

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

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 kaua'i with chef shalei's plate lunch special. Changes daily, but always with steamed rice & mac salad

TUESDAY (2-4pm)

Tacos & margarita specials

WEDNESDAY (2-4pm)

Specialty burgers & beers

SATURDAY & SUNDAY

Brunch (9am-2pm)

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

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

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

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

A 20% 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.)

Local Beer Flight | 17

a sampling of four beers from local breweries:
Duke’s Blonde Ale
Pueo Pale Ale
Hop Island (HI-PA) IPA
Alaka’i Oatmeal Stout

Longboard Lager

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

Duke’s Blonde Ale

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

Hop Island (HI-PA) IPA

honolulu beerworks | 7.5% 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

Pillow Talk Hazy IPA

kaua’i island brewing co. | 6.5% 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

Michelob Ultra

michelob brewing | 4.2% abv | 8.5/10.5

Pau Hana Pilsner

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

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

Add a selvarey chocolate rum float +5.5

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
Fratelli Cosmo prosecco italy	14/21/54
Mont Gravet  rosé of cinsault pays d’oc, france	12/18/–
Stolpman ‘Love You Bunches’ rosé of gsm santa barbara county	15/22.5/58
Bollini pinot grigio vigneti delle dolomiti, italy	12/18/46
Selbach ‘Ahi’ riesling mosel, germany	11/16.5/42
Chamisal  chardonnay san luis obispo coast	11/16.5/–
Mohua sauvignon blanc marlborough, nz	12/18/46
Morgan sauvignon blanc arroyo seco	14/21/54
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
Lioco pinot noir mendocino county	17/25.5/66
Cape D’Or cabernet sauvignon south africa	13/19.5/50
Daou cabernet sauvignon paso robles	18/27/70

SPARKLING

Schramsberg blanc de blancs brut, north coast	75
Taittinger ‘La Francaise’ brut, champagne, france	120
Dom Perignon brut, épernay, france	399

WHITES

Mönchhof ‘Mosel Slate’ riesling spätlese, mosel, germany	49
Kings Ridge pinot gris, willamette valley, oregon	44
Railsback Freres vermentinu, santa barbara county	56
Pine Ridge chenin blanc + viognier, california	42
Grgich Hills fumé blanc, napa valley	59
Duckhorn sauvignon blanc, north coast	65
Merry Edwards sauvignon blanc, russian river valley	74
Stuhlmuller ‘Estate’ chardonnay, alexander valley	62
Talley chardonnay, arroyo grande	66
Domaine Michel Gros ‘Hautes-Côtes de Nuits’ chardonnay, burgundy, france	70
Chateau Montelena chardonnay, napa valley	88
Far Niente chardonnay, napa valley	94
Wayfarer chardonnay, fort ross-seaview, sonoma coast	135

REDS

Piro Wine Co. ‘Points West’ pinot noir, santa barbara county	66
Hirsch ‘Bohan-Dillon’ pinot noir, sonoma coast	89
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 red blend, napa valley	79
Jonata ‘Todos’ red blend, ballard canyon	85
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
Stag’s Leap ‘Artemis’ cabernet sauvignon, napa valley	100
Silver Oak cabernet sauvignon, alexander valley	120
Nickel & Nickel cabernet sauvignon, napa valley	175

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