

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)

Tacos & margarita specials

#### WEDNESDAY (2-4pm)

Specialty burgers & beers

### SATURDAY & SUNDAY

#### Brunch (9am-2pm)

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

## LUNCH

## SALADS

Add all natural chicken +8 or fresh fish +11

#### Caesar

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

#### Kale\*

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

#### Keoki's Plate Lunch Special

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

## FRESH FISH & SEAFOOD

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

#### Fish Tacos

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

#### Fish & Chips

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

#### Kama'āina Bowl\*

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

#### Chilled Shrimp Salad

Local grown lettuces, avocado, grape tomatoes, pickled vegetables, egg, lilikoi vinaigrette, keoki's island dressing | 21

#### Panko & Macnut Crusted Fresh Fish

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

#### Fried Calamari Strips

Guava cocktail sauce | 19.5

#### Hand Crafted Nachos

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

#### Fire Roasted Vegetable Dip

Purée of tomatoes, roasted squash, bell peppers, garlic, served chilled with kunana dairy goat cheese & herb grilled flatbread | 17.5

#### Ahi Sashimi\* "While it lasts"

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

## 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

## ON BREAD

We use local medeiros farms grass-fed beef for our burgers. sub a plant-based "kuaa'i made taro patty" for any burger below. gluten free bun available. Substitute caesar | 3

#### Cheddar Burger\*

Shredded lettuce, tomato, pickle, onion, keoki's island sauce, fries | 21  
add applewood smoked bacon 3

#### Kalua Pork Sandwich

All natural pork, slow cooked imu style, roasted tomatillo aioli, slaw, kalo chips | 19

#### Prime Rib Sandwich\* While it lasts


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

#### Korean Fried Chicken Sandwich

All natural chicken, lime kimchee slaw, gochujang aioli, kalo chips | 18



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, 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
<b>Poema</b>	12/18/46
brut   cava, spain	
<b>Fratelli Cosmo</b>	14/21/54
prosecco   italy	
<b>Mont Gravet</b> 	12/18/–
rosé of cinsault   pays d'oc, france	
<b>Stolpman</b>	
<b>'Love You Bunches'</b>	15/22.5/58
rosé of gsm   santa barbara county	
<b>Bollini</b>	12/18/46
pinot grigio   vigneti delle dolomiti, italy	
<b>Selbach 'Ahi'</b>	11/16.5/42
riesling   mosel, germany	
<b>Chamisal</b> 	11/16.5/–
chardonnay   san luis obispo coast	
<b>Mohua</b>	12/18/46
sauvignon blanc   marlborough, nz	
<b>Morgan</b>	14/21/54
sauvignon blanc   arroyo seco	
<b>Tyler</b>	15/22.5/58
chardonnay   santa barbara county	
<b>Rombauer</b>	20/30/78
chardonnay   carneros	
<b>Banshee</b> 	12/18/–
pinot noir   sonoma county	
<b>Santa Julia</b> 	13/19.5/–
malbec   mendoza, argentina	
<b>Joel Gott 'Palisades'</b>	12/18/46
red blend   california	
<b>Lioco</b>	17/25.5/66
pinot noir   mendocino county	
<b>Cape D'Or</b>	13/19.5/50
cabernet sauvignon   south africa	
<b>Daou</b>	18/27/70
cabernet sauvignon   paso robles	


### SPARKLING

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

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

### REDS

<b>Piro Wine Co. 'Points West'</b>	66
pinot noir, santa barbara county	
<b>Hirsch 'Bohan-Dillon'</b>	89
pinot noir, sonoma coast	
<b>Kistler</b>	115
pinot noir, russian river valley	
<b>Domaine Serene 'Evenstad Reserve'</b>	125
pinot noir, willamette valley, or	
<b>Bedrock 'The Whole Shebang'</b>	42
zinfandel blend, california	
<b>Hartford</b>	69
zinfandel, russian river valley	
<b>The Prisoner</b>	79
red blend, napa valley	
<b>Jonata 'Todos'</b>	85
red blend, ballard canyon	
<b>Mollydooker 'The Boxer'</b>	60
shiraz, south australia	
<b>K Vintners 'Motor City Kitty'</b>	76
syrah, yakima valley, wa	
<b>Decoy by Duckhorn</b>	59
merlot, sonoma county	
<b>Charles Smith 'Substance'</b>	52
cabernet sauvignon, washington	
<b>Stag's Leap 'Artemis'</b>	100
cabernet sauvignon, napa valley	
<b>Silver Oak</b>	120
cabernet sauvignon, alexander valley	
<b>Nickel &amp; Nickel</b>	175
cabernet sauvignon, napa valley	

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