



Produce sourced  
from family-owned  
kauai farms



Socially conscious all-natural  
chicken & compart family farms  
duroc pork



Fresh hawaii-caught  
fish served daily

## WEEKLY SPECIALS

### DAILY TAKEOUT

Order all of your keoki's favorites online,  
and we will have it ready for you to enjoy.  
We offer takeout and curbside pick up.

### DAILY PLATE LUNCH

Taste the flavors of kua'i with chef shalei's  
plate lunch special. Changes daily, but  
always with steamed rice & mac salad

### TUESDAY

Tacos & margarita specials

### WEDNESDAY

Specialty burgers & beers

### SATURDAY & SUNDAY

#### Brunch (9am-2pm)

Featuring eggs benedict, avocado toast,  
loco moco, plus mimosas!

## PŪPŪS

### Coconut Shrimp

Chili pepper water, pickled  
cucumbers | 21

### Crispy Hoisin Honey Pork Ribs

Compart family farms all natural  
pork ribs, chili spiked hoisin glaze,  
pickled cucumbers | 19.5

### Fried Calamari Strips

Guava cocktail sauce | 19.5

### Hand Crafted Nachos

Fresh chips, cheese, olives, sour cream,  
guacamole, pico de gallo | 16  
*with grilled chicken or kalua pork 19.5*

### Fire Roasted Vegetable Dip

Purée of tomatoes, roasted squash,  
bell peppers, garlic, served chilled  
with kunana dairy goat cheese &  
herb grilled flatbread | 17.5

### Ahi Sashimi\* "While it lasts"

Local line caught #1 ahi, shredded cabbage,  
pickled ginger, wasabi, shoyu | 25

## SALADS

Add all natural chicken +7 or fresh fish +9

### Caesar

Romaine lettuce, grated &  
shredded parmesan, focaccia  
herb croutons | 11

### Kale\*

Kunana dairy goat cheese, asian pear,  
pickled beets, figs, seasonal fruit,  
candied macadamia nuts, local honey  
white balsamic vinaigrette | 13

### Keoki's Plate Lunch Special

Taste the flavors of kua'i with chef shalei's lunch special.  
Changes daily, but always with steamed rice & mac salad | 19

## KEIKI

Kids 10 & under, all items come with  
choice of rice, fries, or fresh fruit

### Cheeseburger\*

1/4 lb. usda choice beef, cheddar cheese | 13

### Fried Chicken

Crispy all-natural chicken strips, panko  
breaded, ranch dipping sauce | 14

### Fresh Fish & Chips

Battered, fried crisp, tartar sauce | 17

### Mac & Cheese

Freshly cooked pasta, housemade  
cheddar cheese sauce | 11

### Teriyaki Chicken

Grilled all natural chicken breast,  
teriyaki glaze | 14

## DESSERTS

### Original Hula Pie

Chocolate cookie crust, macadamia nut ice cream,  
hot fudge, toasted mac nuts, whipped cream | 14

### Banana Coconut Cream Pono Pie

Hana maui breadfruit "ulu", coconut, banana,  
nut crust, tropical fruit relish | 12  
*free of refined sugar, gluten & dairy*

### Taro Coconut Bread Pudding

Sweet butter rum glaze | 12

## FRESH FISH & SEAFOOD

The fresh hawaiian fish we serve are available according to their season, in  
keeping with hawaiian fishing tradition and respect for the sea (kai).

### Fish Tacos

Cajun grilled, flour tortillas,  
guacamole, pico de gallo, shaved  
jalapeño, roasted tomatillo aioli,  
tortilla chips, fresh salsa | 25

### Fish & Chips

Beer battered locally caught  
fresh fish, tartar sauce, lemon,  
housemade macadamia nut slaw,  
french fries | 27

### Kama'āina Bowl\*

Sesame shoyu ahi poke, kalua pork,  
white rice, kim chee, kalo chips,  
ocean salad, and poi from kua'i's  
aloha 'āina poi company | 23

