

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen.



Produce sourced from family-owned kauai 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 kauai with chef shalei's plate lunch special. Changes daily, but always with steamed rice & mac salad

### TUESDAY (2-4pm)

Tacos & margarita specials

### WEDNESDAY (2-4pm)

Specialty burgers & beers

### SATURDAY & SUNDAY

#### Brunch (9am-2pm)

Featuring eggs benedict, avocado toast, loco moco, plus mimosas!

## PŪPŪS

### Coconut Shrimp

Chili pepper water, pickled cucumbers | 21

### Crispy Hoisin Honey Pork Ribs

Compart family farms all natural pork ribs, chili spiked hoisin glaze, pickled cucumbers | 19.5

### Ahi Sashimi\* "While it lasts"

Local line caught #1 ahi, shredded cabbage, pickled ginger, wasabi, shoyu | 25

### Hand Crafted Nachos

Fresh chips, cheese, olives, sour cream, guacamole, pico de gallo | 16  
with grilled chicken or kalua pork 19.5

### Fried Calamari Strips

Guava cocktail sauce | 19.5

### Poke Stack\*

Fresh big eye tuna, sesame shoyu, avocado, namasu, onion, kalo chips | 23

## DESSERTS

### Original Hula Pie

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 14

### Banana Coconut Cream Pono Pie

Hana maui breadfruit "ulu", coconut, banana, nut crust, tropical fruit relish | 12  
free of refined sugar, gluten & dairy

### Taro Coconut Bread Pudding

Sweet butter rum glaze | 12

An 18% gratuity will be added for parties of 8 or more.

© Gluten Conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free.

Please inform your server of any allergies. \*Consuming raw or undercooked foods may increase your risk of foodborne illness.

## SOUP & SALADS

### Caesar

Romaine lettuce, grated & shredded parmesan, taro and focaccia herb croutons | 11

### Maui Onion Soup

Parmesan & gruyère cheese, sweet taro, focaccia herb croutons | 12

### Kale\* ©

Kunana dairy goat cheese, asian pear, pickled beets, figs, seasonal fruit, candied macadamia nuts, local honey white balsamic vinaigrette | 13

## FRESH FISH & SEAFOOD

The fresh hawaiian fish we serve are available according to their season in keeping with hawaiian fishing traditions and respect for the sea (kai).

### "Keoki's Style"

Baked in a garlic, lemon & sweet basil glaze, okinawan sweet potato mash, roasted kilaua tomato gastrique | 36

### Seafood Risotto ©

Lobster, shrimp, fresh fish, shiitake mushrooms, chardonnay herb risotto | 35

### Kalo Crusted Ahi\*

Seared rare, grilled hearts of palm, bok choy, shiitake mushrooms, okinawan sweet potato mash, chive cream sauce | 43

### Panko & Mac Nut Crusted

Macadamia nut & parmesan, herbed jasmine rice, lemon caper beurre blanc | 39

### Roasted Lobster Tails

Two ¼ pound tails glazed "keoki's style," jasmine rice pilaf | 69

### Fish & Chips

Beer battered locally caught fresh fish, tartar sauce, lemon, housemade macadamia nut slaw, french fries | 27

### 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 | 41

## STEAKS & ISLAND FAVORITES

### Prime Rib\* "While it lasts"

Greater omaha's angus beef, chive cream mashed potatoes horseradish cream, au jus  
12 oz. cut 44  
24 oz. cut 83

### Cheddar Burger\*

Local medeiros farms grass fed beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce, fries | 21  
add applewood smoked bacon 3

### Wild Mushroom & Spinach Ravioli

Vegan ravioli, fire roasted tomatoes, locally sourced vegetables, basil & macadamia nuts, garlic chardonnay broth | 27

### Guava BBQ Chicken

Wayne farms all natural half chicken, jasmine rice pilaf, crisp vegetable kimchi slaw, guava bbq sauce | 29

### Filet Steak Kiana

Greater omaha's corn fed angus beef, keoki's steak diane, shiitake mushroom cream, truffle butter | 54

### Duroc Pork Ribs

All natural pork, slow cooked imu style, chive cream mashed potatoes, island bbq sauce | 35

## ADD TO YOUR ENTRÉE:

Coconut shrimp 14

Keoki's glazed 1/4 lb. tristan lobster tail 27

# 29<sup>o</sup> DRAFT BEERS

Keoki's proudly uses the 29<sup>o</sup> blizzard draft system  
(16oz. / 20oz.)

## Longboard Lager

kona brewing co. | 4.6% abv | 10/13

## Duke's Blonde Ale

kona brewing co. | 4.2% abv | 10/13

## Tangerine Express Hazy IPA

stone brewing | 6.7% abv | 11/14.5

## Modelo Especial

casa modelo | 4.4% abv | 8.5/11

## Pueo Pale Ale

maui brewing co. | 5.6% abv | 10.5/13.5

## Big Swell IPA

maui brewing co. | 6.8% abv | 10.5/13.5

## Pillow Talk Hazy IPA

kaua'i island brewing co. | 6.5% abv | 12/15.5

## Lavaman Red Ale

kona brewing co. | 5.6% abv | 10/13

## Alaka'i Oatmeal Stout

kaua'i island brewing co. | 7.0% abv | 12/15.5

## Castaway IPA

kona brewing co. | 6.0% abv | 10/13

## Bud Light Lager

anheuser busch | 4.2% abv | 8/10

## Pau Hana Pilsner

maui brewing co. | 5.2% abv | 10.5/13.5

### Local Beer Flight

a sampling of four beers from local breweries:

