



PUPUS

FRIED CALAMARI STRIPS | 9.95

Wasabi buttermilk dipping sauce

CEVICHE | 9.95

Fresh fish marinated in lime and cilantro, sweet potato chips

COCONUT SHRIMP | 11.95

Sweet & spicy passion fruit dip

SASHIMI | Market

Fresh, raw Ahi with shoyu and wasabi

AHI POKE TOSTADAS | 10.95

Traditional Ahi poke, crisp wontons, edamame puree, wasabi drizzle

POIPU HOT WINGS | 10.95

Our version of the classic buffalo wing, served with ranch

HAND CRAFTED NACHOS | 9.95

Fresh chips, black beans with chipotle sour cream and guacamole

KALUA PORK SPRING ROLLS | 8.95

Lilikoi chili pepper water

HUMMUS TRIO | 8.95

Edamame, macadamia nut and roasted red pepper with herb flatbread

BEER BATTER ONION RINGS | 6.95

With a trio of our favorite sauces

SALADS

KEOKI'S TOSSED CAESAR | 5.95

Romaine lettuce, parmesan cheese, croutons

KAUAI MIXED GREENS | 6.95

Tomato, cucumber, lilikoi vinaigrette

COBB | 12.95

Chicken, bacon, bleu cheese, avocado, hard-boiled egg, on a bed of romaine tossed in our creamy house vinaigrette

CHINESE CHICKEN | 12.95

Cucumber, carrot, bell pepper, edamame, bean sprouts, water chestnuts, orange sesame dressing, somen noodles

HOMEGROWN AHI | 14.95

Pan seared sashimi grade Ahi, crisp greens, locally sourced vegetables, white balsamic vinaigrette

An 18% gratuity is requested for parties of 8 or more.

SANDWICHES

All sandwiches are served with fries

CHEDDAR BURGER | 11.95

Local Medeiros Farms grass fed beef with shredded lettuce, tomato, pickle, onion and Keoki's island sauce
Add bacon, avocado or bleu cheese | 1.50 each

GRILLED VEGGIE SANDWICH | 10.95

Eggplant, zucchini, roasted red pepper, caramelized balsamic onion and Swiss cheese on focaccia bread with roasted garlic aioli

TURKEY SANDWICH | 11.95

Swiss, bacon, avocado, tomato, sprouts and chipotle mustard

KALUA PORK & COLE SLAW SANDWICH | 10.95

Pulled pork with plum BBQ sauce on a Hawaiian sweet bread roll

FRESH FISH SANDWICH | 15.95

Today's fresh catch on a cracked wheat bun with sprouts, onion, tomato and pahoehoe sauce

HOLUA SLIDERS | 12.95

A trio of slider sandwiches - cheeseburger, BBQ Kalua pork & crab cake

ENTRÉES

ISLAND FISH & CHIPS | 13.95

Beer battered Island fish with tartar sauce and steak fries

KEOKI'S FRESH FISH PLATE | Market

Chef's preparation of the day

FIRE GRILLED STEAK | 14.95

The butcher's favorite cut, mango tequila butter

KOLOA PORK RIBS | 13.95

Plum BBQ sauce, white rice and cole slaw

CHICKEN CASHEW STIR FRY | 13.95

Fresh vegetables, chicken and roasted cashews in a soy ginger sauce, served with white rice

FISH TACOS | 12.95

Flour tortilla, shaved cabbage, roasted tomatillo sauce, fresh guacamole, tortilla chips and habanero salsa

DESSERTS

KIMO'S ORIGINAL HULA PIE | 7.95

Famous for 36 years

MINT CHIP HULA PIE | 7.95

Refreshing twist on the classic

ANUENUE SORBET | 4.95

Seasonal tropical flavor

CHOCOLATE MOUSSE | 5.95

Housemade folded dark chocolate

EXOTICS

- STR8 808 MARTINI** | Chilled local tropical vodka, served up. Choose between Lychee, POG or Mango | 9.00
- MAI TAI** | Overflowing with guava, orange, passion fruit and gold rum, topped with a dark rum float | 8.50
- FROZEN MAI TAI** | An island favorite! Passion fruit blended with vanilla ice cream and gold rum, with a dark rum float | 8.50
- TAI CHI** | Captain Morgan, Malibu and gold rum with our Mai Tai juices, topped with a dark rum float | 9.00
- BLUE THYME** | Handcrafted creation of local thyme, blueberry vodka, red wine, lemon-lime juice and a splash of Sprite | 9.00
- WRONG ISLAND** | White liquors, pineapple juice and a splash of passion fruit | 8.50
- LAVA FLOW** | Blended pineapple, coconut and light rum erupting with strawberry | 8.00
- POIPU PIÑA** | While on the South Shore sip from a locally grown pineapple! Fresh pineapple and mint blended with coconut rum, passion fruit and coconut cream | 13.00

BEER

DRAFT

Keoki's proudly uses the 29° Blizzard Draft System

- LONGBOARD LAGER** | Kona Brewing Co. | Kona, Hawaii | 5.75
- DUKE'S BLONDE ALE** | Kona Brewing Co. | Kona, Hawaii | 5.75
- LAVAMAN RED ALE** | Kona Brewing Co. | Kona, Hawaii | 5.75
- HAPA BROWN ALE** | Hawaii Nui Brewing Co. | Hilo, Hawaii | 5.75
- MIRROR POND PALE ALE** | Deschutes Brewing Co. | Bend, Oregon | 5.75
- BLUE MOON BELGIAN STYLE WHITE** | Golden, Colorado | 5.75
- STELLA ARTOIS LAGER** | Belgium | 5.75
- HEINEKEN** | Holland | 5.75
- HEINEKEN LIGHT** | Holland | 5.75
- BUD LIGHT** | Anheuser Busch | St Louis, Missouri | 5.00
- BOTTLED CORONA** 5.75 | **GUINNESS** 5.75 | **BUDWEISER** 5.00 | **COORS LIGHT** 5.00

WINES BY THE GLASS

- GLORIA FERRER** | Brut | Sonoma | 9.00
- DR. LOOSEN** | Riesling "L" | Mosel | 9.00
- ROBERT PEPI** | Pinot Grigio | California | 8.00
- FERRARI CARANO** | Fume Blanc | Sonoma County | 8.00
- KIMO'S** | Chardonnay | California | 7.00
- KENDALL JACKSON** | Chardonnay | Vintner's Reserve | 9.00
- STUHLMULLER** | Chardonnay, Estate | Alexander Valley | 12.00
- ANGELINE** | Pinot Noir | California | 9.00
- MEIOMI** | Pinot Noir | California | 12.00
- WINE GUERRILLA** | Zinfandel | Sonoma County | 9.00
- KIMO'S** | Merlot | California | 7.00
- J. LOHR** | Cabernet | Paso Robles | 9.00
- CHATEAU STE. MICHELLE** | Cabernet | Indian Wells | 12.00
- RAMEY** | Cabernet | Napa Valley | 15.00