

WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo prosecco, italy	48
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 fume blanc, napa valley	68
St. Supery sauvignon blanc, napa valley	62
Merry Edwards sauvignon blanc, russian river valley	74
Stuhlmuller 'Estate' chardonnay, alexander valley	62
Talley chardonnay, arroyo grande	66
Olivier Leflaive 'Les Sétilles' chardonnay, bourgogne, france	74
Rombauer chardonnay, carneros	80
Chateau Montelena chardonnay, napa valley	95
Far Niente chardonnay, napa valley	99
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
Radio Coteau 'La Neblina' pinot noir, sonoma coast	125
Domaine Serene 'Evenstad Reserve' pinot noir, willamette valley, oregon	150
Bedrock 'The Whole Shebang' zinfandel blend, california	42
Zuccardi 'Poligonos' malbec, uco valley, argentina	62
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
Finca Decero cabernet sauvignon, mendoza, argentina	58
Obsidian 'Volcanic Estate' cabernet sauvignon, red hills lake county, ca	78
Stag's Leap 'Artemis' cabernet sauvignon, napa valley	115
Silver Oak cabernet sauvignon, alexander valley	135
Nickel & Nickel cabernet sauvignon, napa valley	175
Orin Swift 'Mercury Head' 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



MOCKTAILS

Island Flower

Pineapple, mint, homemade hibiscus syrup, soda | 10

Tropical Slushie

100% hawai'i grown fruit juice | 10

WINES BY THE GLASS

GLASS / 9 OZ. CARAFE / BOTTLE

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

PŪPŪS

Coconut Shrimp

Chili pepper water, pickled cucumbers | 23

Crispy Hoisin Honey Pork Ribs

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

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 | 21

Poke Stack*

Fresh ahi tuna, sesame shoyu, avocado, namasu, onion, kalo chips | 23

SOUPS & SALADS

Caesar

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

Maui Onion Soup

Parmesan & gruyère cheese, sweet taro, focaccia herb croutons | 13

Kale*

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

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!

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

FRESH FISH & SEAFOOD

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

"Keoki's Style"

Baked in a garlic, lemon & sweet basil glaze, okinawan sweet potato mash, roasted tomato gastrique | 37

Seafood Risotto

Lobster, shrimp, fresh fish, shiitake mushrooms, chardonnay herb risotto | 38

Kalo Crusted Ahi*

Seared rare, grilled hearts of palm, bokchoy, shiitake mushroom, okinawan sweet potato mash, chive cream sauce | 45

Panko & Mac Nut Crusted

Macadamia nut & parmesan, herbed rice pilaf, lemon caper beurre blanc | 39

Roasted Lobster Tails

Two ¼ pound tails glazed "keoki's style", rice pilaf | 69

Fish & Chips

Beer battered locally caught fresh fish, tartar sauce, lemon, housemade macadamia nut slaw, french fries | 27.5

KEOKI'S FAVORITES

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 | 43

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

STEAKS & ISLAND FAVORITES

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

Guava BBQ Chicken

All natural chicken, rice pilaf, crisp vegetable kimchi slaw, guava bbq sauce | 31

Cheddar Burger*

Local medeiros farms grass fed beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce, fries | 21.5
add applewood smoked bacon 3

Wild Mushroom & Spinach Ravioli

Vegan ravioli, fire roasted tomatoes, locally sourced vegetables, basil & macadamia nuts, garlic chardonnay broth | 27

ADD TO YOUR ENTRÉE

Coconut Shrimp 15

Keoki's Glazed 1/4 lb. Tristan Lobster Tail  29

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

Banana Coconut Cream Pono Pie

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