### CRISPY FRENCH FRIES 65
- classic crispy: 8.5
- Seoul: housemade Korean chili powder, gochujang mayo, garlic & grana: 9.5

### CRISPY CALAMARI 17
- rings & tentacles, gochujang mayo, furikake, crunchy slaw

### CHICKEN WINGS
- with crunchy slaw & dressing:
  - classic buffalo with blue cheese dressing: 18
  - huli huli glaze with ranch dressing: 18

---

### MBC NACHOS 65
- crispy corn tortillas, melted cheese, guacamole, sour cream, jalapeños, black beans, pico de gallo, cilantro
- ADD: GRILLED CHICKEN | 6 | SPICY MEXICAN BEEF | 7 | PULLED PORK | 6

### HOUSEMADE BEET HUMMUS 13
- housemade beet hummus, grilled flatbread, vegetable crudités

### HOUSEMADE BEET HUMMUS 13
- Housemade beet hummus, grilled flatbread, vegetable crudité

### EDAMAME 8
- shoyu & garlic, served warm

### CRISPY FRENCH FRIES
- Classic crispy: 8.5
- Seoul: Housemade Korean chili powder, gochujang mayo, garlic & grana: 9.5

### CRISPY CALAMARI 17
- Rings & tentacles, gochujang mayo, furikake, crunchy slaw

### CHICKEN WINGS
- With crunchy slaw & dressing:
  - Classic buffalo with blue cheese dressing: 18
  - Huli huli glaze with ranch dressing: 18

---

### HAPPY HOUR ITEMS

### MOSTLY PLANTS

### MIXED GREENS 65
- Local mixed greens, tomato, cucumber, red onion, sliced radishes, mango-lime dressing

### THE HOLY KALE 65
- Locally grown kale, shaved red onion, feta, avocado, fried quinoa, mustard vinaigrette

### ISLAND CAESAR
- Romaine greens, fresh grana, cherry tomatoes, crispy taro root, housemade dressing
- Salad add ons: Avocado | 3 | Jalapeño Bacon | 4 | Grilled Local Fish | 11 | Grilled Chicken | 6 | Veggie Burger Patty | 6

### GLOBAL ‘OHANA OF CRAFT PIZZAS

**THE ORIGAMI**
- Vine ripened tomato, mozzarella, ripped basil, olive oil, red sauce

**THE BREWMASTER**
- Kukui spicy sausage, pepperoni, roasted bell peppers, olives, red sauce

**THE HARVESTER**
- Locally grown kale, caramelized onion, roasted garlic, white sauce

**THE HUNTER**
- Guava BBQ pork, caramelized pineapple, jalapeño, diced onions, red sauce

**CHEESE PIZZA**
- Shaved grana, pepperoni, red sauce

**GUAVA BBQ PORK SANDWICH**
- Slow cooked kalua style pork, housemade guava BBQ sauce, gochujang mayo, creamy slaw, pickles and crispy fried onions

### ON BREAD

### MBC GRIDDLED CHEESEBURGER 16.5
- Shaved red onion, butter lettuce, pickles, tomato, cheddar, 8 island sauce

### GUAVA BBQ PORK SANDWICH 19
- Slow cooked kalua style pork, housemade guava BBQ sauce, gochujang mayo, creamy slaw, pickles and crispy fried onions

### JALAPEÑO BACON BURGER 19
- Housemade jalapeño bacon, pepperjack, jalapeño, pickles, avocado, butter lettuce, tomato, onions, 8 island sauce

### AGAINST THE GRAIN VEGGIE BURGER V 17
- Local made vegan bun, housemade patty (black beans, brown rice, mac nuts, carrots, herbs, flax), topped with avocado, butter lettuce, tomato, onions, pickled ginger, vegan mayo

### CHICKEN BACON RANCH SANDWICH 18
- Grilled chicken, housemade jalapeño bacon, pickles, pepperjack, crispy onion, ranch dressing
- Add a side of:
  - Crispy Fries | 5 | Crispy Sriracha Fries | 6 | Garlic Grana Fries | 6 | Mixed Green Salad | 6

### MBC LOCAL FAVES

### BAJA STYLE FRIED FISH TACOS 26
- Baja-style fried line-caught local fish, corn tortillas, chilies, guacamole, Baja slaw. Served with aloha rice.

