








MBC Limiteds

		ABV	IBU
PACIFIC LITE 8.5	Session IPA with American and New Zealand hops	4.2	40
SUNSHINE GIRL 8.5	Golden Ale	4.6	28
'UALA PALE ALE 8.5	Mild pale ale with Maui purple sweet potato	5.1	51
HULI IPA 8.5 	Cold IPA with Comet, Citra Cryo and Loral hops	7.3	55
F.I.E.R.C.E SAISON 9 	Females In Every Role Empower. Women's brew day hibiscus saison	9.2	22
OMG HAZY IPA 9 	Fruited hazy IPA with orange, mango and guava	7.7	44
TANGAROA PILSNER 9	New Zealand Pilsner	5.2	30
IMPERIAL COCONUT PORTER 9 	Imperial Robust Porter	9.0	37
WAIMEA RED 8.5	American Red Ale	6.5	50
DOUBLE OVERHEAD 9 	Double IPA w/El Dorado & Amarillo Hops	8.5	85
LAHAINA TOWN BROWN 8.5	English Style Brown	5.1	21
VALLEY ISLE ESB NITRO 9	Clean biscuity malt notes paired with pine and earthiness from cascade hops	4.6	35
WILD HOG NITRO STOUT 9	Dry Irish Stout	4.0	15
MAUI LIME LAGER (NON-ALC) 7	Non-alcoholic version of our crafty Mexican Lager with Lime	.3	20
COMRADE CRAFT: LOKAHI 10 	Strawberry margarita kettle sour	5.6	18
COMRADE CRAFT: JUNESHINE 10	POG (passion, orange, guava)	6	--
COMRADE CRAFT: PARADISE CIDERS 10 	Lei'd Back Lilikoi, semi sweet and tart	6	--

LIMITED TIME SPECIALS



GRILLED MEXICAN STREET CORN | 6

A whole cob of local corn, grilled, then lathered up with spicy mayo (Sriracha aioli), sprinkled with cotija cheese, chopped cilantro, and taco seasoning! Comes with a steak knife and a lime wedge.



FRIED AHI KATSU TORTA | 21

Local fresh ahi, fried & crispy, served on a Mexican-style torta with guacamole, pickled jalapeños, Yucatán style pickled red onions, lettuce, tomato with a side of Sriracha aioli.



THAI RED CURRY SHRIMP PIZZA | 23

Housemade crust topped with Thai red curry pizza sauce, garlic shrimp, red bell peppers, red onion, garlic, mint, cilantro & basil.