### Chilled Shrimp Salad

Local grown lettuces, avocado,  
grape tomatoes, pickled vegetables,  
egg, liliko'i vinaigrette, keoki's  
island dressing | 21

### Panko & Macnut Crusted Fresh Fish

Parmesan & panko dusted, lemon caper butter, white rice,  
macaroni salad, bok choy, macadamia nut slaw | 27

## ON BREAD

We use local medeiros farms grass-fed beef for our burgers. sub a plant-based  
"kua'i made taro patty" for any burger below. gluten free bun available.  
Substitute caesar | 3

### Cheddar Burger\*

Shredded lettuce, tomato, pickle, onion,  
keoki's island sauce, fries | 21  
*add applewood smoked bacon 3*

### Kalua Pork Sandwich

All natural pork, slow cooked  
imu style, roasted tomatillo aioli,  
slaw, kalo chips | 19


### Prime Rib Sandwich\* While it lasts

Thin sliced double r ranch signature  
beef, horseradish cream, swiss cheese,  
grilled onions, french roll,  
au jus, fries | 21

### Korean Fried Chicken Sandwich

All natural chicken, lime kimchee slaw,  
gochujang aioli, kalo chips | 18

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

 Gluten Conscious – item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.  
\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

# 29° DRAFT BEERS

Keoki's proudly uses the 29° blizzard draft system  
(16oz. / 20oz.)

## Longboard Lager

kona brewing co. | 4.6% abv | 10/13

## Duke's Blonde Ale

kona brewing co. | 4.2% abv | 10/13

## Tangerine Express Hazy IPA

stone brewing | 6.7% abv | 11/14.5

## Modelo Especial

casa modelo | 4.4% abv | 8.5/11

## Pueo Pale Ale

maui brewing co. | 5.6% abv | 10.5/13.5

## Big Swell IPA

maui brewing co. | 6.8% abv | 10.5/13.5

## Au'rye IPA

kaua'i island brewing co. | 7.8% abv | 12/15.5

## Lavaman Red Ale

kona brewing co. | 5.6% abv | 10/13

## Alaka'i Oatmeal Stout

kaua'i island brewing co. | 7.0% abv | 12/15.5

## Castaway IPA

kona brewing co. | 6.0% abv | 10/13

## Bud Light Lager

anheuser busch | 4.2% abv | 8/10

## Heineken Lager

amsterdam | 5.0% abv | 7.5/10

### Local Beer Flight

a sampling of four beers from local breweries:  
DUKE'S BLONDE ALE, PUEO PALE ALE, AU'RYE IPA, ALAKA'I OATMEAL STOUT | 17

### Mai Tai

Our signature cocktail made with aloha, fresh hawaiian juices & two types of rum | 16

**Chee Hoo Chiller Slushie** ~ Sip from a coconut, 100% hawai'i grown fruit juice slushie, choice of vodka, tequila or rum 20

**Vintage '44 Mai Tai** ~ Our locally influenced version of the original mai tai. fresh lime juice, kōloa rums, splash fresh pineapple juice 18

**Paradise Martini** ~ Keoki's bartender's creation, of a shaken martini with island inspired flavors, choice of tito's vodka or hendrick's gin 15

