

# WINES BY THE BOTTLE

## SPARKLING

|   |     |
|---|-----|
| <b>Fratelli Cosmo</b><br>prosecco, italy                    | 48  |
| <b>Schramsberg</b><br>blanc de blancs brut, north coast     | 75  |
| <b>Taittinger 'La Francaise'</b><br>brut, champagne, france | 120 |
| <b>Dom Perignon</b><br>brut, épernay, france                | 399 |

## WHITES

|   |     |
|---|-----|
| <b>Mönchhof 'Mosel Slate'</b><br>riesling spätlese, mosel, germany      | 49  |
| <b>Kings Ridge</b><br>pinot gris, willamette valley, oregon             | 44  |
| <b>Railsback Freres</b><br>vermentinu, santa barbara county             | 56  |
| <b>Pine Ridge</b><br>chenin blanc + viognier, california                | 42  |
| <b>Grgich Hills</b><br>fume blanc, napa valley                          | 68  |
| <b>St. Supery</b><br>sauvignon blanc, napa valley                       | 62  |
| <b>Merry Edwards</b><br>sauvignon blanc, russian river valley           | 74  |
| <b>Stuhlmuller 'Estate'</b><br>chardonnay, alexander valley             | 62  |
| <b>Talley</b><br>chardonnay, arroyo grande                              | 66  |
| <b>Olivier Leflaive 'Les Sétilles'</b><br>chardonnay, bourgogne, france | 74  |
| <b>Rombauer</b><br>chardonnay, carneros                                 | 80  |
| <b>Chateau Montelena</b><br>chardonnay, napa valley                     | 95  |
| <b>Far Niente</b><br>chardonnay, napa valley                            | 99  |
| <b>Wayfarer</b><br>chardonnay, fort ross-seaview, sonoma coast          | 135 |

## REDS

|  |     |
|--|-----|
| <b>Piro Wine Co. 'Points West'</b><br>pinot noir, santa barbara county             | 66  |
| <b>Hirsch 'Bohan-Dillon'</b><br>pinot noir, sonoma coast                           | 89  |
| <b>Kistler</b><br>pinot noir, russian river valley                                 | 115 |
| <b>Radio Coteau 'La Neblina'</b><br>pinot noir, sonoma coast                       | 125 |
| <b>Domaine Serene 'Evenstad Reserve'</b><br>pinot noir, willamette valley, oregon  | 150 |
| <b>Bedrock 'The Whole Shebang'</b><br>zinfandel blend, california                  | 42  |
| <b>Zuccardi 'Poligonos'</b><br>malbec, uco valley, argentina                       | 62  |
| <b>The Prisoner</b><br>red blend, napa valley                                      | 79  |
| <b>Jonata 'Todos'</b><br>red blend, ballard canyon                                 | 85  |
| <b>Mollydooker 'The Boxer'</b><br>shiraz, south australia                          | 60  |
| <b>K Vintners 'Motor City Kitty'</b><br>syrah, yakima valley, wa                   | 76  |
| <b>Decoy by Duckhorn</b><br>merlot, sonoma county                                  | 59  |
| <b>Finca Decero</b><br>cabernet sauvignon, mendoza, argentina                      | 58  |
| <b>Obsidian 'Volcanic Estate'</b><br>cabernet sauvignon, red hills lake county, ca | 78  |
| <b>Stag's Leap 'Artemis'</b><br>cabernet sauvignon, napa valley                    | 115 |
| <b>Silver Oak</b><br>cabernet sauvignon, alexander valley                          | 135 |
| <b>Nickel &amp; Nickel</b><br>cabernet sauvignon, napa valley                      | 175 |
| <b>Orin Swift 'Mercury Head'</b><br>cabernet sauvignon, napa valley                | 225 |

# COCKTAILS

## Mai Tai

Our signature cocktail made with aloha, fresh hawaiian juices & two types of rum | 17

*try a locally influenced version of the original mai tai, with kōloa rum | 19*

## 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 | 25

*Add a selvarey chocolate rum float +6.5*

## 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

## Guava Daiquiri

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

## Cilantro Mango Heat

Mango & cilantro margarita, fresh lime, on the rocks, tajín rim, jalapeño for a little kick | 16

