

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

TUESDAY (2-4pm)

Taco 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

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, tajin 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, lilikoï, 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	70
‘Hautes-Côtes de Nuits’	
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	125
‘Evenstad Reserve’	
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