



**DIAMOND
KNOT** BREWING
COMPANY
EST. 1994

BANQUET MENU

Call 425.361.1375 to book our Quarterdeck
or email mltbanquet@diamondknot.com

5602 232nd St. SW
Mountlake Terrace, WA 98043

WELCOME TO THE BREWPUB @ MLT

Thank you for considering Diamond Knot Craft Brewing's Brewpub @ MLT for your special event. We are conveniently located only a mile off Interstate 5, in the heart of Mountlake Terrace.

We take fun events pretty seriously so we hope you enjoy perusing our banquet menu and available menu packages.

Our menu is completely customizable! You can choose any items from any and all categories to fit your needs. Don't feel like choosing? Let us do it for you. Our banquet coordinators are here to assist you, whether you're planning a birthday, business retreat, family reunion or sports dinner. Want to learn more about our brewery? Ask about beer dinners.

Dining is casual with our buffet-style service. All prices listed are per person. Menu items are not endless; quantities are based on pre-arranged guest counts. Prices are subject to change. We also have a full bar, craft root beer and fun beverages.

We can comfortably seat up to 75 guests and can accommodate special audio/visual requests with our high-definition large screen projection system and sound system equipped with microphone and laptop connections. Due to the popularity of the Brewpub, events are welcomed anytime Sunday-Thursday and during the day on Fridays and Saturdays.

We believe in providing craft beer, exceptional food and lively experiences, and we're sure you'll experience all three from planning to guest farewells. To learn more about Diamond Knot and the Brewpub @ MLT, visit diamondknot.com. Have questions? Email mltbanquet@diamondknot.com.



APPETIZERS

FOR PARTIES CONSISTING OF ONLY APPETIZERS,
SELECTING 4-5 ITEMS IS RECOMMENDED

ARTICHOKE CRAB DIP

Spinach, artichokes, roasted garlic, snow crab, cream cheese, onions and shaved parmesan make up this homemade spread. Served hot with toasted crostinis. 2.99

CAPRESE SKEWERS

Tomatoes, fresh mozzarella and fresh basil drizzled with homemade balsamic vinaigrette. 2.29

BBQ PORK BELLY

Smoked all-natural pork belly with Apricot Porter BBQ sauce and Porter onions. 3.29

BRATWURST SKEWERS

Oven roasted Porter bratwurst, onions and fresh bell peppers glazed with homemade Carolina mustard. 2.99

CHIPS & SALSA

House fried yellow corn tortilla chips and homemade salsa. 1.79

CHIPS & DIPS

House fried yellow corn tortilla chips with homemade salsa, guacamole and beer cheese sauce. 2.79

ROASTED CHICKEN SKEWERS

Skewered chicken thighs glazed with your choice of honey mustard, teriyaki OR BBQ sauce. 2.79

BLT PINWHEELS

Cream cheese mayo, bacon, tomatoes and romaine rolled in a garlic herb tortilla. 2.79

BRUSCHETTA

Tomatoes, roasted garlic, fresh basil, shaved parmesan and balsamic vinegar. Served with toasted crostinis. 1.99

MEATBALLS!

Made with beef, pork and Romano cheese. 2.79

Your choice of the following styles:

- Apricot Porter BBQ sauce with diced bacon and green onions.
- Sweet and tangy Carolina mustard with oven roasted Porter onions.
- Spicy sriracha peanut sauce with sesame seeds and fresh basil.

PRETZEL BREAD DIPPERS

Toasted pretzel bread crostinis with homemade Brown Ale beer cheese sauce and zesty IPA mustard for dipping. 1.99

INDUSTRIAL IPA PRAWNS

A beery take on shrimp cocktail. Prawns cooked in spices and Industrial IPA and then chilled. Served with sriracha aioli. 3.79

THIN CRUST PIZZAS

Our cracker thin crust pies make great appetizers! Choose up to 3 styles from our pizza menu. 2.99

REUBEN PINWHEELS

Sliced pastrami, premium sauerkraut, Swiss cheese, cream cheese and homemade 1000 island dressing all rolled into a garlic herb tortilla. 3.29

BREW PUB CHICKEN WINGS

Wings and drumettes. 3.79

Add on celery sticks and choice of ranch or blue cheese dressing for .99
Your choice of the following styles:

- Apricot Porter BBQ sauce and green onions.
- Buffalo with homemade Blonde Ale wing sauce and green onions.
- Spicy Thai with peanut sauce, sriracha and sesame seeds.

