

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

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| 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

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|--|-----|
| 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 tasty blend of kōloa 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

Guava Daiquiri

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

Lavender Lemonade

A locally inspired lemonade with pau maui vodka, distilled from pineapples, house made lavender syrup, and a splash of lemon-lime soda | 17

Makai Mule

Vodka, fresh pineapple juice, lime and an all natural handcrafted ginger beer brewed with cane sugar, local honey, and hawaiian ginger by maui brewing co. | 17

or take it up mauka, served with bourbon whiskey instead | 17

Chee Hoo Chiller Slushie

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

Lychee Martini

A perfectly balanced blend of pau maui vodka, lychee, cold pressed pineapple juice, and a freshly squeezed lemon, shaken and served up | 17

Cilantro Mango Heat

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

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 |

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

Michelob Ultra 8.5/11
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 kua'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 (1-4pm)

Taco specials

WEDNESDAY (1-4pm)

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

Lokelani

Sparkling rosé | maui | glass 16 | bottle 78

Coco Coffee Martini

A shaken martini with vodka, coffee liqueur, coconut, and coffee | 16

It's Too Early, Mary

Bloody mary mix | 15

Tropical Sangria

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

Iced Coffee

Maui oma | 4.95

Plantation Iced Tea

House brewed iced tea with fresh pineapple juice and lilikoi | 4.95

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 | 23

Caesar

Romaine lettuce, grated & shredded parmesan, 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 | 15

Hand Crafted Nachos

Fresh chips, cheese, olives, sour cream, guacamole, pico de gallo | 17
with grilled chicken or kalua pork | 21

Coconut Shrimp

Chili pepper water, pickled cucumbers | 23

FROM OUR BAKERY

Pineapple Carrot Muffins & Sweet Taro Rolls

Honey cinnamon butter | 7

KEIKI BRUNCH

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

Taro French Toast

Sweet butter syrup | 13

Omelet

Applewood smoked ham, mild cheddar cheese | 15

Bacon and an Egg*

Farm fresh egg your way, duroc bacon | 14


Fried Chicken

Crispy all natural chicken strips, panko breaded, ranch dipping sauce | 15

Cheeseburger*

1/4 lb. usda choice beef, cheddar cheese | 14

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, scrambled eggs, green onion, mixed cheese, avocado, chipotle aioli, cilantro, breakfast potatoes | 23

Avocado Toast*

Focaccia, watermelon radish, blistered cherry tomatoes, red onion, arugula, poached egg, lilikoi vinaigrette, served with breakfast potatoes | 17

add applewood smoked bacon 4

Shrimp Omelet

Jumbo shrimp, fresh spinach, roasted garlic aioli, green onions, hollandaise, breakfast potatoes | 25

SIGNATURE BRUNCH

Eggs Benedict*

Taro sweet bread, kalua pork, spinach, poached local eggs, housemade hollandaise, breakfast potatoes | 25

Keoki's Plate Lunch Special

Taste the flavors of kua'i with chef shalei's lunch special. changes daily, but always with steamed rice & mac salad | 23

LUNCH

Fish Tacos

Cajun grilled, flour tortillas, guacamole, pico de gallo, shaved jalapeño, roasted tomatillo aioli, tortilla chips, fresh salsa | 27

Panko & Macnut Crusted Fresh Fish

Parmesan & panko dusted, lemon caper butter, white rice, macaroni salad, bok choy, macadamia nut slaw | 31

Cheddar Burger*

Medeiros farms grass fed kua'i beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce, fries | 23
add applewood smoked bacon 4 or avocado 3

DESSERTS

Original Hula Pie

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 15

Taro Coconut Bread Pudding

Sweet butter rum glaze | 14

Hawaiian Breakfast*

Two local medeiros farm eggs, served your way, applewood smoked bacon, fresh fruit, local style fried rice | 19

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 | 19.5

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 | 23

Kama'āina Bowl*

Sesame shoyu ahi poke, kalua pork, white rice, kimchee, kalo chips, ocean salad, and poi from kua'i's aloha 'āina poi company | 27

Prime Rib Sandwich* "While it lasts"

Thin sliced greater omaha's angus beef, horseradish cream, swiss cheese, grilled onions, french roll, au jus | 25

Mango Pono Pie

Hana maui breadfruit "ulu", mango, maui honey, nut crust, tropical fruit relish | 14
free of refined sugar, gluten & dairy