



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 kua'i 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

Fried Calamari Strips

Guava cocktail sauce | 19.5

Hand Crafted Nachos

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

Fire Roasted Vegetable Dip

Purée of tomatoes, roasted squash,
bell peppers, garlic, served chilled
with kunana dairy goat cheese &
herb grilled flatbread | 17.5

Ahi Sashimi* "While it lasts"

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

SALADS

Add all natural chicken +8 or fresh fish +11

Caesar

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

Kale*

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

Keoki's Plate Lunch Special

Taste the flavors of kua'i with chef shalei's lunch special.
Changes daily, but always with steamed rice & mac salad | 19

KEIKI

Kids 10 & under, all items come with
choice of rice, fries, or fresh fruit

Cheeseburger*

1/4 lb. usda choice beef, cheddar cheese | 13

Fried Chicken

Crispy all-natural chicken strips, panko
breaded, ranch dipping sauce | 14

Fresh Fish & Chips

Battered, fried crisp, tartar sauce | 17

Mac & Cheese

Freshly cooked pasta, housemade
cheddar cheese sauce | 11

Teriyaki Chicken

Grilled all natural chicken breast,
teriyaki glaze | 14

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

FRESH FISH & SEAFOOD

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

Fish Tacos

Cajun grilled, flour tortillas,
guacamole, pico de gallo, shaved
jalapeño, roasted tomatillo aioli,
tortilla chips, fresh salsa | 25

Fish & Chips

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

Kama'āina Bowl*

Sesame shoyu ahi poke, kalua pork,
white rice, kim chee, kalo chips,
ocean salad, and poi from kua'i's
aloha 'āina poi company | 23

Chilled Shrimp Salad

Local grown lettuces, avocado,
grape tomatoes, pickled vegetables,
egg, liliko'i vinaigrette, keoki's
island dressing | 21

Panko & Macnut Crusted Fresh Fish

Parmesan & panko dusted, lemon caper butter, white rice,
macaroni salad, bok choy, macadamia nut slaw | 27

ON BREAD

We use local medeiros farms grass-fed beef for our burgers. sub a plant-based
"kua'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 | 21
add applewood smoked bacon 3

Kalua Pork Sandwich

All natural pork, slow cooked
imu style, roasted tomatillo aioli,
slaw, kalo chips | 19


Prime Rib Sandwich* While it lasts

Thin sliced greater omaha's angus beef,
horseradish cream, swiss cheese, grilled
onions, french roll,
au jus, fries | 21

Korean Fried Chicken Sandwich

All natural chicken, lime kimchee slaw,
gochujang aioli, kalo chips | 18

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.

29^o DRAFT BEERS

Keoki's proudly uses the 29^o 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
Poema brut cava, spain	12/18/46
Lokelani sparkling rosé maui, hawai'i	14/21/54
Mont Gravet rosé of cinsault pays d'oc, france	12/18/-
Stolpman 'Love You Bunches' rosé of gsm santa barbara county	15/22.5/58
Bollini pinot grigio vigneti delle dolomiti, italy	12/18/46
Selbach 'Ahi' riesling mosel, germany	11/16.5/42
Chamisal chardonnay san luis obispo coast	11/16.5/-
Mohua sauvignon blanc marlborough, nz	12/18/46
Morgan sauvignon blanc arroyo seco	14/21/54
Tyler chardonnay santa barbara county	15/22.5/58
Rombauer chardonnay carneros	20/30/78
Banshee pinot noir sonoma county	12/18/-
Santa Julia malbec mendoza, argentina	13/19.5/-
Joel Gott 'Palisades' red blend california	12/18/46
Lioco pinot noir mendocino county	17/25.5/66
Cape D'Or cabernet sauvignon south africa	13/19.5/50
Daou cabernet sauvignon paso robles	18/27/70

SPARKLING

Fratelli Cosmo prosecco, italy	48
Schramsberg blanc de blancs brut, north coast	75
Taittinger 'La Francaise' brut, champagne, france	120
Dom Perignon brut, épernay, france	399

WHITES

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

Piro Wine Co. 'Points West' pinot noir, santa barbara county	66
Hirsch 'Bohan-Dillon' pinot noir, sonoma coast	89
Kistler pinot noir, russian river valley	115
Domaine Serene 'Evenstad Reserve' pinot noir, willamette valley, or	125
Bedrock 'The Whole Shebang' zinfandel blend, california	42
Hartford zinfandel, russian river valley	69
The Prisoner red blend, napa valley	79
Jonata 'Todos' red blend, ballard canyon	85
Mollydooker 'The Boxer' shiraz, south australia	60
K Vintners 'Motor City Kitty' syrah, yakima valley, wa	76
Decoy by Duckhorn merlot, sonoma county	59
Charles Smith 'Substance' cabernet sauvignon, washington	52
Stag's Leap 'Artemis' cabernet sauvignon, napa valley	100
Silver Oak cabernet sauvignon, alexander valley	120
Nickel & Nickel cabernet sauvignon, napa valley	175

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