CLASSIC DELI TRAYS

CHOOSE FROM THE FOLLOWING PREMIUM DELI TRAYS

CHEESE TRAY

Blue cheese, brie, cheddar and pepper jack. 3.99

ASSORTED CRACKER TRAY 1.29

FRUIT TRAY

Grapes, kiwis, strawberries, pineapple and honeydew 3.29 Add on lemon honey yogurt as a dipper for .79

DOUBLE D MEAT TRAY

Herb roasted turkey, hard salami, capicola and prosciutto. 4.29

CROSTINI TRAY

Freshly toasted french bread and pretzel crostinis. Makes a great partner to our cheese and meat trays. .99

VEGGIE TRAY

Cucumbers, red bell peppers, grape tomatoes, baby carrots and broccoli and your choice of homemade ranch OR blue cheese dressing. 3.29

ON THE CARVING BOARD

CARVED BROWN ALE FLANK STEAK

A brewpub take on a classic London Broil. This secret recipe Brown Ale marinade infused flank steak is bursting with flavor! Carved to order and served with our homemade Starboard Steak sauce. 13.59

CARVED SLOW ROAST PRIME RIB

Choice ribeye roasted long and slow. Carved to order and served with homemade Blonde Ale au jus and buttermilk horseradish sauce. 14.59

CARVED HERB PORK LOIN

Center cut pork loin marinated for 24 hours with fresh rosemary and roasted garlic. Slow roasted and carved to order. Served with sweet and tangy Carolina mustard. 8.59



ENTREES

ALL PRICES ARE PER PERSON

ROASTED BBQ CHICKEN

A tender and juicy French cut chicken breast, oven roasted with our homemade Apricot Porter BBQ sauce. 7.59

PORTER BRAT MAC & CHEESE

Our Brown Ale beer cheese sauce loaded with Porter bratwurst, beery onions and curly Q pasta gets oven baked with Asiago cheese and breadcrumbs before getting drizzled with sweet Carolina mustard. 8.59

MEDITERRANEAN LEMON CHICKEN

Boneless chicken breasts with fresh bell peppers, onions, green olives and fresh basil in a lemon garlic cream sauce. 6.59

CREAMY PESTO SHRIMP PASTA

Alfredo sauce with basil pesto, prawns, spinach, tomatoes, roasted garlic, curly Q pasta and asiago cheese. 10.59

BUFFALO BLUE MAC & CHEESE

Spicy Golden Ale beer cheesy buffalo sauce, house pickled jalapenos, grilled chicken, blue cheese, beery onions, roasted garlic and curly Q pasta. Topped with breadcrumbs and baked golden brown. 8.59

GARLIC HERB CHICKEN

Oven roasted French cut chicken breast coated with fresh herbs and roasted garlic. 7.59

BROCCOLI CHICKEN ALFREDO

Creamy roasted garlic alfredo sauce, fresh broccoli, grilled chicken, curly Q pasta and shaved parmesan. 8.59

PARMESAN CRUSTED SALMON

Wild caught Sockeye salmon crusted in a buttery breadcrumb parmesan coating. 9.59

DRUNKEN SHRIMP SCAMPI

A saucy concoction of prawns, grape tomatoes, portabella mushrooms, onions, peppers and house roasted garlic in Industrial IPA honey lime sauce. 9.59
Goes great with our French bread and pretzel crostinis for .99 more

SOCKEYE SALMON MAC & CHEESE

Roasted red bell peppers, wild caught Sockeye salmon, Porter onions and curly Q pasta in beer cheese sauce. Topped with asiago cheese and breadcrumbs and baked. 9.99

PORTABELLA ASIAGO CHICKEN

Boneless chicken breasts with portabella mushrooms and onions in chardonnay asiago cream sauce. 6.59

SESAME SRIRACHA SALMON

Homemade IPA sriracha butter over wild caught Sockeye salmon coated in black sesame seeds. 9.59

VEGGIE MAC & CHEESE

Brown Ale beer cheese sauce loaded with artichokes, portabella mushrooms, fresh bell peppers, onions, spinach and curly Q pasta. Oven baked with cheddar, mozzarella and breadcrumbs before getting topped with fresh tomatoes and shaved parmesan. 8.59

LEMON HERB SALMON

Wild caught Sockeye salmon topped with lemon basil chardonnay butter. 9.59

SANDWICHES, PIZZA & SUCH

ALL PRICES ARE PER PERSON

BACON CHICKEN CLUB

Boneless chicken breast with smoked bacon, Porter roasted onions, swiss cheese, romaine, tomatoes and homemade pub sauce on fresh baked buns. 8.59

