

PŪPŪS

Fried Calamari Strips

Guava cocktail sauce | 19.5

Crispy Hoisin Honey Pork Ribs

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

Caesar

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

Kale Salad*

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

Hand Crafted Nachos

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

Coconut Shrimp

Chili pepper water, pickled cucumbers | 21

DAY DRINKS

Mimosa Flight

Customize your mimosa with complimentary fresh juices when you order a bottle of sparkling wine

Bubbles

Just the bubbles or a mimosa:
pog, orange, or lilikoi | Glass 9 | Bottle 38

Poema Brut

Cava, Spain | Glass 12 | Bottle 46

Lokelani Sparkling Rosé

Maui, hawaii | Glass 14 | Bottle 54

Hibiscus Burst

Vodka, home made hibiscus syrup, sparkling wine, on the rocks, sugar rim | 13

It's Too Early, Mary

Housemade bloody mary mix | 12

Tropical Sangria

Pineapple, passion, orange, guava, seasonal fruits, choice of red or white | 13

KIDS BRUNCH

kids 10 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

Taro French Toast

Sweet butter syrup | 11

Omelet

Applewood smoked ham, mild cheddar cheese | 12

Bacon and an Egg*

Farm fresh egg your way, duroc bacon | 12

Fried Chicken

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

Cheeseburger*

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

PO'IPŪ BEACH.KAUA'I

KEOKI'S

Paradise

BRUNCH

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

ALL DAY BREAKFAST

Beach Boy Breakfast Burrito

Portuguese sausage, bacon, potatoes, scrambled eggs, green onion, mixed cheese, avocado, chipotle aioli, cilantro | 19

Avocado Toast*

Focaccia, watermelon radish, blistered cherry tomatoes, red onion, arugula, poached egg, lilikoi vinaigrette | 14.5
add bacon 3

Kaua'i's Farmer Omelet

Locally grown zucchini squash, red & yellow peppers, sweet onion, with breakfast potatoes | 18
egg whites available

Hawaiian Breakfast*

Two local medeiros farm eggs, served your way, applewood smoked bacon, fresh fruit, local style fried rice | 16.5

Taro Macnut French Toast

Sweet butter rum syrup | 17

Eggs Benedict*

Honey smoked ham, english muffins, poached local eggs, housemade hollandaise, breakfast potatoes | 19.5

SIGNATURE BRUNCH

Shrimp Omelet

Jumbo shrimp, fresh spinach, roasted garlic aioli, green onions, hollandaise, breakfast potatoes | 21

Panko & Macnut Crusted Fresh Fish

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

Prime Rib Sandwich*

"While it lasts"

Thin sliced greater omaha's angus beef, horseradish cream, swiss cheese, grilled onions, french roll, au jus | 21

Loco Moco*

Kaua'i grass fed medeiros farm patties, kalua pig, & portuguese sausage, two local eggs, shiitake mushroom gravy, crisp onion strings, green onions, local style fried rice | 21

LUNCH

Fish Tacos

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

Keoki's Plate Lunch Special

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

Cheddar Burger*

Medeiros farms grass fed kaua'i beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce, fries | 21
add applewood bacon 3 or avocado 2

Kama'āina Bowl*

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

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.

T S RESTAURANTS OF HAWAII & CALIFORNIA

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

Pau Hana Pilsner

maui brewing co. | 5.2% abv | 10.5/13.5

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

Coconut Mojito ~ A refreshing blend of selvarey coconut rum, fresh lime juice, cream of coconut, and mint. Sip from a coconut, and take the coconut cup with you when you’re pau 20

Chee Hoo Chiller Slushie ~ 100% hawai’i grown fruit juice slushie, choice of vodka, tequila or rum 16

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, tajín 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

Kōloa Rum Co.™ Daiquiri ~ Taste the flavors of hawai’i with a kōloa rum co. daiquiri, served up, handcrafted by a keoki’s bartender 17

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 9

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
Kōloa Sparkling Hawaiian Rum Cocktail
kōloa rum co. | 4.5% | 9.5

WINE LIST

BY THE GLASS

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

SPARKLING

Fratelli Cosmo prosecco, italy	48
Domaine Carneros vintage brut, napa valley	65
Veuve Clicquot ‘yellow label’ brut, reims, france	115
Dom Perignon brut, épernay, france	299

WHITES

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

REDS

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

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