

Our passion for quality starts with our relationships  
with local farmers, ranchers and fishermen.



Produce sourced from  
family-owned Kauai farms



Socially conscious all-natural  
chicken & Compart Family  
Farms Duroc pork



Fresh Hawaii-caught  
fish served daily

## PUPUS

### Fried Calamari Strips

Guava cocktail sauce | 13.5

### Sashimi

Raw Hawaiian Ahi\*, wasabi, shoyu | 17

### Poke Stack

Fresh Big Eye Tuna\*, sesame shoyu, avocado,  
cucumber, onion, shaved jalapeño, sushi rice,  
kalo chips | 17

### Hand Crafted Nachos

Fresh chips, cheese, olives, fresh jalapeños,  
sour cream, guacamole, pico de gallo | 13

With kalua pork 17.5

With grilled chicken 18.5

### Coconut Shrimp

Sweet & spicy passion fruit dip | 14.5

### Chicken Wings

Keoki's spicy wing sauce, togarashi  
chicharrones, buttermilk dipping sauce | 14

### Fire Roasted Vegetable Dip

Puree of tomatoes, roasted squash, bell  
pepper, garlic, served chilled with Kunana  
Dairy goat cheese & herb grilled flatbread | 10

### Keoki's Tossed Caesar

Romaine lettuce, parmesan cheese,  
focaccia herb croutons | 8.5

With grilled chicken 14

With grilled shrimp 14.5

## FRESH FISH

*We only use fresh, locally caught  
Hawaiian fish | 18.5*

### Fish Tacos

Cajun grilled, flour tortillas, guacamole,  
pico de gallo, shaved jalapeño, lemon  
remoulade, tortilla chips, fresh salsa

### Keoki's Fish Plate


Chef's preparation of the day

### Fish & Chips

Beer battered Island fish, tartar sauce, fries

## ON BREAD

Fries included, substitute Caesar 3

We use local Medeiros Farms grass-fed beef for  
our burgers. Sub a plant-based "Beyond Burger"  
for any burger below. *Gluten free bun available* 

### Cheddar Burger

Shredded lettuce, tomato, pickle, onion,  
Keoki's island sauce | 15

### Rancher's Burger

House smoked bacon, Swiss cheese, arugula,  
tomato jam, roasted garlic aioli | 17.5

### Korean Fried Chicken Sandwich

Red chili buttermilk, lime kim chee slaw,  
gochujang aioli 13.5

### Kalua Pork & Cole Slaw Sandwich

Duroc pork, plum BBQ sauce,  
Hawaiian sweet bread | 14

### Prime Rib Sandwich "While it lasts"

Thin sliced Double R Ranch Signature beef,  
horseradish cream, Swiss cheese, french  
roll, au jus | 16.5

# ALOHA HOUR

3-5pm & 9:30-10:30pm  
in the Bamboo Bar

## DRINK SPECIALS

### Ice Cold 29° Draft Beer | 5

Bud Light  
Longboard Lager  
Heineken  
Duke's Blonde Ale  
Castaway IPA  
Lavaman Red Ale

### Tropical Cocktails | 7

Fresh Juice Mai Tai  
Pina Colada  
Fairy Tale  
Fresh Pineapple Mojito  
House Margarita

### Wine | 6

Line 39 Chardonnay  
Line 39 Pinot Noir

## FOOD SPECIALS

SERVED A LA CARTE

### Pork Slider | 4

### Kalua Pork Fries | 7

Cheese, pickled red onions,  
roasted garlic aioli

### Fire Roasted Vegetable Dip | 6

### Prime Rib Bones | 6

While it lasts!

### Tacos on Tuesday... Every Day | 4

Kalua pork or  
beer battered fresh fish

### Garlic Fries | 4

Parmesan cheese

### Corn Tortilla Chips | 3

Salsa

## WINES ON TAP

	Glass	13oz Carafe
<b>Nobilo</b> Sauvignon Blanc	10	20
<b>Line 39</b> Chardonnay	9	18
<b>Line 39</b> Pinot Noir	9	18
<b>King Estate</b> 'NxnW' Red Blend	10	20

## FROM THE BOTTLE

	Glass
<b>Coppola</b> 'Sofia' Rosé	10
<b>Dr. L</b> Riesling	9
<b>Caposaldo</b> Pinot Grigio	9.5
<b>Hugl</b> Grüner Veltliner	8.5
<b>Butter</b> Chardonnay	12
<b>Talbott</b> 'Logan' Chardonnay	15
<b>Elouan</b> Pinot Noir	12
<b>Pulenta</b> 'La Flor' Malbec	11
<b>J. Lohr</b> 'Seven Oaks' Cabernet	10
<b>Justin</b> Cabernet	15

## MAI TAIS

**Mai Tai** ~ Overflowing with fresh pineapple, passion, orange, guava juices, gold rum, dark rum float 12

**Vintage '44** ~ Our locally influenced version of the original Mai Tai. Fresh lime juice, Koloa Rums, splash fresh pineapple juice 14

**Kauai Tai** ~ Kaua'i distilled Koloa Gold rum, Koloa Dark rum float, fresh Mai Tai juices 14

**Frozen Mai Tai** ~ An island favorite! Passion fruit blended with vanilla ice cream & gold rum, dark rum float 12

## COCKTAILS

**Poipu Piña** ~ Sip from a locally grown pineapple! Fresh pineapple and mint blended with rum, passion fruit & coconut cream 15

**The Makule "Old Timer"** ~ Bulleit bourbon, bitters, Keoki's hibiscus syrup, fresh orange, on the rocks 13

**Blue Room** ~ Koloa Coconut rum, passion fruit vodka, blue curacao, fresh pineapple and lime juice 12

**Piña Colada** ~ A tropical blend of pineapple juice & coconut with light rum 10

**Lava Flow** ~ Blended pineapple, coconut & light rum erupting with strawberry 10

**Cilantro Mango Heat** ~ Mango & cilantro margarita, fresh lime, on the rocks, salt rim, jalapeno for a little kick 10

**Pineapple Mojito** ~ Fresh pineapple, mint, lime sour shaken with light rum 10

**Fairy Tale** ~ Passion fruit vodka, soda, splash of passion fruit over ice 10