

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

KEIKI 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

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.

T S RESTAURANTS OF HAWAII & CALIFORNIA

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

Coors Light

coors brewing co. | 4.2% abv | 8/10

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

try a locally influenced version of the original mai tai, with kōloa rum | 18

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

Guava Daiquiri ~ Served up, with kōloa kaua'i white rum, elderflower liqueur, guava purée, and fresh lime juice 17

Lavender Yuzu Lemonade ~ A refreshing cocktail with hangar 1 buddha's hand citron vodka, joto yuzu sake, house made lavender syrup, fresh lime juice and a splash of club soda 17

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

Sunset Spritz ~ A tropical version of a classic aperol spritz, with ketel one vodka, aperol, grapefruit juice, keoki's homemade hibiscus syrup, and sparkling wine 17

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

Coco Espresso Martini ~ A shaken martini with ketel one vodka, coffee liqueur, coconut, and cold brew 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

Kōloa Sparkling Hawaiian Rum Cocktail

kōloa rum co. | 4.5% | 9.5

WINE LIST

BY THE GLASS

	Glass / 9 oz. carafe / Bottle
Poema	12/18/46
brut cava, spain	
Fratelli Cosmo	14/21/54
prosecco italy	
Mont Gravet 	12/18/–
rosé of cinsault pays d'oc, france	
Stolpman	
'Love You Bunches'	15/22.5/58
rosé of gsm santa barbara county	
Bollini	12/18/46
pinot grigio vigneti delle dolomiti, italy	
Selbach 'Ahi'	11/16.5/42
riesling mosel, germany	
Chamisal 	11/16.5/–
chardonnay san luis obispo coast	
Mohua	12/18/46
sauvignon blanc marlborough, nz	
Morgan	14/21/54
sauvignon blanc arroyo seco	
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	
Lioco	17/25.5/66
pinot noir mendocino county	
Cape D'Or	13/19.5/50
cabernet sauvignon south africa	
Daou	18/27/70
cabernet sauvignon paso robles	

SPARKLING

Schramsberg	75
blanc de blancs brut, north coast	
Taittinger 'La Francaise'	120
brut, champagne, france	
Dom Perignon	399
brut, épernay, france	
Whites	
Mönchhof 'Mosel Slate'	49
riesling spätlese, mosel, germany	
Kings Ridge	44
pinot gris, willamette valley, oregon	
Railsback Freres	56
vermentinu, santa barbara county	
Pine Ridge	42
chenin blanc + viognier, california	
Grgich Hills	59
fumé blanc, napa valley	
Duckhorn	65
sauvignon blanc, north coast	
Merry Edwards	74
sauvignon blanc, russian river valley	

Stuhlmuller 'Estate'	62
chardonnay, alexander valley	
Talley	66
chardonnay, arroyo grande	
Domaine Michel Gros 'Hautes-Côtes de Nuits'	70
chardonnay, burgundy, france	
Chateau Montelena	88
chardonnay, napa valley	
Far Niente	94
chardonnay, napa valley	
Wayfarer	135
chardonnay, fort ross-seaview, sonoma coast	

REDS

Piro Wine Co. 'Points West'	66
pinot noir, santa barbara county	
Hirsch 'Bohan-Dillon'	89
pinot noir, sonoma coast	
Kistler	115
pinot noir, russian river valley	
Domaine Serene 'Evenstad Reserve'	125
pinot noir, willamette valley, or	
Bedrock 'The Whole Shebang'	42
zinfandel blend, california	
Hartford	69
zinfandel, russian river valley	
The Prisoner	79
red blend, napa valley	
Jonata 'Todos'	85
red blend, ballard canyon	
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	
Stag's Leap 'Artemis'	100
cabernet sauvignon, napa valley	
Silver Oak	120
cabernet sauvignon, alexander valley	
Nickel & Nickel	175
cabernet sauvignon, napa valley	

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