

"The we are here for ya's"

(Our everyday knots)

Our Famous Original

\$2.49

Choose the "Maldy" (salted) or "no Maldy" version
(we call it that because we use only Maldon sea salt)
The pretzel that started the revolution

Want it with extra butter, just tell your pff (pretzel friend forever) to "butter me up"

"Un-tying the Knots"

\$2.99

Sometimes they just don't stay tied up in knots like we want them to, so instead of fighting back we go with the flow and sell them as sticks. Still taste just as great and make for easier dipping actually

"Rosemary's Baby"

\$2.89

The original maldy with fresh rosemary and other secret spices mixed in, a real "thriller"

"You say tomato, we say tomato"

\$2.89

The maldy with sun dried tomatoes and extra virgin olive oil mixed right in along with a few extra spices for some real Mediterranean FLARE

"Bon jour dough"

\$2.89

The maldy all dressed up with herb d' provence for a french twist on a classic pretzel

"The Sugar Daddy"

\$2.89

Our award winning "sweet" dough (think cinnamon roll) dusted with Madagascar cinnamon and pure cane sugar

"The Enchanted fairy Godmother"

\$2.79

Our sweet dough shaped and decorated by a Fairy Godmother who comes in at night (she has her own key) , dipped in her secret glaze and then sprinkled with fairy dust. It's magical!

Daily Specials

(Now pay attention kids)

Mondays

"Thyming is everything"

\$2.89

The maldy with fresh thyme added in and some extra flavor for a real special treat. We like the way it jumps right in the herb butter dipping sauce

"Dilly Dally"

\$2.89

The maldy with farm fresh dill added for a summer time favorite. Try it with the dill pickle dip for some real dill overload

Tuesdays

"The Lucky Luciano"

\$2.89

The maldy with Sicilian olives, oregano and basil baked in. Try it with the pesto dip for the whole adventure

"Cactus if you can"

\$2.89

The maldy with jalapeno baked in with some cumin for added zip. Try it with the queso dip for a real "yeeehaaaaw!"
(lily's fav by the way)

Wednesdays

"Oh, Olive you"

\$2.89

The maldy with a fresh olive tapenade (think olives that we really chopped up, a lot) and spices. Try it with the cream cheese dipping sauce and you will say "Olive you too"

"The paesano"

\$2.89

The original maldy with all natural pepperoni baked in then we bake on a suit of mozzarella cheese to fit like a fine Italian suit. Try it with the marinara dip for a "pretzel you can't refuse"

Thursdays

"Cheese Louise"

\$2.89

The no malady with our 5 cheese blend (mozz, provolone, asiago, parm, manchego) then topped with a bit of fresh cracked pepper. Not enough flavor for you?, try it with the herb butter dip

"Don't pesto me off"

\$2.89

The malady with pine nuts (remember to tell us if you have allergies to those), fresh basil and garlic all baked in for a gourmet flavor bomb. Really want to blast it, try it with the garlic dipping sauce

Fridays

"The kitchen sink"

\$2.89

The malady with whatever we decide to throw at it and sticks to it (you can ask if you really need to know). Depending on the day, ask your pff what dip goes well that day

"Look ma, I ate my vegetables"

\$2.89

The non malady made with whole wheat dough and loaded with all of the fresh vegetables that the farmer brought us that day. You can always bet the sour cream dill dip works here

You dip, We dips

Creamed up cheese

Herb butter

Sour Cream and dill

Jalapeno Cheddar (Lily's fav by the way)

Garlic Cheese Dip

Chocolate

Caramel

Vanilla bean

Marshmallow

Glazed like a donut

Nutella

The Stuffers

"Apple of my eye"

\$3.89

The Sugar Daddy filled with mom's apple pie filling (she's in back, really)
Looking to go crazy, try it with the caramel dip. Think caramel apple meets the best pie ever

"S'more for you?"

\$3.89

Our award winning sweet dough with chocolate bits baked in, graham cracker crumbs clinging on for dear life and marshmallow filling. Whew! Want to sit by the campfire, break out the chocolate dipping sauce and start singing

"Come Mr Banana Man, tally my bananas"

\$3.89

Our sweet dough filled with bananas, nuts (remember we use those) and spices. May we suggest, dare we say it..... Nutella dip!

