

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
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

		GLASS / 9 OZ. CARAFE / BOTTLE
Poema brut cava, spain	13/19.5/50	
Lokelani sparkling rosé maui	17/25.5/66	
La Fiera pinot grigio della venezia, italy	12/18/46	
Selbach ‘Ahi’ riesling mosel, germany	12/18/46	
Mohua sauvignon blanc marlborough, nz	13/19.5/50	
St. Supéry sauvignon blanc napa valley	15/22.5/58	
Chamisal chardonnay san luis obispo coast	13/19.5/-	
Tyler chardonnay santa barbara county	16/24/62	
ZD chardonnay california	20/30/78	
Mont Gravet rosé of cinsault pays d’oc, france	13/19.5/-	
Stolpman ‘Love You Bunches’ rosé of gsm santa barbara county	15/22.5/58	
The Pinot Project pinot noir california	14/21/-	
Argyle ‘Bloom House’ pinot noir willamette valley	16/24/62	
Santa Julia malbec mendoza, argentina	13/19.5/-	
Joel Gott ‘Palisades’ red blend california	13/19.5/50	
Cape D’Or cabernet sauvignon south africa	14/21/54	
Obsidian cabernet sauvignon red hills lake county, ca	18/27/70	

 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

Longboard Lager kona brewing co. 4.6% abv	11/14
Duke’s Blonde Ale kona brewing co. 4.2% abv	11/14
Hop Island (HI-PA) IPA honolulu beerworks 7.5% abv	12/15.5
Coors Light coors brewing co. 4.2% abv	9/11
Pueo Pale Ale maui brewing co. 5.6% abv	11.5/14.5
Big Swell IPA maui brewing co. 6.8% abv	11.5/14.5
Pillow Talk Hazy IPA kaua’i island brewing co. 6.5% abv	13/16.5
Lavaman Red Ale kona brewing co. 5.6% abv	11/14
Alaka’i Oatmeal Stout kaua’i island brewing co. 7.0% abv	13/16.5
Michelob Ultra michelob brewing 4.2% abv	9.5/11
Pau Hana Pilsner maui brewing co. 5.2% abv	11.5/14.5

CANS

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

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 – 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.

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