BBQ PULLED PORK SANDWICH

Our slow roasted Porter pulled pork with Apricot Porter BBQ sauce, oven roasted beery onions, coleslaw, pickled red onions and jalapenos on fresh baked buns. 7.59

CHICKEN FUN GUY BURGER

Boneless chicken breasts, sautéed portabella mushrooms with roasted garlic, Porter onions, swiss cheese, honey mustard sauce, romaine and tomatoes on fresh baked buns. 8.59

BLACK & BLUE CHICKEN BURGER

Cajun blackened chicken breasts, bacon, beery onions, homemade blue cheese dressing, romaine and tomatoes on fresh baked buns. 8.59

CAROLINA CHICKEN SANDWICH

Boneless chicken breast in homemade sweet and tangy Carolina mustard with Porter onions and coleslaw on fresh baked buns. Served with house pickled jalapenos and red onions. 7.59

TACO BAR

It's a choose-your-own taco adventure!

Flour tortillas with ground beef, Porter pulled pork, agave coleslaw, fresh pineapple, cotija cheese, cilantro, limes, homemade salsa, guacamole, sour cream, house pickled red onions and jalapenos. 8.59

HAND TOSSED PIZZAS

Our medium thick dough is tossed by hand to order and baked in our stone deck ovens. Choose up to 5 styles from our main menu. 7.99

THIN CRUST PIZZAS

Our cracker-thin pizzas are delicious! Choose up to 5 pizza styles from our main menu. 6.99

PLANNING NOTES

SIDE DISHES

WE HAVE A WIDE ASSORTMENT OF SIDE DISHES TO ACCOMPANY
ALL OF OUR ENTREES, SANDWICHES AND PIZZAS

DINNER ROLLS

Sweet Hawaiian rolls with butter. .99

GARLIC BREAD

Locally baked hoagies with homemade garlic butter spread. Pairs well with our pizzas and salads. 1.29

GREEN BEANS ALMONDINE

Fresh green beans, oven roasted Porter onions, sliced almonds and hints of roasted red bell peppers and portabella mushrooms.

Goes great with our carved items. 3.29

HONEY BUTTER CORN COB

Oven roasted corn on the cob topped with sweet honey butter and spices. 2.79

IPA SRIRACHA BUTTER CORN COB

Homemade IPA sriracha butter over oven roasted corn on the cob. A spicy twist on a classic dish. 2.79

BEER CHEESY BROCCOLI

Fresh broccoli florets with our homemade beer cheese sauce and shredded asiago cheese. 2.79

CIDER VINEGAR 'SLAW

Our homemade cider vinegar slaw goes great with all of our BBQ items. 1.79

PORK BELLY BLACK BEANS

Black beans with tender pork belly, beery onions, cotija cheese and fresh cilantro. A natural fit with our Taco Bar. 2.79

MAC & BEER CHEESE

Homemade Brown Ale cheese sauce with curly Q pasta, shredded cheddar and shaved parmesan. Topped with breadcrumbs and oven baked until golden brown. Pairs well with anything! 2.29

SPANISH RICE

Southwest spiced long grain rice with fresh cilantro.

Goes great with our Taco Bar! 2.29

LONG GRAIN & WILD RICE

The name says it all!
Pairs perfectly with our seafood dishes. 2.29

ROSEMARY RED POTATOES

Fresh rosemary, house roasted garlic and spices oven baked with fresh cut red potatoes. 1.79

RUSTIC MASHED POTATOES

Skin-on red potato mashers made with real butter, heavy cream, roasted garlic and spices. 2.29



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SOUPS & SALADS

ALL PRICES ARE PER PERSON

HOUSE SALAD

Chopped romaine, shaved parmesan, black olives, tomatoes, homemade croutons, house pickled red onions. Served with your choice (up to 3) of homemade dressings. 3.59

CAESAR SIDE SALAD *

Chopped romaine, shaved parmesan and hand-cut croutons tossed in homemade caesar dressing. 3.59

THAI SIDE SALAD

Fresh spinach tossed in spicy peanut vinaigrette and topped with sliced almonds, roasted red bell peppers, fresh cilantro, sesame seeds and house fried wontons. 3.59

ENTREE CAESAR SALAD *

The big brother to our Caesar Side Salad. Makes a great entrée salad option for lighter lunches. 7.59

