

# 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>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, liliko'i, or mango*



**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

# 29º DRAFT BEERS

Keoki’s proudly uses the 29º blizzard draft system | (16oz. / 20oz.)

**Local Beer Flight | 18**

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	11/14
<b>Duke’s Blonde Ale</b> kona brewing co.   4.2% abv	11/14
<b>Hop Island (HI-PA) IPA</b> honolulu beerworks   7.5% abv	12/15.5
<b>Coors Light</b> coors brewing co.   4.2% abv	9/11
<b>Pueo Pale Ale</b> maui brewing co.   5.6% abv	11.5/14.5
<b>Big Swell IPA</b> maui brewing co.   6.8% abv	11.5/14.5
<b>Pillow Talk Hazy IPA</b> kaua’i island brewing co.   6.5% abv	13/16.5
<b>Lavaman Red Ale</b> kona brewing co.   5.6% abv	11/14
<b>Alaka’i Oatmeal Stout</b> kaua’i island brewing co.   7.0% abv	13/16.5
<b>Michelob Ultra</b> michelob brewing   4.2% abv	9.5/11
<b>Pau Hana Pilsner</b> maui brewing co.   5.2% abv	11.5/14.5

## CANS

<b>Maui Brewing Co. Seltzer</b> 100 cal, 1g. carb   5.0% abv	9.5
<b>Sun Cruiser</b> real iced tea and real vodka with lemon juice and a perfect hint of sweetness   4.5% abv	9
<b>Juneshine</b> hard kombucha   6.0% abv	10

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 –these items are prepared with gluten-free  
ingredients. However, our kitchen prepares items with common  
allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts,  
fish, and shellfish. 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*