

# WINES BY THE BOTTLE

## SPARKLING

<b>Fratelli Cosmo</b> prosecco, italy	52
<b>Schramsberg</b> blanc de blancs brut, north coast	75
<b>Taittinger ‘La Francaise’</b> brut, champagne, france	120
<b>Dom Perignon</b> brut, épernay, france	399

## WHITES

<b>Friã Friõ</b> white blend vinho verde, portugal	48
<b>Mönchhof ‘Mosel Slate’</b> riesling spätlese, mosel, germany	56
<b>Kings Ridge</b> pinot gris, willamette valley, oregon	48
<b>Railsback Freres</b> vermentinu, santa barbara county	56
<b>Pine Ridge</b> chenin blanc + viognier, california	46
<b>Grgich Hills</b> fume blanc, napa valley	68
<b>Merry Edwards</b> sauvignon blanc, russian river valley	74
<b>Talley</b> chardonnay, arroyo grande	66
<b>David Finlayson ‘Camino Africana’</b> chardonnay, stellenbosch, south africa	72
<b>Olivier Leflaive ‘Les Sétilles’</b> chardonnay, bourgogne, france	74
<b>Rombauer</b> chardonnay, carneros	84
<b>Chateau Montelena</b> chardonnay, napa valley	95
<b>Far Niente</b> chardonnay, napa valley	99
<b>Wayfarer</b> chardonnay, fort ross-seaview, sonoma coast	120

## REDS

<b>Piro Wine Co. ‘Points West’</b> pinot noir, santa barbara county	66
<b>Our Lady of Guadalupe</b> pinot noir, sta. rita hills	95
<b>Kistler</b> pinot noir, russian river valley	115
<b>Radio Coteau ‘La Neblina’</b> pinot noir, sonoma coast	125
<b>Tyler</b> pinot noir, fiddlestix vyd, sta. rita hills	135
<b>Domaine Serene ‘Evenstad Reserve’</b> pinot noir, willamette valley, oregon	150
<b>Bedrock ‘The Whole Shebang’</b> zinfandel blend, california	46
<b>Zuccardi ‘Poligonos’</b> malbec, uco valley, argentina	66
<b>The Prisoner</b> red blend, napa valley	79
<b>Jonata ‘Todos’</b> red blend, ballard canyon	85
<b>Mollydooker ‘The Boxer’</b> shiraz, south australia	64
<b>K Vintners ‘Motor City Kitty’</b> syrah, yakima valley, wa	76
<b>Decoy by Duckhorn</b> merlot, sonoma county	62
<b>Marqués de Cáceres ‘Reserva’</b> tempranillo, rioja, spain	82
<b>Stag’s Leap ‘Artemis’</b> cabernet sauvignon, napa valley	115
<b>Silver Oak</b> cabernet sauvignon, alexander valley	135
<b>Nickel &amp; Nickel</b> cabernet sauvignon, napa valley	175
<b>Orin Swift ‘Mercury Head’</b> 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 kuaa’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, lilikoï, 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		
<b>Poema</b> brut   cava, spain	13/19.5/50	<b>Mont Gravet</b>  13/19.5/- rosé of cinsault   pays d'oc, france
<b>Lokelani</b> sparkling rosé   maui	17/25.5/66	<b>Stolpman ‘Love You Bunches’</b> rosé of gsm   santa barbara county
<b>La Fiera</b> pinot grigio   della venezia, italy	12/18/46	<b>The Pinot Project</b>  14/21/- pinot noir   california
<b>Selbach ‘Ahi’</b> riesling   mosel, germany	12/18/46	<b>Argyle ‘Bloom House’</b> pinot noir   willamette valley
<b>Mohua</b> sauvignon blanc   marlborough, nz	13/19.5/50	<b>Santa Julia</b>  13/19.5/- malbec   mendoza, argentina
<b>St. Supéry</b> sauvignon blanc   napa valley	15/22.5/58	<b>Joel Gott ‘Palisades’</b> red blend   california
<b>Chamisal</b>  13/19.5/- chardonnay   san luis obispo coast		<b>Cape D’Or</b> cabernet sauvignon   south africa
<b>Tyler</b> chardonnay   santa barbara county	16/24/62	<b>Obsidian</b> cabernet sauvignon   red hills lake county, ca
<b>ZD</b> chardonnay   california	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**

<b>Longboard Lager</b> kona brewing co.   4.6% abv	10/13
<b>Duke’s Blonde Ale</b> kona brewing co.   4.2% abv	10/13
<b>Hop Island (HI-PA) IPA</b> honolulu beerworks   7.5% abv	11/14.5
<b>Coors Light</b> coors brewing co.   4.2% abv	8/10
<b>Pueo Pale Ale</b> maui brewing co.   5.6% abv	10.5/13.5
<b>Big Swell IPA</b> maui brewing co.   6.8% abv	10.5/13.5
<b>Pillow Talk Hazy IPA</b> kaua’i island brewing co.   6.5% abv	12/15.5
<b>Lavaman Red Ale</b> kona brewing co.   5.6% abv	10/13
<b>Alaka’i Oatmeal Stout</b> kaua’i island brewing co.   7.0% abv	12/15.5
<b>Michelob Ultra</b> michelob brewing   4.2% abv	8.5/11
<b>Pau Hana Pilsner</b> maui brewing co.   5.2% abv	10.5/13.5

## CANS

<b>POG or Dragonfruit Seltzer</b> maui brewing co.   5.0% abv 100 cal, 1g. carb	8.5
<b>Sun Cruiser</b> real iced tea and real vodka with lemon juice and a perfect hint of sweetness   4.5% abv	8
<b>Juneshine</b> hard kombucha   6.0% abv	9.5

*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 (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 17 | bottle 66

### 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

Duroc bacon, 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.  
A 5% surcharge will be added to takeout orders  
 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,  
mixed cheese, avocado, chipotle aioli, cilantro,  
breakfast potatoes | 23

### Avocado Toast\*

Foccacia, watermelon radish, blistered  
cherry tomatoes, red onion, local greens,  
poached egg, lilikoi vinaigrette | 17  
*add applewood smoked bacon 4*

### Shrimp Omelet

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

## SIGNATURE BRUNCH

### Eggs Benedict\*

Locally baked taro sweet bread, kalua pork,  
spinach, poached local eggs, housemade  
hollandaise, breakfast potatoes | 25

### 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 | 23

## LUNCH

### Fish Tacos

Cajun grilled mahi-mahi, 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 kaua'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  
kaua'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*