*** OUR CAESAR DRESSING IS
MADE WITH ANCHOVIES.**

BLACKENED SALMON CAESAR *

The Entrée Caesar's evil twin. Same thing but topped with Cajun seasoned wild caught Sockeye salmon. 13.59

BREW PUB COBB ENTREE SALAD

Turkey, cob smoked ham, sharp cheddar, hard boiled eggs, tomatoes, black olives, pickled red onions, house baked croutons and romaine with your choice of (up to 3) homemade dressings. 9.59

CRUNCHY THAI CHICKEN SALAD

Fresh spinach and oven roasted boneless chicken tossed in spicy peanut vinaigrette and topped with sliced almonds, roasted red bell peppers, fresh cilantro, sesame seeds and crispy house fried wontons. 7.59

SEAFOOD CHOWDA

Loaded with chopped clams, wild caught Sockeye salmon, snow crab, red potatoes, fresh celery and onions. Bowl 7.59 Cup 4.99

PLANNING NOTES

DESSERTS

ASSORTED FRESH BAKED COOKIES

Chocolate chip, peanut butter and oatmeal raisin cookies baked fresh for your gathering. 1.99

RASPBERRY CHEESECAKE

Creamy N.Y. style cheesecake drizzled with homemade raspberry sauce. 3.99

SALTED CARAMEL CHEESECAKE

Our homemade salted Porter caramel sauce over N.Y. style cheesecake. 3.99

SALTED CARAMEL PORTER BROWNIES

Homemade chocolate Porter brownies topped with salted caramel. 2.79

CAKE POPS

Cake on a stick!

Choose either:

Chocolate cake pops (dark chocolate coated chocolate cake covered in chocolate sprinkles)

- or -

Birthday cake pops (white chocolate coated white cake covered in rainbow sprinkles)

- or -

get an assortment of both. 2.79

FLAME ROASTED FUJI APPLE CRISP

This homemade crisp is loaded with roasted Fuji apples, brown sugar, nutmeg and cinnamon. Topped with a buttery oat topping and baked golden brown. 3.79

DESSERT PACKAGE

DESSERT PARTY 6.99*

All about the sweets!

- Raspberry Cheesecake
- Salted Porter Caramel Brownies
- Fire Roasted Fuji Apple Crisp
- Assorted Cookies

*Per Person

MAIN MENU PACKAGES

ALL PRICES ARE PER PERSON

TACO FIESTA 17.59

- Spanish themed grub
 - Taco Bar
- Pork Belly Black Beans
- Spanish Rice
- Chips & Salsa
- Salted Porter Caramel Brownies

PIZZA PARTY 16.99*

- Classic pizza stuff
- Blonde Ale Buffalo Chicken Wings
- Apricot Porter BBQ Chicken Wings
- Caesar Side Salad
- Garlic Bread
- Choice of (up to 5) Pizza Styles
- Fresh Baked Cookie Assortment

TRAY FETE 18.79

- All of our classic trays, all in one place
- DD Meat Tray
- Cheese Tray
- Fresh Veggie Tray
- Fresh Fruit Tray with Honey Yogurt Dip
- Assorted Cracker Tray

THE BBQ BASH 18.59

- Southern inspired menu
- BBQ Pork Belly
- Oven Roasted BBQ Chicken
- BBQ Pulled Pork Sandwiches
- Cider Coleslaw
- Mac & Cheese Side
- Honey Butter Corn Cob
- Flame Roasted Fuji Apple Crisp

BREW PUB LUNCH 15.59

- Lunch like pub fare
- Thin Crust Pizza Appetizer (up to 3 styles)
- House Salad
- Bacon Chicken Club Sandwiches
- BBQ Pulled Pork Sandwiches
- Chips & Salsa

CHOWDA' CITY 11.99*

- For lighter lunch gatherings
- Caesar Side Salad
- House Salad
- Seafood Chowder
- Garlic Bread
- Assorted Fresh Baked Cookies

PASTA FEAST 17.99 *

- A carb lover's dream
- Caesar Side Salad
- Garlic Bread
- Broccoli Chicken Alfredo
- Creamy Pesto Shrimp Pasta
- Porter Brat Mac & Cheese
- Sockeye Salmon Mac & Cheese

HAPPY HOUR SOCIAL 16.59

- Finger foods good for socializing
- Caprese Skewers
- Oven Roasted Chicken Skewers
- DD Meat Tray
- Fresh Baked Crostinis
- Cheese Tray
- Cake Pops