"5 Cows walk into a pretzel shop....."

\$3.89

Our maldy filled with our 5 cheese blend (mozz, provolone, asiago, parm, manchego) for a real dairy lover pretzel. Try it with the marinara dip or really anything at all, with that much cheese it will always be great! The cows sure left happy

Real Special Stuff and Things

"pup in a tent"

\$3.19

One happy all beef dog wrapped in a maldy sleeping bag and camped out waiting for you. How about trying it with just some mustard and seeing how that lollys your pop
(Ask your pff, we do this with a veggie dog too)

"Cheesie Weenie"

\$3.49

Same dog, same campground just covered with hot cheese and singing a campfire song for ya
(Coco's fav here, she's a diary gal)

pretzelwiches

(Means they are served on our fresh baked pretzel rolls)

"Lox of Luck"

\$4.39

Smoked salmon, sour cream and dill sauce, cream cheese and capers.

Kind of like a bagel bumped into a pretzel thing

"The dirty bird"

\$4.39

pieces of free range chicken breast, with sundried tomato, pine nuts, shallots, dried cherries all mixed in olive oil based mayo for a real barnyard of fun

"You make me melt"

\$4.39

Our version of the grilled cheese, toasty and ozzing cheesy flavor. We can throw on a few tomato slices if you fancy that kind of thing

"Farmer's Daughter"

\$4.39

Cheese, olive tapenade, sun dried tomatoes, pesto for a fresh take on veggies that would make a rooster crow

Soups

We always have different soups everyday (boring if we didn't) so ask you pff for today's choices. Served with a pretzel roll to dip

Cup \$3.59

Bowl \$3.99

These pretzels are making me thirsty

Fountain beverages med. \$1.59 lg. \$1.89 55 gal drum Ask us

Bottled Teas \$1.59

Bottled Juices and the like \$1.49

Bottled soda \$1.49

Our own pretzelemonade Med \$1.59 lg. \$1.99

(Go ahead, you're dying to ask)

"So smooooth Smoothies"

"Banana my Strawberry"

Fresh from the field strawberries (when they are in season) fresh bananas, low fat organic yogurt, organic apple juice and purified water flash frozen (some call it ice)

"You crushed my Melons"

Chunks of fresh melons in season (watermelon, cantaloupe, honey dew and casaba to name a few) , low fat organic yogurt, organic apple juice and purified water frozen in nuggets (ok, ice)

"Very my Berry"

Fresh berries in season (let's see, we like blueberries, raspberries, blackberries), low fat organic yogurt, organic apple juice and purified water chilled to the bone (yep, ice again)

"Bing, bing, the cherry sings"

We dream of a cherry Christmas when we take sweet cherries and mix them with organic low fat yogurt, organic apple juice and purified mini glaciers (ice, get it?)

"You tangoed my mangos"

Mango, guava juice, organic low fat yogurt and purified, crystalized water (whew, running out of ways to say ice)

Med \$4.25

Lg \$5.25

Want to be power ranger like?

Add one of these for .50

soy protein

Ginko

Multi vitamin

Immunity blend

Our pretzel pledge

(We recite this every morning before we open, right hand on our hearts)

We pledge our Company will use only the finest, organic and all natural ingredients, free of preservatives, added colors, flavors or artificial sweeteners in all of our products we bake and serve to you, our pretzel loving public

We will decrease Our environmental impact through the use of post consumer recycled packaging and/or compostable materials when available and the use of earth friendly, non toxic cleaners

