

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

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

Ahi Sashimi* “While it lasts”

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

Hand Crafted Nachos

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

Fried Calamari Strips

Guava cocktail sauce | 19.5

Poke Stack*

Fresh big eye tuna, sesame shoyu, avocado, namasu, onion, kalo chips | 23

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

SOUP & SALADS

Caesar

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

Maui Onion Soup

Parmesan & gruyère cheese, sweet taro, focaccia herb croutons | 12

Kale* ©

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

FRESH FISH & SEAFOOD

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

“Keoki’s Style”

Baked in a garlic, lemon & sweet basil glaze, okinawan sweet potato mash, roasted kilauea tomato gastrique | 36

Seafood Risotto ©

Lobster, shrimp, fresh fish, shiitake mushrooms, chardonnay herb risotto | 35

Kalo Crusted Ahi*

Seared rare, grilled hearts of palm, bok choy, shiitake mushrooms, okinawan sweet potato mash, chive cream sauce | 43

Panko & Mac Nut Crusted

Macadamia nut & parmesan, herbed jasmine rice, lemon caper beurre blanc | 39

Roasted Lobster Tails

Two ¼ pound tails glazed “keoki’s style,” jasmine rice pilaf | 69

Fish & Chips

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

Chef’s Fresh Fish Duo

A combination of two hawaiian fresh fish: herb grilled & furikake crusted, sesame watercress salad, roasted pineapple relish, sweet chili butter sauce | 41

STEAKS & ISLAND FAVORITES

Prime Rib* “While it lasts”

Greater omaha’s angus beef, chive cream mashed potatoes horseradish cream, au jus
12 oz. cut 44
24 oz. cut 83

Cheddar Burger*

Local medeiros farms grass fed beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki’s island sauce, fries | 21
add applewood smoked bacon 3

Wild Mushroom & Spinach Ravioli

Vegan ravioli, fire roasted tomatoes, locally sourced vegetables, basil & macadamia nuts, garlic chardonnay broth | 27

Guava BBQ Chicken

Wayne farms all natural half chicken, jasmine rice pilaf, crisp vegetable kimchi slaw, guava bbq sauce | 29

Filet Steak Kiana

Greater omaha’s corn fed angus beef, keoki’s steak diane, shiitake mushroom cream, truffle butter | 54

Duroc Pork Ribs

All natural pork, slow cooked imu style, chive cream mashed potatoes, island bbq sauce | 35

ADD TO YOUR ENTRÉE:

Coconut shrimp 14

Keoki’s glazed 1/4 lb. tristan lobster tail 27

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

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

WINE LIST

BY THE GLASS

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

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

SPARKLING

Fratelli Cosmo 48
prosecco, italy

Domaine Carneros 65
vintage brut, napa valley

Veuve Clicquot 115
‘yellow label’ brut, reims, france

Dom Perignon 299
brut, épernay, france

WHITES

Mönchhof ‘Mosel Slate’ 49
riesling spätlese, mosel, germany

Sokol Blosser 44
pinot gris, willamette valley, oregon

Swanson 49
pinot grigio, napa valley

Pine Ridge 42
chenin blanc + viognier, california

Grgich Hills 59
fumé blanc, napa valley

Duckhorn 65
sauvignon blanc, napa valley

Merry Edwards 68
sauvignon blanc, russian river valley

Stuhlmuller ‘Estate’ 62
chardonnay, alexander valley

Domaine Michel Gros 70
‘Hautes-Côtes de Nuits’
chardonnay, burgundy, france

Chateau Montelena 88
chardonnay, napa valley

Far Niente 94
chardonnay, napa valley

REDS

Champ de Reves 61
pinot noir, anderson valley

Piro Wine Co. ‘Points West’ 66
pinot noir, santa barbara county

Kistler 115
pinot noir, russian river valley

Domaine Serene 125
‘Evenstad Reserve’
pinot noir, willamette valley, or

Bedrock ‘The Whole Shebang’ 42
zinfandel blend, california

Hartford 69
zinfandel, russian river valley

The Prisoner napa valley 79

Mollydooker ‘The Boxer’ 60
shiraz, south australia

K Vintners ‘Motor City Kitty’ 76
syrah, yakima valley, wa

Decoy by Duckhorn 59
merlot, sonoma county

Charles Smith ‘Substance’ 52
cabernet sauvignon, washington

Daou 62
cabernet sauvignon, paso robles

Stag’s Leap ‘Artemis’ 100
cabernet sauvignon, napa valley

Silver Oak 120
cabernet sauvignon, alexander valley

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