APPETIZER SAMPLER 17.59

- A nice mix of Hors d'oeuvres
- Artichoke Crab Dip
- Bruschetta
- BLT Pinwheels
- Reuben Pinwheels
- Oven Roasted Chicken Skewers
- Chips & Dips
- Apricot Porter BBQ Meatballs
- Blonde Buffalo Chicken Wings

THE BREWMASTER 21.99

- Nice dinner entrée assortment
- House Salad
- Carved Herb Roasted Pork Loin
- Broccoli Chicken Alfredo
- Drunken Shrimp Scampi
- Rosemary Red Potatoes
- Honey Butter Corn Cob
- Garlic Bread
- Salted Caramel Porter Brownie

NIGHT @ THE BREWERY 26.99

- Deluxe grub accommodations
- House Salad
- Carved Oven Roasted Prime Rib
- Lemon Herb Salmon
- Portabella Asiago Chicken
- Green Beans Almondine
- Rustic Red Mashed Potatoes
- Dinner Rolls
- Salted Porter Caramel Cheesecake
- Raspberry Cheesecake

MAIN MENU PACKAGES

ALL PRICES ARE PER PERSON

LUXURY LINER 24.99

- Great dinner bundle
- Caesar Side Salad
- Carved Marinated Flank Steak
- Garlic Herb Chicken
- Parmesan Crusted Salmon
- Rosemary Red Potatoes
- Beer Cheesy Broccoli
- Dinner Rolls
- Fire Roasted Fuji Apple Crisp
- Salted Porter
- Caramel Brownies

THE FENN VICTORY 24.99

- Fenn loved Salmon!
- Caesar Side Salad
- Artichoke Crab Dip
- Industrial IPA Prawns
- Lemon Herb Salmon
- Parmesan Crusted Salmon
- Sockeye Salmon Mac & Cheese
- Long Grain & Wild Rice
- Green Bean Almondine
- Garlic Bread

PLANNING NOTES

BREAKFAST MENU

ALL PRICES ARE PER PERSON

MEATS

BACON

hardwood smoked goodness 1.99

PORK SAUSAGE LINKS 1.99

PORK SAUSAGE PATTIES 2.59

SMOKED HAM 2.59

EGG DISHES & SIDES

SCRAMBLED EGGS

2.59

CARNIVORE SCRAMBLE

Smoked ham, bacon, sausage, sharp cheddar cheese, green onions. 4.59

DENVER SCRAMBLE

Smoked ham, roasted Porter onions, roasted red bell peppers, sharp cheddar, green onions. 4.59

HERBIVORE SCRAMBLE

Portabella mushrooms, Porter beer onions, roasted red bell peppers, fresh spinach, mozzarella, green onions. 4.59

HOMEMAE CHEDDAR QUICHE

The classic breakfast dish made with puff pastry, fresh eggs and sharp cheddar cheese. 3.59

HAM & SWISS QUICHE

Our standard quiche with smoked ham and swiss cheese. 4.99

SOCKEYE SALMON QUICHE

With wild caught Alaskan sockeye salmon and swiss cheese. 5.99

SPINACH & BACON QUICHE

With hardwood smoked bacon, fresh spinach and sharp cheddar cheese. 4.59

HERBIVORE QUICHE

Portabella mushrooms, oven roasted Porter onions, fresh spinach, roasted red peppers and sharp cheddar cheese. 4.59

POTATO POTAHHTO!

HOME FRIES

Diced russet potatoes, seasoned and grilled. 1.99

DELUXE HOME FRIES

Our standard home fries with fresh bell peppers and onions. 2.59

PASTRAMI HASH

Choice, hickory smoked pastrami grilled with seasoned diced russet potatoes, fresh bell peppers and onions. 4.99



**DIAMOND
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BREADS, BATTERS & BAKED STUFF

ALL PRICES ARE PER PERSON

ASSORTED MUFFINS

Blueberry, apple and banana nut. 1.59

DANISH PASTRY ASSORTMENT

Cinnamon swirl, vanilla, raspberry, maple pecan and apple. 1.99

FRENCH TOAST

With whipped butter and maple syrup. 2.59

FRESH BAKED CINNAMON ROLLS

With vanilla cream cheese frosting. 1.99

MINI BAGELS

With cream cheese and all-natural jam assortment. 2.59

BELGIAN WAFFLES

With whipped butter and maple syrup. 2.99

FRESH BAKED BISCUITS

Jumbo biscuits with whipped butter, honey and all-natural jam assortment. 1.99

BISCUITS & GRAVY

Fresh baked biscuits with homemade sausage bacon gravy and green onions. 3.59

BELGIAN BUTTER CROISSANTS

With whipped butter and all-natural jam assortment. 1.99

BUTTERMILK PANCAKES

With whipped butter and maple syrup. 2.59

AND THERE'S MORE...