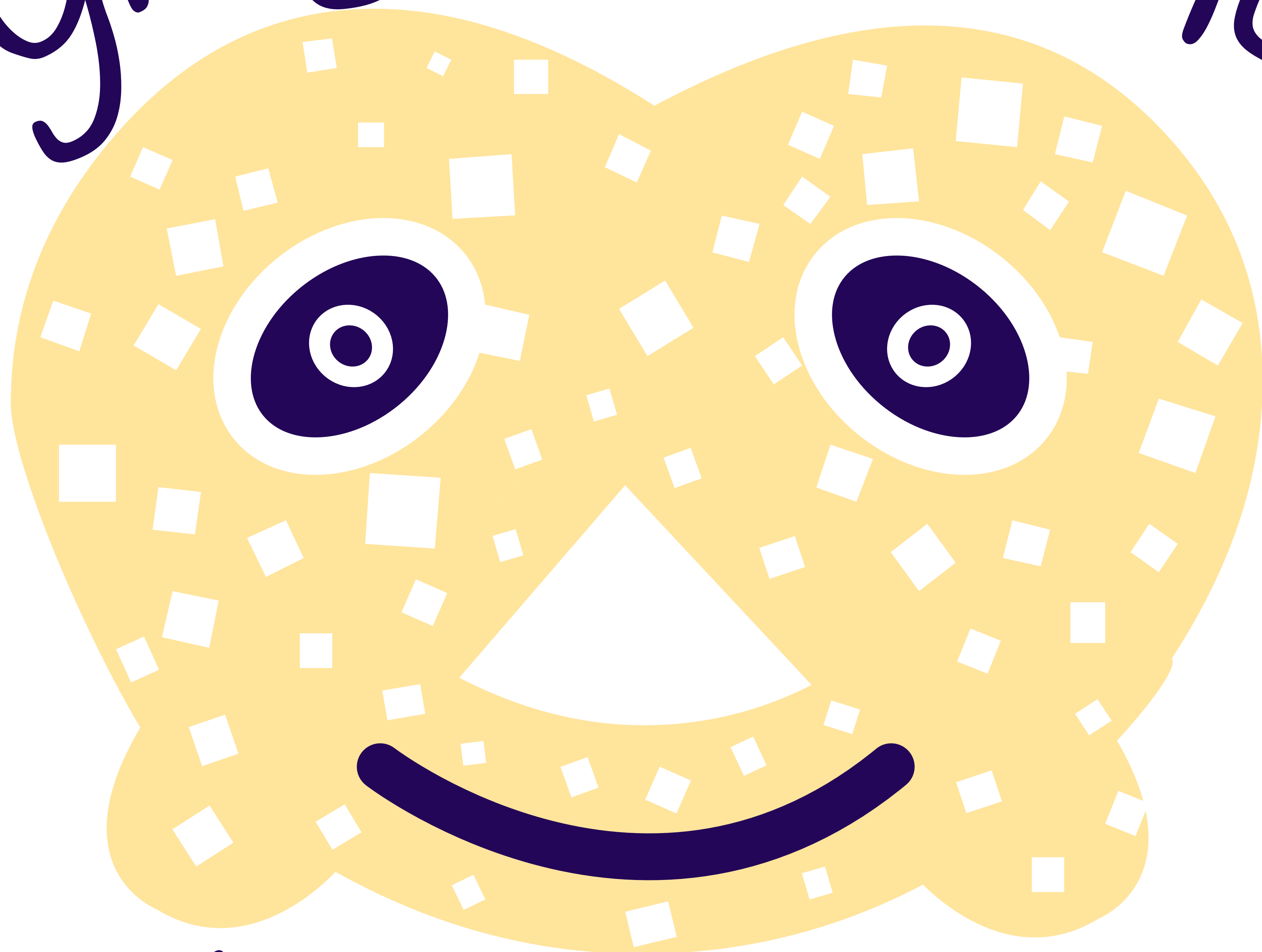
We will use and promote the use of locally grown, pesticide free produce and dairy when available

We will keep Our stores clean and sanitary at all times and provide a safe and comfortable environment for our growing family of pffs

We will serve the best tasting, best looking, fun to order, fun to enjoy pretzels with every order served by the best staff of pffs ever assembled

We will always provide complete satisfaction, if you are ever unhappy with any part of your experience for any reason please let us know and we will make it right!

Tying the Knot



Pretzels

(248) 375-8899

email tyingtheknot@att.net



follow us on twitter.com/theknotters
for specials and such

Ask us about catering your next birthday party or any type of event, we can send Maldy with enough pretzels and stuff to keep everyone happy and full.

We also bake for fund raising groups, we bake, you bask in the glory and dough raised for your folks

