

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

STARTERS & SALADS

CHICHARRONES & BEER CHEESE DIP 11 fried pork rinds, seasoning salt, lime, bacon & jalapeño beer cheese sauce	LOADED FRIES (VEG) 11 Bikini Blonde beer cheese sauce, spicy baja sauce, crema, pickled jalapeño, chives add bacon 2 add kalua pork, chicken or beef chili 5
NACHOS (VEG) (GS) 16 cheddar, jack, black beans, pico de gallo, guacamole, sour cream, chives add kalua pork, chicken or beef chili 5	SHISHITO PEPPERS (V) (GS) 8 local shishito peppers, alaea sea salt add bacon 2
FIELD GREENS (V) 7/11 local mixed greens, tomato, carrot, radish, garlic croutons, choice of ranch or balsamic vinaigrette add chicken 5	CAESAR 7/11 romaine lettuce, parmesan, garlic croutons, caesar dressing add chicken 5

BURGERS AND SANDWICHES (served with fries, sub green salad add 2)

PUB BURGER 18 Maui Cattle Co. grass-fed beef, cheddar, lettuce, tomato, onion, pickle, roasted garlic aioli	SPICY CHICKEN SANDWICH 17 panko fried chicken, blue cheese, bacon, MBC hot sauce, lettuce, tomato, onion, pickle
BACON & BLUE BURGER 20 Maui Cattle Co. grass-fed beef, blue cheese, bacon, lettuce, tomato, onion, pickle, roasted garlic aioli	BBQ PORK SANDWICH 16 kalua pork, Coconut Hiwa BBQ sauce, coleslaw, pickle

SIDE OF HOUSEMADE SAUCE- RANCH, GARLIC AIOLI, JALAPENO TARTAR, SPICY BAJA, BBQ .50

FLATBREADS (no substitutions)

MARGHERITA (VEG) 18 Bikini Blonde marinara, fresh mozzarella, tomato slices, fresh basil	WILD HOG 19 Coconut Hiwa BBQ sauce, mozzarella, kalua pork, pineapple, chives
FARM (VEG) 18 garlic oil, mozzarella, blue cheese, pears, candied mac nuts, onion, balsamic reduction	CHICKEN CLUB 19 garlic oil, mozzarella, chicken, bacon, onion, ranch
G.O.A.T. (VEG) 18 Bikini Blonde marinara, mozzarella, goat cheese, mushroom, onion, bell pepper	CARNIVORE 19 Bikini Blonde marinara, cheddar, jack, beef, chicken, kalua pork, salsa verde, cilantro

(VEG)=VEGETARIAN (GS)=GLUTEN-SENSITIVE (V)=VEGAN

Maui Brewing Co. is not a gluten free environment. Products containing gluten are prepared in our kitchen.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.

ENTREES

CHILI RICE BOWL	16	FISH TACO PLATE (GS)	23
Maui Cattle Co. beef chili, cheddar, jack, rice, mac salad		3 grilled fish tacos, pico de gallo, spicy baja sauce	
BACON MAC & CHEESE	18	PUB PLATE	16
macaroni, Bikini Blonde beer cheese sauce, parmesan, bacon, mushroom, truffle oil		kalua pork, rice, mac salad	
FISH & CHIPS	24	TERIYAKI RICE BOWL (V)	14
Bikini Blonde beer battered fish of the day, fries, coleslaw, lemon, jalapeño tartar		sautéed seasonal vegetables, mushroom, pineapple, sesame seeds, teriyaki sauce, rice add chicken 5	

KEIKI

CHEESE PIZZA (VEG)	9	MAC & CHEESE (VEG)	9
FRIED CHICKEN BITES	9	BURGER	9
choice of fries, rice or veggie sticks		choice of fries, rice or veggie sticks	

ASK YOUR SERVER ABOUT TODAY'S DESSERTS!

MAUI COCKTAILS

KUPU NEW FASHIONED	12	ELDERFLOWER RICKEY	12
Kupu whiskey, sugar, bitters, pineapple, cherry		Kupu gin, elderflower liqueur, lime, soda	
HARVEST MOON	12	MAUI MULE	12
Mahina dark rum, MBC root beer, bitters		Pau Vodka, MBC ginger beer, sour	
KAHANA SUNSET	12	MBC MAITAI	12
Pau vodka, coconut rum, pineapple, cranberry		Mahina rum, orange curacao, pineapple, orgeat	

WHAT IS KUPU SPIRITS?

A dream begins not in the physical world, but in our imagination. From there it springs forth a new beginning. In the Hawaiian language, the Kupu is often represented by the new growth of an established foundation. With great pride and pleasure, Maui Brewing Company introduces the growth of our brand in island crafted Kupu Spirits. Kupu Spirits uses only the finest locally grown ingredients offering complexity, quality, and warm bold flavors delivered from the oak barrels.

