

# 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 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

<b>Poema</b>	13/19.5/50	<b>Mont Gravet</b> 🍷	13/19.5/50
brut   cava, spain		rosé of cinsault   pays d'oc, france	
<b>Lokelani</b>	17/25.5/66	<b>Stolpman</b>	
sparkling rosé   maui		<b>'Love You Bunches'</b>	15/22.5/58
<b>La Fiera</b>	12/18/46	rosé of gsm   santa barbara county	
pinot grigio   della venezia, italy		<b>The Pinot Project</b> 🍷	14/21/58
<b>Selbach 'Ahi'</b>	12/18/46	pinot noir   california	
riesling   mosel, germany		<b>Argyle 'Bloom House'</b>	16/24/62
<b>Mohua</b>	13/19.5/50	pinot noir   willamette valley	
sauvignon blanc   marlborough, nz		<b>Santa Julia</b> 🍷	13/19.5/50
<b>St. Supéry</b>	15/22.5/58	malbec   mendoza, argentina	
sauvignon blanc   napa valley		<b>Joel Gott 'Palisades'</b>	13/19.5/50
<b>Chamisal</b> 🍷	13/19.5/-	red blend   california	
chardonnay   san luis obispo coast		<b>Cape D'Or</b>	14/21/58
<b>Tyler</b>	16/24/62	cabernet sauvignon   south africa	
chardonnay   santa barbara county		<b>Obsidian</b>	18/27/70
<b>ZD</b>	20/30/78	cabernet sauvignon   red hills lake county, ca	
chardonnay   california			

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

# 29º DRAFT BEERS

Keoki's proudly uses the 29º 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

## 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 | 23

### Ahi Sashimi\* ⑥ "While it lasts"

Local line caught #1 ahi, shredded cabbage,  
pickled ginger, wasabi, shoyu | 27

### Hand Crafted Nachos

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

### Fried Calamari Strips

Guava cocktail sauce | 21

### Poke Stack\*

Fresh ahi tuna, sesame shoyu, avocado,  
namasu, onion, kalo chips | 25

## SOUPS & SALADS

### Caesar

Romaine lettuce, grated & shredded parmesan,  
taro and focaccia herb croutons | 13

### Maui Onion Soup

Parmesan & gruyère cheese, sweet taro,  
focaccia herb croutons | 16

### Kale\* ⑥

Kunana dairy goat cheese, asian pear,  
pickled beets, figs, fresh pineapple, candied  
macadamia nuts, local honey white balsamic  
vinaigrette | 15

## FROM OUR BAKERY

### Pineapple Carrot Muffins & Sweet Taro Rolls

Honey cinnamon butter | 7

## 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!

A 20% gratuity will be added for parties of 8 or more.

A 5% surcharge will be added to takeout orders.

⑥ 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" ⑥

Baked in a garlic, lemon & sweet basil glaze,  
okinawan sweet potato mash, roasted tomato  
gastrique | 39

### Seafood Risotto ⑥

Lobster, shrimp, fresh fish, shiitake mushrooms,  
chardonnay herb risotto | 39

### Seven Spiced Ahi\*

Seared rare, cold sesame noodle salad,  
papaya mustard | 47

### Panko & Mac Nut Crusted

Macadamia nut & parmesan, herbed rice pilaf,  
lemon caper beurre blanc | 41

### Roasted Lobster Tails ⑥

Two tails glazed "keoki's style", rice pilaf | 74

### Fish & Chips

Beer battered mahi-mahi, tartar sauce, lemon,  
housemade macadamia nut slaw, french fries | 29

## 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 | 45

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

Greater omaha's angus beef, chive cream mashed potatoes, horseradish cream, au jus  
12 oz. cut 47 | 24 oz. cut 89

## STEAKS & ISLAND FAVORITES

### Filet Steak Kiana\*

Greater omaha's corn fed angus beef, keoki's  
steak Diane with mushroom risotto, shiitake  
mushroom cream, truffle butter | 56

### Duroc Pork Ribs

All natural pork, slow cooked imu style, chive  
cream mashed potatoes, island bbq sauce | 37

### Guava BBQ Chicken

All natural chicken, white rice, crisp vegetable  
kimchi slaw, guava bbq sauce | 33

### Cheddar Burger\*

Local medeiros farms grass fed beef, aged  
cheddar, shredded lettuce, tomato, onion,  
pickle, keoki's island sauce, fries | 23  
*add applewood smoked bacon 4*

### Wild Mushroom & Spinach Ravioli

Vegan ravioli, fire roasted tomatoes, locally  
sourced vegetables, basil & macadamia nuts,  
garlic chardonnay broth | 29

## ADD TO YOUR ENTRÉE

Coconut Shrimp 17

Keoki's Glazed Lobster Tail ⑥ 33

## 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

### Mango Pono Pie ⑥

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