

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, lilikoi, or mango

MOCKTAILS

<b>Island Flower</b> Pineapple, mint, homemade hibiscus syrup, soda   10	<b>Tropical Slushie</b> 100% hawai’i grown fruit juice   10
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WINES BY THE GLASS

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

## 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\* ⑥ “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\* ⑥

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 ⑥

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 ⑥

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.

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