## Chee Hoo Chiller Slushie

100% hawai'i grown fruit juice slushie, choice of vodka, tequila or rum | 17

## Lavender Yuzu Lemonade

A refreshing cocktail with tito's vodka, joto yuzu sake, house made lavender syrup, fresh lime juice, and a splash of club soda | 17

## Coco Espresso Martini

A shaken martini with ketel one vodka, coffee liqueur, coconut, and coffee | 17

## Poipu Piña Colada

Our classic piña colada, served in a locally grown pineapple | 25

*Add a flavor - strawberry, lilikoi, or mango*



## Tropical Slushie

100% hawai'i grown fruit juice | 10

# MOCKTAILS

## Island Flower

Pineapple, mint, homemade hibiscus syrup, soda | 10

# WINES BY THE GLASS

GLASS / 9 OZ. CARAFE / BOTTLE

|  |            |  |            |
|--|------------|--|------------|
| <b>Poema</b><br>brut   cava, spain                     | 12/18/46   | <b>Mont Gravet</b><br>rosé of cinsault   pays d'oc, france               | 12/18/-    |
| <b>Lokelani</b><br>sparkling rosé   maui               | 17/25.5/66 | <b>Stolpman 'Love You Bunches'</b><br>rosé of gsm   santa barbara county | 15/22.5/58 |
| <b>La Fiera</b><br>pinot grigio   della venezia, italy | 11/16.5/42 | <b>The Pinot Project</b><br>pinot noir   california                      | 12/18/-    |
| <b>Selbach 'Ahi'</b><br>riesling   mosel, germany      | 11/16.5/42 | <b>Argyle 'Bloom House'</b><br>pinot noir   willamette valley            | 16/24/62   |
| <b>Mohua</b><br>sauvignon blanc   marlborough, nz      | 12/18/46   | <b>Santa Julia</b><br>malbec   mendoza, argentina                        | 13/19.5/-  |
| <b>Morgan</b><br>sauvignon blanc   arroyo seco         | 14/21/54   | <b>Joel Gott 'Palisades'</b><br>red blend   california                   | 12/18/46   |
| <b>Chamisal</b><br>chardonnay   san luis obispo coast  | 12/18/-    | <b>Cape D'Or</b><br>cabernet sauvignon   south africa                    | 13/19.5/50 |
| <b>Tyler</b><br>chardonnay   santa barbara county      | 15/22.5/58 | <b>Charles Smith 'Substance'</b><br>cabernet sauvignon   columbia valley | 16/24/62   |
| <b>Jordan</b><br>chardonnay   russian river valley     | 20/30/78   |  |            |

We use keg wine for improved quality & environmentally friendly practices when available

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

**Duke's Blonde Ale** 10/13  
kona brewing co. | 4.2% abv

**Hop Island (HI-PA) IPA** 11/14.5  
honolulu beerworks | 7.5% abv

**Coors Light** 8/10  
coors brewing co. | 4.2% abv

**Pueo Pale Ale** 10.5/13.5  
maui brewing co. | 5.6% abv

**Big Swell IPA** 10.5/13.5  
maui brewing co. | 6.8% abv

**Pillow Talk Hazy IPA** 12/15.5  
kaua'i island brewing co. | 6.5% abv

**Lavaman Red Ale** 10/13  
kona brewing co. | 5.6% abv

**Alaka'i Oatmeal Stout** 12/15.5  
kaua'i island brewing co. | 7.0% abv

**Castaway IPA** 10/13  
kona brewing co. | 6.0% abv

**Michelob Ultra** 8.5/10.5  
michelob brewing | 4.2% abv

**Pau Hana Pilsner** 10.5/13.5  
maui brewing co. | 5.2% abv

## CANS

**POG or Dragonfruit Seltzer** 8.5  
maui brewing co. | 5.0% abv  
100 cal, 1g. carb

**Juneshine** 9.5  
hard kombucha | 6.0% abv

**Kōloa Sparkling Hawaiian Rum Cocktail** 9.5  
kōloa rum co. | 4.5% abv

*In an effort to reduce our environmental footprint, the T S family of restaurants proudly serves beer on tap only.*

*We are working to eliminate single-use plastic and glass products for the health of our 'āina, our favorite places to play.*

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen.