### BIKINI BLONDE FISH N’ CHIPS 25.5
- Beer battered line-caught local fish, crispy french fries, Baja slaw, Hawaiian tartar

---

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. If you have any food allergies, please ask your server about specific ingredients in our dishes. A 2% service charge will be added to all food orders and distributed to our kitchen team.

<sup>V = Vegan</sup> <sup>65 = Gluten Sensitive</sup>

FOLLOW US @MAUIBREWINGCO

MBCRESTAURANTS.COM
### FREE RANGE KEIKI

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEESE OR PEPPERONI PIZZA</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>GRILLED HULI CHICKEN &amp; FRIES</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHEESE SANDWICH &amp; FRIES</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>BURGER SLIDER &amp; FRIES</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>SIMPLE PASTA</td>
<td>10</td>
<td>with red sauce or butter – your choice!</td>
</tr>
<tr>
<td>CHEESY MAC</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>BBQ PORK SLIDER &amp; FRIES</td>
<td>10</td>
<td></td>
</tr>
</tbody>
</table>

### SWEET FIX

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHOCOLATE CHIP COOKIE</td>
<td>9</td>
<td>Roselani vanilla bean ice cream, Bikini Blonde caramel sauce</td>
</tr>
<tr>
<td>ISLAND ROOT BEER FLOAT</td>
<td>9</td>
<td>Maui Brewing Co. Root Beer, Roselani vanilla bean ice cream Adult float on Imperial Coconut Porter</td>
</tr>
</tbody>
</table>

### GET SAUCY

Complimentary sauces upon request:

- HAWAIIAN TARTAR GS
- RANCH DRESSING GS
- GOCHUJANG MAYO

Add On Sides:

- HOUSEMADE GUACAMOLE | 4
- SOUR CREAM | 2
- CHIPS & PICO | 6
- CHIPS & GUACAMOLE | 8
- SIDE MIXED GREENS | 6
- CAESAR SALAD | 7
- SIDE CLASSIC FRIES | 5
- SIDE GARLIC OR SEOUL FRIES | 6

**Note:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. If you have any food allergies, please ask your server about specific ingredients in our dishes. A 2% service charge will be added to all food orders and distributed to our kitchen team.

- Parties of 6 or more may be subject to a 20% auto gratuity. Unpaid tabs will be subject to an automatic 20% gratuity.
# YEAR ROUND BEERS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Type</th>
<th>ABV (IBU)</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bikini Blonde</td>
<td>Lager</td>
<td>4.8 (21)</td>
<td>A clean, crisp &amp; refreshing helles, perfect any time</td>
</tr>
<tr>
<td>Coconut Hiwa</td>
<td>Porter</td>
<td>6.0 (30)</td>
<td>A robust dark ale with hand-toasted coconut &amp; hints of mocha</td>
</tr>
<tr>
<td>Big Swell</td>
<td>IPA</td>
<td>6.8 (70)</td>
<td>Tropical citrus hops burst from this dry-hopped India pale ale</td>
</tr>
<tr>
<td>PAU Hana</td>
<td>Pilsner</td>
<td>5.2 (30)</td>
<td>Sweet European pilsner malt is balanced by a spicy hop profile</td>
</tr>
<tr>
<td>PINEAPPLE MANA</td>
<td>Wheat</td>
<td>5.5 (18)</td>
<td>Maui Gold pineapple gives sweet aroma to this smooth-bodied brew</td>
</tr>
<tr>
<td>PUEO</td>
<td>Pale Ale</td>
<td>5.6 (55)</td>
<td>A dry-hopped West Coast style pale ale featuring citrus and piney aroma</td>
</tr>
</tbody>
</table>

# MBC LIMITEDS ON TAP

**ROTATING FLAVORS - ASK ANY TEAM MEMBER FOR THE LATEST BEERS, WINES AND SELTZERS ON TAP!**

**FRESHLY HANDCRAFTED**

**BEER FLIGHTS**

Can't decide which beer? Try our beer flights!

