

WINES BY THE BOTTLE

SPARKLING

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

WHITES

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

REDS

Piro Wine Co. ‘Points West’ pinot noir, santa barbara county	66
Our Lady of Guadalupe pinot noir, sta. rita hills	95
Kistler pinot noir, russian river valley	115
Radio Coteau ‘La Neblina’ pinot noir, sonoma coast	125
Tyler pinot noir, fiddlestix vyd, sta. rita hills	135
Domaine Serene ‘Evenstad Reserve’ pinot noir, willamette valley, oregon	150
Bedrock ‘The Whole Shebang’ zinfandel blend, california	46
Zuccardi ‘Poligonos’ malbec, uco valley, argentina	66
The Prisoner red blend, napa valley	79
Jonata ‘Todos’ red blend, ballard canyon	85
Mollydooker ‘The Boxer’ shiraz, south australia	64
K Vintners ‘Motor City Kitty’ syrah, yakima valley, wa	76
Decoy by Duckhorn merlot, sonoma county	62
Marqués de Cáceres ‘Reserva’ tempranillo, rioja, spain	82
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

Poema brut cava, spain	13/19.5/50	Mont Gravet  rosé of cinsault pays d'oc, france	13/19.5/-
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	12/18/46	The Pinot Project  pinot noir california	14/21/-
Selbach 'Ahi' riesling mosel, germany	12/18/46	Argyle 'Bloom House' pinot noir willamette valley	16/24/62
Mohua sauvignon blanc marlborough, nz	13/19.5/50	Santa Julia  malbec mendoza, argentina	13/19.5/-
St. Supéry sauvignon blanc napa valley	15/22.5/58	Joel Gott 'Palisades' red blend california	13/19.5/50
Chamisal  chardonnay san luis obispo coast	13/19.5/-	Cape D'Or cabernet sauvignon south africa	14/21/54
Tyler chardonnay santa barbara county	16/24/62	Obsidian cabernet sauvignon red hills lake county, ca	18/27/70
ZD chardonnay california	20/30/78		

 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

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

CANS

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

Fried Calamari Strips

Guava cocktail sauce | 21

Hand Crafted Nachos

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

Fire Roasted Vegetable Dip

Puree of tomatoes, roasted squash, bell peppers,
garlic, served chilled with kunana dairy goat cheese
& herb grilled flatbread | 19

Ahi Sashimi* © “While it lasts”

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

SOUPS & SALADS

add all natural chicken +8 or fresh fish +12

Caesar

Romaine lettuce, grated & shredded
parmesan, taro and 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

Maui Onion Soup

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

FROM OUR BAKERY

Pineapple Carrot Muffins & Sweet Taro Rolls

Honey cinnamon butter | 7

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)*

Fish Tacos

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

Fish & Chips

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

Panko & Mac Nut Crusted

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

Chilled Shrimp Salad ©

Local grown lettuces, avocado, grape tomatoes,
pickled vegetables, egg, lilikoi vinaigrette, keoki's
island dressing | 25

KEOKI'S FAVORITES

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

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

ON BREAD

*We use local medeiros farms grass-fed beef for our burgers. sub a plant-based
"kaua'i made taro patty": for any burger below. gluten free bun available.
Substitute caesar | 3*

Cheddar Burger*

Shredded lettuce, tomato, pickle, onion,
keoki's island sauce, fries | 23
add applewood smoked bacon 4

Kalua Pork Sandwich

All natural pork, slow cooked imu style,
roasted tomatillo aioli, slaw, kalo chips | 23

Prime Rib Sandwich* “While it lasts”

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

Korean Fried Chicken Sandwich

All natural chicken, lime kimchee slaw,
gochujang aioli, kalo chips | 21

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 ©

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

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

© 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