

# 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

<b>LOADED FRIES (VEG)</b>	13	<b>'ONO POKE NACHOS (GS)</b>	26
Bikini Blonde beer cheese sauce, pickled jalapeño, SPICY baja sauce, crema and chives add pork \$5, bacon \$3, steak \$5, panko chicken \$6, fish \$14		fresh ahi shoyu poke, tomatoes, cucumbers, onion and avocado on tortilla chips topped with wasabi aioli, unagi sauce, chives, toasted sesame seeds, sour cream, guacamole	
<b>PRETZEL &amp; BEER CHEESE (VEG)</b>	16	<b>CEVICHE &amp; CHIPS (GS)</b>	20
alaea salted pretzel and Bikini Blonde cheese sauce		citrus marinated fresh catch, tomatoes, onions, chives, jalapeño, guacamole & tortilla chips	
<b>SHISHITO PEPPERS (V) (VEG)</b>	12	<b>BONELESS WINGS</b>	19
local shishito peppers, alaea salt		boneless wings, celery sticks, carrot sticks, ranch choice of HOT, Hawaiian sweet chili, Coconut Hiwa BBQ	
<b>ONION RINGS (VEG)</b>	13	<b>BACON WRAPPED JALAPEÑO POPPERS</b>	18
onion rings dipped in Bikini Blonde beer batter and panko served with housemade 1000 island or ranch		seven pieces of cream cheese filled jalapeño, wrapped in bacon, ranch	
<b>MBC NACHOS (VEG) (GS)</b>	18		
tortilla chips, black beans, cheddar & jack cheese mix, pico de gallo, guacamole, sour cream add pork \$5, bacon \$3, steak \$5, panko chicken \$6, fish \$14			

## SALADS

Add avocado \$3, bacon \$3, steak \$5, panko chicken \$6, veggie patty \$8, shrimp \$8, fish \$14

<b>FIELD GREENS (V)</b>	11	<b>FRESH SEARED AHI COBB</b>	28
local mixed greens, tomato, carrot, radishes, croutons choice of caesar, ranch, blue cheese, balsamic vinaigrette		local mixed greens, cherry tomatoes, avocado, hard boiled egg, red radish, furikake goat cheese, topped with fried tortilla chips and a side of wasabi vinaigrette	
<b>GOT THE BEETS SALAD (V)</b>	13	<b>DA WEDGE</b>	18
red beets, goat cheese, arugula, candied mac nuts, red onion, balsamic reduction		iceberg lettuce, blue cheese crumbles, red onions, bacon, candied mac nuts, steak, blue cheese dressing	
<b>CAESAR</b>	11		
romaine lettuce, shaved parmesan, croutons, house caesar dressing			

## FLATBREADS

(No substitutions)

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

## ENTREES

<b>FISH &amp; CHIPS</b>	24	<b>FISH TACO PLATE</b>	23
6oz Bikini Blonde battered fresh catch, french fries, house tartar sauce, lemon		three grilled fresh catch tacos on corn tortillas, pico de gallo, SPICY baja sauce, topped with cilantro & lime	
<b>BACON MAC &amp; CHEESE</b>	18	<b>MBC POKE BOWL</b>	28
macaroni, bacon, mushrooms, parmesan, Bikini Blonde beer cheese sauce, truffle oil, chives		fresh ahi shoyu poke, cherry tomatoes, white onion, cucumber, avocado on a bed of rice, wasabi aioli, chives, toasted sesame seeds	
<b>PUB PLATE</b>	17	<b>JAMBALAYA</b>	26
pulled pork, white rice, macaroni salad, chives		housemade chorizo, shrimp, chicken, white rice, spicy cajun broth with carrots, celery, onions, bell peppers, jalapeños, tomatoes, chives	
<b>LOCO MOCO</b>	18	<b>CHEF'S SHRIMP PASTA</b>	27
6oz Maui Cattle Co. grass-fed patty, white rice, brown gravy, 2 over-easy eggs, chives		white wine cream sauce, shrimp, mushroom, shallots, garlic, linguini pasta, housemade garlic bread, shaved parmesan, basil	
<b>CHICKEN KATSU</b>	17		
panko chicken, white rice, macaroni salad, chives, katsu sauce			
<b>STEAK TACOS</b>	21		
three seasoned steak tacos on corn tortillas, pico de gallo, salsa verde, topped with cilantro & lime			

## BURGERS AND SANDWICHES

*Served with french fries\**

*\*Sub for Field Green Salad or Caesar Salad \$2 / Onion Rings \$3 / Loaded Fries \$5*

<b>VEGGIE BURGER (VEG)</b>	18	<b>CHICKEN SANDWICH</b>	19
white rice, zucchini, onion, black beans, and garlic patty, lettuce, tomato, onion, pickle, mushroom, guacamole		panko fried chicken served on a brioche bun, lettuce, tomato, onion, pickle, garlic aioli	
<b>DA PUB BURGER</b>	18	<b>REUBEN ON RYE</b>	22
6oz Maui Cattle Co. grass-fed beef served on a brioche bun, American cheese, lettuce, tomato, onion, pickle, garlic aioli		sliced corned beef, sauerkraut, House 1000 island dressing, toasted marble rye bread	
<b>MUSHROOM AND SWISS BURGER</b>	18	<b>PORK SLIDERS</b>	16
6oz Maui Cattle Co. grass-fed patty served on toasted brioche bun, Swiss cheese, sautéed mushrooms, caramelized onions, garlic aioli		two pulled pork sliders served on sweet bread rolls, pickles, Coconut Hiwa Porter BBQ sauce	
<b>MAUI PATTY MELT</b>	17	<b>MBC SLIDERS</b>	17
6oz Maui Cattle Co. grass-fed beef patty, Swiss cheese, Caramelized onions, house 1000 island dressing, toasted marble rye bread		two 3oz Maui Cattle Co. grass-fed patties served on sweet bread rolls, lettuce, tomato, onion, pickle, American cheese	

## KEIKI

*(Kids menu)*

<b>MAC &amp; CHEESE (VEG)</b>	10	<b>CHEESE PIZZA (VEG)</b>	10
macaroni, cheese sauce			
<b>PANKO CHICKEN</b>	10	<b>KEIKI BURGER</b>	10
panko chicken with choice of fries, rice or veggie sticks		3oz Maui Cattle Co. grass-fed patty served on a sweet roll, American cheese with choice of fries, rice or veggie sticks	

**ASK YOUR SERVER ABOUT TODAY'S DESSERTS!**

**(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.