**Cilantro Mango Heat** ~ Mango & cilantro margarita, fresh lime, on the rocks, salt rim, jalapeño for a little kick 14

**The Makule "Old Timer"** ~ Four roses bourbon, bitters, keoki's hibiscus syrup, fresh orange, on the rocks 17

**Waimea Mule** ~ Ginger beer, vodka, simple syrup, fresh lime, over ice 14

**Poipu Piña Colada** ~ Our classic piña colada, served in a locally grown pineapple 20

Add a flavor - strawberry, lilikoi, or mango

## MOCKTAILS

**Island Flower** ~ Pineapple, mint, homemade hibiscus syrup, soda 7

**Tropical Slushie** ~ 100% hawai'i grown fruit juice 9

## CANS

### POG or Dragonfruit Seltzer

maui brewing co. | 5.0% | 8.5  
100 cal, 1 g. carb

### June Shine

hard kombucha,  
blood orange mint | 6.0% | 9.5

### Coors Light

coors brewing co. | 4.2% | 7.5

## WINE LIST

### BY THE GLASS

	Glass / 9 oz. carafe / Bottle
<b>Poema</b> brut   cava, spain	12/18/46
<b>Lokelani</b> sparkling rosé   maui, hawai'i	14/21/54
<b>Mont Gravet</b> rosé of cinsault   pays d'oc, france	12/18/46
<b>Stolpman</b> 'Love You Bunches' rosé of gsm   santa barbara county	15/22.5/58
<b>Tiamo 'Organic'</b> pinot grigio   veneto, italy	11/16.5/-
<b>Selbach 'Ahi'</b> riesling   mosel, germany	11/16.5/42
<b>Line 39</b> chardonnay   california	11/16.5/-
<b>Mohua</b> sauvignon blanc   marlborough, nz	12/18/46
<b>Hunt &amp; Harvest</b> sauvignon blanc   napa valley	14/21.5/54
<b>Tyler</b> chardonnay   santa barbara county	15/22.5/58
<b>Rombauer</b> chardonnay   carneros	20/30/78
<b>Banshee</b> pinot noir   sonoma county	12/18/-
<b>Santa Julia</b> malbec   mendoza, argentina	13/19.5/-
<b>Joel Gott 'Palisades'</b> red blend   california	12/18/46
<b>A to Z 'Essence'</b> pinot noir   oregon	16/24/62
<b>Cape D'Or</b> cabernet sauvignon   south africa	13/19.5/50
<b>Penfold's 'Max's'</b> cabernet sauvignon   south australia	18/27/70

### SPARKLING


<b>Fratelli Cosmo</b> prosecco, italy	48
<b>Domaine Carneros</b> vintage brut, napa valley	65
<b>Veuve Clicquot</b> 'yellow label' brut, reims, france	115
<b>Dom Perignon</b> brut, épernay, france	299

### WHITES

<b>Mönchhof 'Mosel Slate'</b> riesling spätlese, mosel, germany	49
<b>Sokol Blosser</b> pinot gris, willamette valley, oregon	44
<b>Swanson</b> pinot grigio, napa valley	49
<b>Pine Ridge</b> chenin blanc + viognier, california	42
<b>Grgich Hills</b> fumé blanc, napa valley	59
<b>Duckhorn</b> sauvignon blanc, napa valley	65
<b>Merry Edwards</b> sauvignon blanc, russian river valley	68
<b>Stuhlmuller 'Estate'</b> chardonnay, alexander valley	62
<b>Domaine Michel Gros</b> 'Hautes-Côtes de Nuits' chardonnay, burgundy, france	70
<b>Chateau Montelena</b> chardonnay, napa valley	88
<b>Far Niente</b> chardonnay, napa valley	94

### REDS

<b>Champ de Reves</b> pinot noir, anderson valley	61
<b>Piro Wine Co. 'Points West'</b> pinot noir, santa barbara county	66
<b>Kistler</b> pinot noir, russian river valley	115
<b>Domaine Serene</b> 'Evenstad Reserve' pinot noir, willamette valley, or	125
<b>Bedrock 'The Whole Shebang'</b> zinfandel blend, california	42
<b>Hartford</b> zinfandel, russian river valley	69
<b>The Prisoner</b> napa valley	79
<b>Mollydooker 'The Boxer'</b> shiraz, south australia	60
<b>K Vintners 'Motor City Kitty'</b> syrah, yakima valley, wa	76
<b>Decoy by Duckhorn</b> merlot, sonoma county	59
<b>Charles Smith 'Substance'</b> cabernet sauvignon, washington	52
<b>Daou</b> cabernet sauvignon, paso robles	62
<b>Stag's Leap 'Artemis'</b> cabernet sauvignon, napa valley	100
<b>Silver Oak</b> cabernet sauvignon, alexander valley	120

 barrel to glass: we use keg wine for freshness and reduced carbon footprint