

WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo prosecco, italy	56
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
Lieu Dit sauvignon blanc, santa ynez valley	66
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	88
Chateau Montelena chardonnay, napa valley	99
Far Niente chardonnay, napa valley	110
Wayfarer chardonnay, fort ross-seaview, sonoma coast	120

REDS

Piro Wine Co. ‘Points West’ pinot noir, santa barbara county	68
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	52
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 | 18

try a locally influenced version of the original mai tai, with kōloa rum | 20

Coconut Mojito A tasty blend of kōloa coconut rum, fresh lime juice, cream of coconut, and mint 18	Chee Hoo Chiller Slushie 100% hawai'i grown fruit juice slushie, choice of vodka, tequila or rum 18
Guava Daiquiri Served up, with kōloa kaua'i white rum, elderflower liqueur, guava purée, and fresh lime juice 18	Lychee Martini A perfectly balanced blend of pau maui vodka, lychee, cold pressed pineapple juice, and a freshly squeezed lemon, shaken and served up 18
Lavender Lemonade A locally inspired lemonade with pau maui vodka, distilled from pineapples, house-made lavender syrup, and a splash of lemon-lime soda 18	Cilantro Mango Heat Mango & cilantro margarita, fresh lime, on the rocks, tajín rim, jalapeño for a little kick 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. 18 or take it up mauka, served with bourbon whiskey instead 18	Poipu Piña Colada Our classic piña colada, served in a locally grown pineapple 26.5 Add a flavor - strawberry, liliko'i, or mango



MOCKTAILS

Garden Isle Spritzer Liliko'i (passion fruit) lychee soda 10	Tropical Slushie 100% hawai'i grown fruit juice 10
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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 mauï	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	13/19.5/50	The Pinot Project  pinot noir california	14/21/-
Selbach 'Ahi' riesling mosel, germany	13/19.5/50	Argyle 'Bloom House' pinot noir willamette valley	16/24/62
Mohua sauvignon blanc marlborough, nz	14/21/54	Santa Julia  malbec mendoza, argentina	13/19.5/-
St. Supéry sauvignon blanc napa valley	16/24/62	Joel Gott 'Palisades' red blend california	13/19.5/50
Chamisal  chardonnay san luis obispo coast	14/21/-	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 | 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 kona brewing co. 4.2% abv	11/14
Longboard Lager kona brewing co. 4.6% 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	10
Sun Cruiser real iced tea and real vodka with lemon juice and a perfect hint of sweetness 4.5% abv	10
Kona Brewing Co. Seltzer made only for hawaii 5.0% 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 (11am-4pm)

Taco specials

WEDNESDAY (11am-4pm)

Specialty burgers & a beer

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 liliko'i | 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 liliko'i | 4.95

PŪPŪS

Fried Calamari Strips

Guava cocktail sauce | 21.5

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 | 14

Kale* ☺

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

Hand Crafted Nachos

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

Coconut Shrimp

Chili pepper water, pickled cucumbers | 23.5

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

Syrup | 13

Omelet

Duroc bacon, mild cheddar cheese | 15

Bacon and an Egg*

Farm fresh egg your way, duroc bacon | 14

Fried Chicken

Crispy chicken strips, 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.

BREAKFAST

Beach Boy Breakfast Burrito

Portuguese sausage, bacon, scrambled eggs,
mixed cheese, avocado, chipotle aioli, cilantro,
breakfast potatoes | 23

Avocado Toast*

Focaccia, watermelon radish, blistered
cherry tomatoes, red onion, local greens,
poached egg, liliko'i 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, house-made
hollandaise, breakfast potatoes | 26

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 | 24

LUNCH

Cajun Fish Tacos

Flour tortillas, guacamole, pico de gallo, shaved
jalapeños, roasted tomatillo aioli, tortilla chips,
fresh salsa | 29

Panko & Mac Nut Crusted Fresh Fish

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

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

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 | 14.5

Hawaiian Breakfast*

Two local medeiros farms 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 Mac Nut French Toast

Sweet butter rum syrup | 19.5

Loco Moco*

Kaua'i grass-fed medeiros farms patty, kalua
pig, & portuguese sausage, two local eggs,
shiitake mushroom gravy, crisp onion strings,
green onions, local style fried rice | 25

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

Prime Rib Sandwich* "While it lasts"

Thin-sliced greater omaha's angus beef,
horseradish cream, swiss cheese, grilled onions,
french roll, au jus | 26

Mango Pono Pie ☺

Hana maui breadfruit "ulu", mango, maui honey,
nut crust, tropical fruit relish | 14.5
free of refined sugar, gluten & dairy