FRESH FRUIT TRAY

Grapes, kiwis, strawberries, pineapple and honeydew. 2.99
Add on one of our yogurt dippers for .79

GRAND GRANOLA!

Crunchy granola with your choice of one of our fresh fruit yogurts (honey lemon, strawberry, raspberry or vanilla.) 2.99

CEREAL ASSORTMENT

Apple Jacks, Corn Pops, Rice Krispies, Froot Loops, Mini Wheats and Frosted Flakes served with 2% milk. 1.59

BREAKFAST MENU PACKAGES

ALL PRICES ARE PER PERSON

HEALTHY START 13.99

- Light and refreshing
 - Fresh Fruit Tray
 - Cereal Assortment
 - Muffin Assortment
 - Veggie Quiche
 - Granola
 - Strawberry Yogurt
 - Honey Lemon Yogurt

DELUXE CONTINENTAL 12.99

- Continental on steroids
 - Fresh Fruit Tray
 - Muffin Assortment
 - Pastry Assortment
 - Fresh Baked Croissants
- Mini Bagels & Cream Cheese
- Fresh Baked Cinnamon Rolls
 - Cereal Assortment
 - Granola
- Raspberry Yogurt

UNLEASH THE QUICHE 17.99

All our homemade quiches come together

- Sockeye Salmon Quiche
- Spinach & Bacon Quiche
 - Veggie Quiche
- Deluxe Home Fries
- Fresh Baked Croissants
 - Smoked Ham
 - Bacon

THE CONTINENTAL 8.59

Quick and yummy

- Fresh Fruit Tray
- Muffin Assortment
- Pastry Assortment
- Fresh Baked Croissants

FAMILY STYLE 14.59

- Classic breakfast grub
 - Bacon
 - Cob Smoked Ham
 - Sausage Links
- Fresh Baked Biscuits
- Bacon Sausage Gravy
 - Home Fries
- Scrambled Eggs
 - Pancakes
 - Waffles

THE BRADY BRUNCH 20.99

Breakfast + Lunch = Delicious

- Fresh Fruit Tray
 - Bacon
 - Smoked Ham
 - Sausage Links
- Denver Scramble
- Scrambled Eggs
 - Waffles
 - Pancakes
- Deluxe Home Fries
- Fresh Baked Biscuits
- Portabella Asiago Chicken
- Lemon Herb Salmon
- Green Beans Almondine

BRUNCH FEAST 21.99

Another brunch assortment

- Fresh Fruit Tray
- House Salad w/
Homemade Dressings
- Sockeye Salmon Quiche
 - Deluxe Home Fries
- Carved Herb Pork Loin
- Fresh Baked Croissants
 - Pesto Shrimp Pasta
 - Cob Smoked Ham
 - Bacon
 - Sausage Patties
 - Scrambled Eggs

BREAKFAST MENU PACKAGES

THE PORK OUT! 15.99

A hog lover's dream breakfast

- Carnivore Scramble
- Ham & Swiss Quiche
 - Bacon
 - Smoked Ham
- Deluxe Home Fries
- Fresh Baked Biscuits
- Bacon Sausage Gravy

THE BREAKFAST HO DOWN 15.99

Imagine campfires, sunrises and cowboys

- Pastrami Hash
- Fresh Baked Biscuits
- Bacon Sausage Gravy
- Deluxe Home Fries
- Scrambled Eggs
 - Smoked Ham
 - Bacon
- Pancakes



PLANNING NOTES



Diamond Knot Craft Brewing was established in 1994 by two Boeing employees who shared a love of brewing beer. Through many long nights and short weekends, they brewed and distributed Diamond Knot beers in between their Boeing shifts.

Today Diamond Knot brews several dozen beers in three breweries. There are three retail sites including the Production Brewery & Taproom. There are more than 130 employees sharing their love of our company and their communities with our DK Knotheads and guests, who will surely become Knotheads.

Thank you for sharing your important occasion, whether it's a meeting, retreat, wedding or birthday with our Diamond Knot Crew! Cheers!

diamondknot.com

Spring 2019