

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

HAPPY HOUR DAILY FROM 3:30PM - 4:30PM

1/2 OFF APPETIZERS
\$3 OFF HOUSE COCKTAILS
\$1 OFF FULL DRAFT BEERS

APPETIZERS

BONELESS WINGS boneless wings, celery sticks, carrot sticks, ranch different sauces (HOT, teriyaki, Coconut Hiwa BBQ)	19	CEVICHE & CHIPS (GS) citrus marinated fresh catch, tomatoes, onions, chives, jalapeno, guacamole & tortilla chips	20
MBC NACHOS (VEG) (GS) tortilla chips, black beans, cheddar & jack mix cheese, pico de gallo, guacamole, sour cream add pork \$5, bacon \$3, steak \$5	18	LOADED FRIES (VEG) Bikini Blonde beer cheese sauce, pickled jalapeño, SPICY baja sauce, crema, chives add pork \$5, bacon \$3, steak \$5	13
PRETZEL & BEER CHEESE (VEG) alaea salted pretzel and Bikini Blonde cheese sauce	16	BACON WRAPPED JALAPEÑO POPPERS 7 pieces of cream cheese filled jalapeño, wrapped in bacon, ranch	18
SHISHITO PEPPERS (V) (VEG) local shishito peppers, alaea salt	12		

SALADS

Add avocado \$3, bacon \$3, veggie patty \$8, fish \$14, panko chicken \$6

FIELD GREENS (V) local mixed greens, tomato, carrot, radishes, croutons choice of caesar, ranch, blue cheese or balsamic vinaigrette	11	GOT THE BEETS SALAD (V) red beets, goat cheese, arugula, candied mac nuts, red onion, balsamic reduction	13
CAESAR romaine lettuce, shaved parmesan, croutons, house caesar dressing	11		

FLATBREADS (no substitutions)

CHEESE (VEG) house marinara, mozzarella cheese	15	MARGHERITA (VEG) Bikini Blonde marinara, mozzarella, tomato slices, basil	19
PEPPERONI house marinara, mozzarella, pepperoni	19	FARM (VEG) garlic oil, mozzarella, blue cheese, pears, candied mac nuts, onion, balsamic reduction	18
WILD HOG Coconut Hiwa BBQ sauce, mozzarella, kalua pork, pineapple, chives	20		

ENTREES

FISH & CHIPS 6oz Bikini Blonde battered fresh catch, french fries, house tartar sauce, lemon	24	CHICKEN KATSU panko chicken, white rice, macaroni salad, chives, katsu sauce	17
BACON MAC & CHEESE macaroni, bacon, mushrooms, parmesan, Bikini Blonde beer cheese sauce, truffle oil	18	FISH TACO PLATE 3 grilled fresh catch tacos on corn tortillas, pico de gallo, SPICY baja cauce, lime, cilantro	23
PUB PLATE pulled pork, white rice, macaroni salad, chives	17	STEAK TACOS seasoned steak, pico de gallo, salsa verde, cilantro, lime	21
LOCO MOCO 6oz Maui Cattle Co. grass-fed patty, brown gravy, 2 over-easy eggs, chives	18		

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

DA PUB BURGER 6oz Maui Cattle Co. grass-fed beef served on a brioche bun, American cheese, lettuce, tomato, onion, pickle, mayonnaise	18	CHICKEN SANDWICH panko fried chicken served on a brioche bun, lettuce, tomato, onion, pickle, mayonnaise	19
VEGGIE BURGER (VEG) white rice, zucchini, onion, black beans, garlic patty, lettuce, tomato, onion, pickle, mushroom, guacamole	18	PORK SLIDERS 2 pulled pork sliders on sweet bread rolls, pickles, Coconut Hiwa Porter BBQ sauce	16
		MBC SLIDERS 2 3oz Maui Cattle Co. grass-fed patties on sweet bread rolls, lettuce, tomato, onion, pickle, cheddar cheese	17

KEIKI

MAC & CHEESE (VEG) macaroni, cheese sauce	10	CHEESE PIZZA (VEG)	10
PANKO CHICKEN panko chicken with choice of fries, rice or veggie sticks	10	KEIKI BURGER 3oz Maui Battle Co. grass-fed patty on sweet roll, cheddar with choice of fries, rice or veggie sticks	10

(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.

ASK YOUR SERVER ABOUT TODAY'S DESSERTS!