WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo 52
prosecco, italy

Schramsberg 75
blanc de blancs brut, north coast

Taittinger 'La Francaise' 120
brut, champagne, france

Dom Perignon 399
brut, épernay, france

WHITES

Friā Friō 48
white blend vinho verde, portugal

Mönchhof 'Mosel Slate' 56
riesling spätlese, mosel, germany

Kings Ridge 48
pinot gris, willamette valley, oregon

Pine Ridge 46
chenin blanc + viognier, california

Grgich Hills 68
fume blanc, napa valley

Merry Edwards 74
sauvignon blanc, russian river valley

Talley 66
chardonnay, arroyo grande

David Finlayson 'Camino Africana' 72
chardonnay, stellenbosch, south africa

Olivier Leflaive 'Les Sétilles' 74
chardonnay, bourgogne, france

Rombauer 84
chardonnay, carneros

Chateau Montelena 95
chardonnay, napa valley

Far Niente 99
chardonnay, napa valley

Wayfarer 120
chardonnay, fort ross-seaview, sonoma coast

REDS

Piro Wine Co. 'Points West' 66
pinot noir, santa barbara county

Our Lady of Guadalupe 95
pinot noir, sta. rita hills

Kistler 115
pinot noir, russian river valley

Radio Coteau 'La Neblina' 125
pinot noir, sonoma coast

Tyler 135
pinot noir, fiddlestix vyd, sta. rita hills

Domaine Serene 'Evenstad Reserve' 150
pinot noir, willamette valley, oregon

Bedrock 'The Whole Shebang' 46
zinfandel blend, california

Zuccardi 'Poligonos' 66
malbec, uco valley, argentina

The Prisoner 79
red blend, napa valley

Jonata 'Todos' 85
red blend, ballard canyon

Mollydooker 'The Boxer' 64
shiraz, south australia

K Vintners 'Motor City Kitty' 76
syrah, yakima valley, wa

Decoy by Duckhorn 62
merlot, sonoma county

Marqués de Cáceres 'Reserva' 82
tempranillo, rioja, spain

Stag's Leap 'Artemis' 115
cabernet sauvignon, napa valley

Silver Oak 135
cabernet sauvignon, alexander valley

Nickel & Nickel 175
cabernet sauvignon, napa valley

Orin Swift 'Mercury Head' 225
cabernet sauvignon, napa valley

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.