<table>
<thead>
<tr>
<th>4 oz</th>
<th>13 oz</th>
</tr>
</thead>
</table>

**GLOSSARY**

<table>
<thead>
<tr>
<th>ABV = Alcohol-By-Volume</th>
<th>IBU = International Bitterness Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>&lt; 4% = LOW</td>
<td>10-20 = SLIGHT</td>
</tr>
<tr>
<td>5-6% = AVERAGE</td>
<td>12-40 = MEDIUM</td>
</tr>
<tr>
<td>7%+ = HIGH</td>
<td></td>
</tr>
</tbody>
</table>

Further extending our line of craft beverages, Maui Hard Seltzers offer a low calorie, low carb, gluten free option for those looking for guilt-free drinking pleasure. Made of fermented all-natural cane sugar with a hint of tropical flavors, ask your server or bartender today about our newest flavors.

**POG | LEMONADE | HIBISCUS-LIME | DRAGONFRUIT**

**MAUI HARD SELTZER**

16 oz 8 pint | 6-pack 11

We proudly serve full 16 oz pints here!

- = Higher ABV or selected styles served in goblets.

**FRESHLY HANDCRAFTED**

**POG | LEMONADE | HIBISCUS-LIME | DRAGONFRUIT**
CRAFT COCKTAILS

**TRUE NORTH | 16**
- vodka / Kula lavender syrup / pineapple juice / mint / cucumber

**BERRIES N’ BASIL MOJITO | 16**
- silver rum / strawberries / basil / black pepper

**MBC MAI TAI | 16**
- rum / orange curaçao / orgeat / pineapple foam

**MAUI MULE | 16**
- vodka / Maui Brewing Co. Ginger Beer / house sour / lime

**STREET FIGHTER | 16**
- tequila / watermelon / house sour / chile salt rim

WINE ON TAP
(all wines by the glass are poured at 6oz)

**SAUVIGNON BLANC, TWO MOUNTAIN | 13**
**CHARDONNAY, RICKSHAW | 12**
**PINOT GRIS, A TO Z | 13**
**ROSE, OHANA RESERVE | 13**
**PINOT NOIR, RICKSHAW | 12**
**CABERNET SAUVIGNON, RICKSHAW | 13**
**RED BLEND, TWO MOUNTAIN | 13**
**MALBEC, TENTADORA | 13**
**PROSECCO, ZONIN | 13**

**MAUI BREWING CO. HANDCRAFTED SODAS**
brewed with organic cane sugar, Hawaiian honey, and other local ingredients | 6

KUPU GIN
Distilled with a house blend of botanicals including Juniper, kaffir lime, local oranges, lemon peel, grains of paradise and hibiscus.

KUPU WHITE WHISKEY
Distilled from Malted Barley and local Maui Corn, aged at least 808 minutes in new oak barrels.

KUPU BARREL-AGED WHISKEY
Small batches of white whiskey aged in new charred American oak barrels on the slopes of Haleakala for periods of 1 year and older

NEW - MBC SLOSHIES
beat the heat with this frozen cocktail (think slushie with spirits), Rotating Flavor of the Day | 16

MBC TO-GO
**MBC BEERS**
MBC Beers To-Go. 4-pack or 6-pack | PRICES VARY

**KUPU SPIRITS**
made from locally grown Maui botanicals | PRICES VARY

**MBC GROWLER**
your choice of MBC draft beer in a pre-purchased 64 oz growler or drink tank | PRICES VARY