







# MBC Limiteds

		ABV	IBU
<b>PACIFIC LITE   8.5</b>	Session IPA with American and New Zealand hops	4.2	40
<b>SUNSHINE GIRL   8.5</b>	Golden Ale	4.6	28
<b>'UALA PALE ALE   8.5</b>	Mild pale ale with Maui purple sweet potato	5.1	51
<b>HULI IPA   8.5</b> 	Cold IPA with Comet, Citra Cryo and Loral hops	7.3	55
<b>F.I.E.R.C.E SAISON   9</b> 	Females In Every Role Empower. Women's brew day hibiscus saison	9.2	22
<b>OMG HAZY IPA   9</b> 	Fruited hazy IPA with orange, mango and guava	7.7	44
<b>TANGAROA PILSNER   9</b>	New Zealand Pilsner	5.2	30
<b>IMPERIAL COCONUT PORTER   9</b> 	Imperial Robust Porter	9.0	37
<b>WAIMEA RED   8.5</b>	American Red Ale	6.5	50
<b>BAREFOOT BREW   8.5</b>	Amber Ale	5.5	23
<b>LORENZINI IPA   9</b> 	Indian Pale Ale brewed with local citrus and blood orange	8	78
<b>DOUBLE OVERHEAD   9</b> 	Double IPA with El Dorado & Amarillo Hops	8.5	85
<b>LILIKOI TIGER'S BLOOD   9</b> 	Smoothie style sour ale with lactose, strawberry & coconut	7.0	5
<b>LAHAINA TOWN BROWN   8.5</b>	English Style Brown	5.1	21
<b>VALLEY ISLE ESB NITRO   9</b>	Clean biscuity malt notes paired with pine and earthiness from cascade hops	4.6	35
<b>WILD HOG NITRO STOUT   9</b>	Dry Irish Stout	4.0	15
<b>MAUI LIME LAGER (NON-ALC)   7</b>	Non-alcoholic version of our crafty Mexican Lager with Lime	.3	20
<b>COMRADE CRAFT: JUNESHINE   10</b>	POG (passion, orange, guava)	6	--
<b>COMRADE CRAFT: PARADISE CIDERS   10</b> 	Lei'd Back Lilikoi, semi sweet and tart	6	--

# LIMITED TIME SPECIALS



## **WATERMELON & TOMATO SALAD | 12**

Ripe chunks of watermelon, cherry tomatoes, pickled watermelon, radish and mint - dressed with a lime vinaigrette and a guajillo chili dressing!



## **BBQ CHICKEN & BLUE CHEESE PIZZA | 21**

House-made crust topped with house made red sauce, grilled chicken, Guava BBQ, mozzarella, grana, red onion, and a creamy blue cheese dressing - baked until crispy and finished with green onions!



## **BAJA SHRIMP TACOS | 24**

Plump chunks of shrimp, beer battered Baja-style, served in warm yellow corn tortillas, with creamy slaw, guacamole, red fresno chile and cilantro. Served with a side of spicy salsa chuy, Aloha rice, pico de gallo.