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 | 17

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

Garden Isle Spritzer
Liliko'i (passion fruit) lychee soda | 10

Tropical Slushie
100% hawai'i grown fruit juice | 10

WINES BY THE GLASS

GLASS / 9 OZ. CARAFE / BOTTLE

Poema 13/19.5/50
brut | cava, spain

Lokelani 17/25.5/66
sparkling rosé | maui

La Fiera 12/18/46
pinot grigio | della venezia, italy

Selbach 'Ahi' 12/18/46
riesling | mosel, germany

Mohua 13/19.5/50
sauvignon blanc | marlborough, nz

St. Supéry 15/22.5/58
sauvignon blanc | napa valley

Chamisal 13/19.5/-
chardonnay | san luis obispo coast

Tyler 16/24/62
chardonnay | santa barbara county

ZD 20/30/78
chardonnay | california

Mont Gravet 13/19.5/-
rosé of cinsault | pays d'oc, france

Stolpman 'Love You Bunches' 15/22.5/58
rosé of gsm | santa barbara county

The Pinot Project 14/21/-
pinot noir | california

Argyle 'Bloom House' 16/24/62
pinot noir | willamette valley

Santa Julia 13/19.5/-
malbec | mendoza, argentina

Joel Gott 'Palisades' 13/19.5/50
red blend | california

Cape D'Or 14/21/54
cabernet sauvignon | south africa

Obsidian 18/27/70
cabernet sauvignon | red hills lake county, ca

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

Duke's Blonde Ale 11/14
kona brewing co. | 4.2% abv

Longboard Lager 11/14
kona brewing co. | 4.6% abv

Hop Island (HI-PA) IPA 12/15.5
honolulu beerworks | 7.5% abv

Coors Light 9/11
coors brewing co. | 4.2% abv

Pueo Pale Ale 11.5/14.5
maui brewing co. | 5.6% abv

Big Swell IPA 11.5/14.5
maui brewing co. | 6.8% abv

Pillow Talk Hazy IPA 13/16.5
kaua'i island brewing co. | 6.5% abv

Lavaman Red Ale 11/14
kona brewing co. | 5.6% abv

Alaka'i Oatmeal Stout 13/16.5
kaua'i island brewing co. | 7.0% abv

Michelob Ultra 9.5/11
michelob brewing | 4.2% abv

Pau Hana Pilsner 11.5/14.5
maui brewing co. | 5.2% abv

CANS

Maui Brewing Co. Seltzer 9.5
100 cal, 1g. carb | 5.0% abv

Sun Cruiser 9
real iced tea and real vodka with lemon juice and a perfect hint of sweetness | 4.5% abv

Juneshine 10
hard kombucha | 6.0% abv

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 | 23.5

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 | 21.5

Hand Crafted Nachos
Fresh chips, cheese, olives, sour cream, guacamole, pico de gallo | 18
add grilled chicken or kalua pork 5

Fire Roasted Vegetable Dip
Purèe of tomatoes, roasted squash, bell peppers, garlic, served chilled with kunana dairy goat cheese & herb grilled flatbread I 19

Ahi Sashimi* Ⓖ **"While it lasts"**
Local line caught #1 ahi, shredded cabbage, pickled ginger, wasabi, shoyu | 29

SOUPS & SALADS

add all-natural chicken +8 or fresh fish +12

Caesar
Romaine lettuce, grated & shredded parmesan, taro and focaccia herb croutons | 14

Kale* Ⓖ
Goat cheese, asian pear, pickled beets, figs, fresh pineapple, candied macadamia nuts, local honey white balsamic vinaigrette | 16

Maui Onion Soup
Parmesan & gruyère cheese, sweet taro, focaccia herb croutons I 16

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 (11am-4pm)

Specialty burgers & a beer

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 – 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)

Fish Tacos
Cajun grilled mahi-mahi, flour tortillas, guacamole, pico de gallo, shaved jalapeño, roasted tomatillo aioli, tortilla chips, fresh salsa | 29

Fish & Chips
Beer battered mahi-mahi, tartar sauce, lemon, house-made macadamia nut slaw, french fries | 29

Panko & Mac Nut Crusted
Parmesan & panko dusted, lemon caper beurre blanc, white rice, macaroni salad, bok choy | 31

Chilled Shrimp Salad Ⓖ
Local grown lettuces, avocado, grape tomatoes, pickled vegetables, egg, liliko'i 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 I 24

Kama'āina Bowl*
Sesame shoyu ahi poke, kalua pork, white rice, kimchi, sweet potato and kalo chips, ocean salad, and poi from kaua'i's aloha 'āina poi company | 27

ON BREAD

Gluten free bun available.
Substitute caesar | 4

Cheddar Burger*
Local medeiros farms grass-fed beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce, fries | 23.5
add applewood smoked bacon 4 or avocado 3
kaua'i made plant-based taro patty available

Korean Fried Chicken Sandwich
All-natural chicken, lime kimchi slaw, gochujang aioli, sweet potato and kalo chips | 22

Prime Rib Sandwich* "While it lasts"
Thin sliced greater omaha's angus beef, horseradish cream, swiss cheese, grilled onion, french roll, au jus, fries | 26

Kalua Pork Sandwich
All-natural pork, slow cooked imu style, roasted tomatillo aioli, slaw, sweet potato and kalo chips I 23.5

DESSERTS

Original Hula Pie
Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream I 15

Taro Coconut Bread Pudding
Sweet butter rum glaze I 14.5

Mango Pono Pie Ⓖ
Hana maui breadfruit "ulu", mango, maui honey, nut crust, tropical fruit relish I 14.5
free of refined sugar, gluten & dairy