

**PEPSI • DIET PEPSI • SIERRA MIST  
GINGER ALE • HAWAIIAN BOTTLED WATER**

## DECK. MIMOSA 8

Choose one  
**LILIKOI • PINEAPPLE • GUAVA • ORANGE**  
additional juice 2

**DECK. BLOODY MARY 11**

## BUBBLES

**BOUVET LADUBAY, CREMANT DE LOIRE,  
FRANCE NV 43**

**JUVE Y CAMPS, BRUT NATURAL, PENEDES,  
SPAIN 54**

**CHANDON, BRUT, CALIFORNIA, NV 67**

**LOKELANI, ROSE, MAUI, HI 76**

**NICOLAS FEUILLATTE, CUVÉE,  
'GASTRONOMIE', BRUT RESERVE NV 94**

**MOET & CHANDON 'IMPERIAL', EPERNAY,  
CHAMPAGNE, FRANCE 120**

**VEUVE CLIQUOT, YELLOW LABEL,  
CHAMPAGNE, REIMS, FRANCE 145**

**TAITTINGER BRUT LA FRANCAISE,  
CHAMPAGNE, REIMS, FRANCE 158**

**DOM PERIGNON 09', CHAMPAGNE, EPERNAY,  
FRANCE 295**

## FRESH SQUEEZED JUICES 9

**ORANGE • PINEAPPLE • LILIKOI  
GUAVA • LEMONADE**

**COFFEE 5**

**HOT TEA/ICED TEA 5**

**COCO KNOTS PLANTATION TEA 5.5**

**ESPRESSO 3**

**DOUBLE ESPRESSO 3.5**

**AMERICANO 3.5**

**LATTE/CAPPUCCINO 4.5**

**MOCHA/ WHITE MOCHA 5.5**

**HOT CHOCOLATE 3**

 **DECK.**