Produce sourced from family-owned kaua'i 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

### CHEF'S TASTING MENU (4-5pm)

Enjoy a two course tasting menu of our chef's selection

### 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!

## 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 | glass 16 | bottle 78

### Hibiscus Burst

Vodka, home made hibiscus syrup, sparkling wine, on the rocks, sugar rim | 16

### It's Too Early, Mary

Bloody mary mix | 15

### Tropical Sangria

Pineapple, passion, orange, guava, seasonal fruits, choice of red or white | 16

## PŪPŪS

### Fried Calamari Strips

Guava cocktail sauce | 21

### Crispy Hoisin Honey Pork Ribs

Compart family farms all natural pork ribs, chili spiked hoisin glaze, pickled cucumbers | 21

### Caesar

Romaine lettuce, grated & shredded parmesan, taro & focaccia herb croutons | 11.5

### Kale\*

Kunana dairy goat cheese, asian pear, pickled beets, figs, fresh pineapple, candied macadamia nuts, local honey white balsamic vinaigrette | 13.5

### 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 | 23

## KEIKI BRUNCH

kids 10 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

### Taro French Toast

Sweet butter syrup | 12

### Omelet

Applewood smoked ham, mild cheddar cheese | 14

### Bacon and an Egg\*

Farm fresh egg your way, duroc bacon | 13


### Fried Chicken

Crispy all natural chicken strips, panko breaded, ranch dipping sauce | 14

### Cheeseburger\*

1/4 lb. usda choice beef, cheddar cheese | 13

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.

## ALL DAY BREAKFAST

### Beach Boy Breakfast Burrito

Portuguese sausage, bacon, potatoes, scrambled eggs, green onion, mixed cheese, avocado, chipotle aioli, cilantro | 21

### Avocado Toast\*

Focaccia, watermelon radish, blistered cherry tomatoes, red onion, arugula, poached egg, lilikoi vinaigrette | 16  
*add applewood smoked bacon 3*

### Shrimp Omelet

Jumbo shrimp, fresh spinach, roasted garlic aioli, green onions, hollandaise, breakfast potatoes | 23

## SIGNATURE BRUNCH

### Eggs Benedict\*

Honey smoked ham, english muffins, poached local eggs, housemade hollandaise, breakfast potatoes | 23

### 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 | 21

## LUNCH

### Fish Tacos

Cajun grilled, flour tortillas, guacamole, pico de gallo, shaved jalapeño, roasted tomatillo aioli, tortilla chips, fresh salsa | 25.5

### Panko & Macnut Crusted Fresh Fish

Parmesan & panko dusted, lemon caper butter, white rice, macaroni salad, bok choy, macadamia nut slaw | 29

### Cheddar Burger\*

Medeiros farms grass fed kaua'i beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce, fries | 21.5  
*add applewood smoked bacon 3 or avocado 2*

## DESSERTS

### Original Hula Pie

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 14

### Taro Coconut Bread Pudding

Sweet butter rum glaze | 13

### Hawaiian Breakfast\*

Two local medeiros farm eggs, served your way, applewood smoked bacon, fresh fruit, local style fried rice | 17.5

### Kaua'i's Farmer Omelet

Locally grown zucchini, squash, red & yellow peppers, sweet onion, with breakfast potatoes | 19  
*egg whites available*

### Taro Macnut French Toast

Sweet butter rum syrup | 18.5

### 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

### Kama'āina Bowl\*

Sesame shoyu ahi poke, kalua pork, white rice, kimchee, kalo chips, ocean salad, and poi from kaua'i's aloha 'āina poi company | 25

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

Thin sliced greater omaha's angus beef, horseradish cream, swiss cheese, grilled onions, french roll, au jus | 23

### Banana Coconut Cream Pono Pie

Hana maui breadfruit "ulu", coconut, banana, nut crust, tropical fruit relish | 13  
*free of refined sugar, gluten & dairy*