

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

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 | 14

Coconut Shrimp

Sweet & spicy passion fruit dip | 14.5

Sashimi

Raw Hawaiian Ahi*, wasabi, shoyu | 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

Chicken Wings

Keoki's spicy wing sauce, 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

SALADS

Keoki's Tossed Caesar

Romaine lettuce, parmesan cheese, focaccia herb croutons | 8.5

With grilled chicken 14

With grilled shrimp 14.5

Local Greens & Thai Shrimp

Pickled golden beets, cucumber, grape tomato, Kunana goat
cheese, candied macadamia nuts, lilikoi vinaigrette | 15.5

FRESH FISH

We only use fresh, locally caught Hawaiian fish

Fish Tacos

Cajun grilled, flour tortillas, guacamole, pico de gallo, shaved jalapeño, lemon remoulade, tortilla chips, fresh salsa | 18.5

Keoki's Fish Plate

Chef's preparation of the day | 21

Fish & Chips


Beer battered Island fish, tartar sauce, fries | 18.5

Poke Bowl

Fresh Big Eye Tuna*, sesame shoyu, cucumber, onion, shaved jalapeño, white rice, kalo chips, kim chee | 19

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 | 15.5

Paradise Teri Burger

Jalapeño & pineapple marmalade, lettuce, onion, mayo | 16.5

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 14.5

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


Holua Sliders

A trio of slider sandwiches – cheeseburger*, BBQ kalua pork & Korean fried chicken | 17.5



An 18% gratuity will be added for parties of 8 or more.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free.

Please inform your server of any allergies.

T S RESTAURANTS OF HAWAII & CALIFORNIA