

SHAREABLES

BLACK GARLIC TRUFFLE FRIES | 12

garlic confit, shaved grana cheese, black garlic-truffle aioli

HOUSEMADE BEET HUMMUS | 15

grilled flatbread, heirloom carrots, cucumbers, shishito peppers, ranch dressing

BBQ KALUA PORK SLIDERS* | 21

kupu whiskey guava bbq sauce, baja slaw, pickles, gochujang mayo, crispy onions

KFC BAO BUNS* | 19

butter milk fried chicken, korean sticky sauce, pickled cucumber, fresno chile, cilantro

AHI POKE MUSUBI* | 24

chipotle-garlic-shoyu sauce, ginger rice, crunch salad, gochujang mayo, unagi sauce

GRILLED STEAK NACHOS* | 28

crispy corn chips, grilled ribeye steak, three melty cheeses, chipotle salsa, pico de gallo, guacamole, sour cream, black beans, pickled jalapeños, cilantro

GREENS & THINGS

TAKE IT UP A NOTCH (SALAD ADD-ONS):

GRILLED CHICKEN | 8 GRILLED FISH | 10 GRILLED RIBEYE | 12

SPRINGTIME CAESAR SALAD | 15

local romaine, baby kale, housemade caesar dressing, cherry tomatoes, asparagus tips, shaved grana cheese, buttery baguette croutons

KALE & BEET SALAD | 15

locally grown kale, crumbled feta, shaved red onion, roasted gold beets, toasted quinoa, avocado, lemon-dijon vinaigrette

GRILLED RIBEYE WEDGE SALAD* | 27

grilled ribeye, iceberg wedge, blue cheese dressing, jalapeño bacon, radish, cherry tomatoes, red wine vinaigrette, green onions

SEARED AHI TUNA SALAD* | 29

sesame-togarashi crust, local greens, pickled radish, furikake goat cheese, hard boiled egg, avocado, fried won ton, cherry tomatoes, wasabi-soy vinaigrette

Live Music!

DAILY

5:00 PM - 7:00 PM

SURF X TURF

FILET OF BEEF & GRILLED SHRIMP* | 65

snake river farms, kupu whiskey demi sauce, grilled garlic & lemongrass shrimp, heirloom carrots, smashed yukon gold potatoes, roasted asparagus

NEW YORK STRIP* | 55

snake river farms, kupu whiskey demi sauce, housemade chimichurri, pickled red onions, pea tendrils, truffle fries

CRABBY MAC NUT MAHI MAHI* | 42

crab meat & mac nut crust, mango-aji amarillo chile sauce, coconut-sesame rice, buttery green beans, heirloom carrots, microgreens

SEARED SESAME CRUST AHI STEAK* | 44

seared sesame crust, pakai sauce, ginger rice, griddled bok choy, mixed veggie salad

HANDHELDS

TAKE IT UP A NOTCH (ADD-ONS): CRISPY FRIES | 6

SIDE MIXED GREENS SALAD | 7 SIDE CAESAR SALAD | 9

MBC CHEDDAR BURGER* | 17

maui cattle beef, 8 island sauce, lettuce, tomato, pickles, red onions

JALAPEÑO BACON BURGER* | 19

maui cattle beef, 8 island sauce, fresh jalapeño, housemade jalapeño bacon, pepperjack cheese, lettuce, tomato, red onions, pickles, avocado

VEGGIE BURGER | 18

black beans, brown rice, mac nuts, carrots, herbs, flax, avocado, butter lettuce, tomato, red onions, pickled ginger, vegan "mayo"

GRILLED LOCAL FISH TACOS* | 26

grilled catch of the day, spicy salsa verde cruda, flour tortilla, avocado, jalapeño, shaved cabbage, tortilla chips, oaxaca-chipotle salsa

FISH & CHIPS* | 26

bikini blonde battered catch of the day, sea asparagus tartar sauce, baja slaw, crispy french fries

FOR THE KEIKI

*12 years old and younger

CHICKEN KATSU FINGERS & FRIES* | 10

KEIKI CORNDOG & FRIES* | 10

GRILLED CHEESE SANDWICH & FRIES | 10

*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 food allergies, please ask your server about specific ingredients in our dishes. Groups of 8 or more will be subject to an automatic 20% gratuity.

SWEETS

RONA'S ROAD TO HANA

BANANA BREAD | 14

toasted banana bread, whiskey caramel sauce,
banana mac nut ice cream, mac nut brittle

SKILLET UBE COOKIE | 14

chantilly sauce, candied mac nuts, maui vanilla ice cream

ROOT BEER FLOAT | 10

maui brewing co. island root beer, maui vanilla ice cream

IMPERIAL COCONUT PORTER FLOAT | 14

'ZERO-PROOF'

NON-ALCOHOLIC SLUSHIE, ROTATING | 10

MANGO, PINA COLADA, AND POG

Maui Brewing Co. Island Root Beer | 7

Maui Brewing Co. Ginger Beer | 7

Vitalitea Kombucha - rotating flavors | 7

Assorted No Ka 'Oi Sodas & Juices | 4

Happy Hour

DAILY | 3:30 PM - 5:30 PM (DINE-IN ONLY)

DEVEILED EGGS WITH JALAPEÑO BACON* | 8

scallions, housemade jalapeño bacon

WARM EDAMAME | 7

garlic-shoyu sauce

SHRIMP QUESADILLA* | 12

crispy quesadilla, three cheeses, jalapeño,
cilantro, sweet corn, guacamole

BIG SWELL CHICKEN BITES* | 10

crispy fried chicken, big swell ipa marinade, honey
mustard, kupu whiskey guava bbq sauce

CALAMARI FRIES* | 13

panko crusted, gochujang mayo, unagi sauce,
radish julienne, bubu arare

WARM PRETZEL BITES | 8

melty big swell ipa beer cheese,
black hawaiian salt

PORK BELLY BAO* | 9

steamed bao, slow cooked pork, huli huli sauce,
pickled cucumbers, fresno chiles, cilantro

BUFFALO CHICKEN DIP* | 10

spicy buffalo chicken dip, with tortilla chips,
heirloom carrots, shishito peppers,
celery sticks, cucumbers

Happy Hour Drink Specials

\$2 OFF

ALL
DRAFTS

\$3 OFF

HOUSE
COCKTAILS &
WINES



visit us online!
scan the QR code to visit the MBC
Ka'anapali site for more information!



let's be
social!
follow us on Instagram!

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