DUKE'S BLONDE ALE, PUEO PALE ALE, PILLOW TALK HAZY IPA, ALAKA'I OATMEAL STOUT | 17

## WINE LIST

### BY THE GLASS

	Glass / 9 oz. carafe / Bottle
<b>Poema</b> brut   cava, spain	12/18/46
<b>Lokelani</b> sparkling rosé   maui, hawai'i	14/21/54
<b>Mont Gravet</b> rosé of cinsault   pays d'oc, france	12/18/-
<b>Stolpman 'Love You Bunches'</b> rosé of gsm   santa barbara county	15/22.5/58
<b>Bollini</b> pinot grigio   vigneti delle dolomiti, italy	12/18/46
<b>Selbach 'Ahi'</b> riesling   mosel, germany	11/16.5/42
<b>Chamisal</b> chardonnay   san luis obispo coast	11/16.5/-
<b>Mohua</b> sauvignon blanc   marlborough, nz	12/18/46
<b>Morgan</b> sauvignon blanc   arroyo seco	14/21/54
<b>Tyler</b> chardonnay   santa barbara county	15/22.5/58
<b>Rombauer</b> chardonnay   carneros	20/30/78
<b>Banshee</b> pinot noir   sonoma county	12/18/-
<b>Santa Julia</b> malbec   mendoza, argentina	13/19.5/-
<b>Joel Gott 'Palisades'</b> red blend   california	12/18/46
<b>Lioco</b> pinot noir   mendocino county	17/25.5/66
<b>Cape D'Or</b> cabernet sauvignon   south africa	13/19.5/50
<b>Daou</b> cabernet sauvignon   paso robles	18/27/70

### SPARKLING

<b>Fratelli Cosmo</b> prosecco, italy	48
<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>Mönchhof 'Mosel Slate'</b> riesling spätlese, mosel, germany	49
<b>Kings Ridge</b> pinot gris, willamette valley, oregon	44
<b>Railsback Freres</b> vermentinu, santa barbara county	56
<b>Pine Ridge</b> chenin blanc + viognier, california	42
<b>Grgich Hills</b> fumé blanc, napa valley	59
<b>Duckhorn</b> sauvignon blanc, north coast	65
<b>Merry Edwards</b> sauvignon blanc, russian river valley	74
<b>Stuhlmuller 'Estate'</b> chardonnay, alexander valley	62
<b>Talley</b> chardonnay, arroyo grande	66
<b>Domaine Michel Gros 'Hautes-Côtes de Nuits'</b> chardonnay, burgundy, france	70
<b>Chateau Montelena</b> chardonnay, napa valley	88
<b>Far Niente</b> chardonnay, napa valley	94
<b>Wayfarer</b> chardonnay, fort ross-seaview, sonoma coast	135

### Mai Tai

Our signature cocktail made with aloha, fresh hawaiian juices & two types of rum | 16

**Coconut Mojito** ~ A refreshing blend of selvarey 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 20

**Chee Hoo Chiller Slushie** ~ 100% hawai'i grown fruit juice slushie, choice of vodka, tequila or rum 16

**Vintage '44 Mai Tai** ~ Our locally influenced version of the original mai tai. fresh lime juice, kōloa rums, splash fresh pineapple juice 18

**Paradise Martini** ~ Keoki's bartender's creation, of a shaken martini with island inspired flavors, choice of tito's vodka or hendrick's gin 15

**Cilantro Mango Heat** ~ Mango & cilantro margarita, fresh lime, on the rocks, tajín rim, jalapeño for a little kick 14

**The Makule "Old Timer"** ~ Four roses bourbon, bitters, keoki's hibiscus syrup, fresh orange, on the rocks 17

**Kōloa Rum Co.™ Daiquiri** ~ Taste the flavors of hawai'i with a kōloa rum co. daiquiri, served up, handcrafted by a keoki's bartender 17

**Poipu Piña Colada** ~ Our classic piña colada, served in a locally grown pineapple 20

Add a flavor - strawberry, lilikoi, or mango

## MOCKTAILS

**Island Flower** ~ Pineapple, mint, homemade hibiscus syrup, soda 9

**Tropical Slushie** ~ 100% hawai'i grown fruit juice 9

## CANS

**POG or Dragonfruit Seltzer**  
maui brewing co. | 5.0% | 8.5  
100 cal, 1 g. carb


**June Shine**  
hard kombucha,  
blood orange mint | 6.0% | 9.5

**Coors Light**  
coors brewing co. | 4.2% | 7.5

**Kōloa Sparkling Hawaiian Rum Cocktail**  
kōloa rum co. | 4.5% | 9.5

### REDS

<b>Piro Wine Co. 'Points West'</b> pinot noir, santa barbara county	66
<b>Hirsch 'Bohan-Dillon'</b> pinot noir, sonoma coast	89
<b>Kistler</b> pinot noir, russian river valley	115
<b>Domaine Serene 'Evenstad Reserve'</b> pinot noir, willamette valley, or	125
<b>Bedrock 'The Whole Shebang'</b> zinfandel blend, california	42
<b>Hartford</b> zinfandel, russian river valley	69
<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	60
<b>K Vintners 'Motor City Kitty'</b> syrah, yakima valley, wa	76
<b>Decoy by Duckhorn</b> merlot, sonoma county	59
<b>Charles Smith 'Substance'</b> cabernet sauvignon, washington	52
<b>Stag's Leap 'Artemis'</b> cabernet sauvignon, napa valley	100
<b>Silver Oak</b> cabernet sauvignon, alexander valley	120
<b>Nickel &amp; Nickel</b> cabernet sauvignon, napa valley	175

 barrel to glass: we use keg wine for freshness and reduced carbon footprint