



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

Grilled Thai Shrimp

Lemongrass, ginger and cilantro
marinated, guava dip  | 14

Kalbi Beef Bao

Hoisin-ginger braised short rib, kim chee
cucumber namasu, cilantro, pickled
mustard seed | 12

Sashimi

Raw Hawaiian Ahi*, wasabi, shoyu | 17

Poke Stack

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

Warm Spinach & Artichoke Dip

White corn tortilla chips, garlic bread | 12

Jumbo Lump Crab Cakes


Big Island hearts of palm relish
with local corn & pickled red onion,
lemon remoulade | 18

SOUP & SALADS


Sweet Onion Soup

Gruyere cheese, crostini | 8.5

Dinosaur Kale


Kunana Dairy goat cheese, Asian pear,
pomegranate seeds, figs, pickled golden
beet, candied macadamia nuts, local
honey white balsamic vinaigrette  | 9.5

Local Greens

Kauai mixed greens, pickled golden beets,
cucumber, grape tomato, Kunana goat
cheese, candied macadamia nuts, lilikoi
vinaigrette  | 9.5

Caesar

Romaine lettuce, grated and shredded
parmesan, focaccia herb croutons | 8.5

 Gluten Conscious – item is prepared with gluten free ingredients;
however, our kitchen is not gluten free. Please inform your server of any allergies.

FRESH FISH & SEAFOOD

Hawaiian traditions respect the sea (*kai*) by only fishing for specific fish during certain seasons. We honor these traditions and only serve fresh, locally caught Hawaiian fish.

"Keoki's Style"

Baked in a garlic, lemon and sweet basil glaze, roasted Kilauea tomato gastrique | 29.5

Kalo Crusted Ahi*

Grilled hearts of palm, shiitake mushroom, chive cream sauce | 35

Ginger Cilantro Steamed

Asian black bean sauce, lemongrass bamboo rice, sizzling peanut oil | 31

Panko & Mac Nut Crusted

Macadamia nut and parmesan, herbed basmati wheatberry rice, lemon caper beurre blanc | 32.5

Roasted Lobster Tails

Two ¼ pound tails glazed "Keoki's Style", baked to perfection 🍷 | 51

Seafood Risotto

Lobster, shrimp, fresh fish, shiitake mushrooms, chardonnay herb risotto 🍷 | 29.5

Chef's Fresh Fish Duo

A combination of two Hawaiian fresh fish: herb grilled with yuzu vinaigrette and miso glazed. Served with lemongrass bamboo rice and locally farmed vegetable | 34

STEAKS & ISLAND FAVORITES

Add grilled Thai shrimp \$9 or Tristan lobster \$21 to your entrée

Prime Rib "While it lasts"

Double R Ranch Signature beef*, horseradish cream, au jus | 33

Duroc Pork Ribs

All natural pork, slow cooked Imu style, barbecue sauce | 27

Filet Mignon*

Hawaiian sea salt, smoked onion demi, gremolata butter | 36.5

Kushiyaki

Teriyaki marinated brochettes of Wayne Farms chicken breast, local vegetables and beef tenderloin* | 26

Roasted Red Pepper Rubbed Tofu

Coconut milk braised vegetables, sweet potatoes, macadamia nuts 🍷 | 23

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

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