

SHAREABLES

BLACK GARLIC TRUFFLE FRIES | 12

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

SHOYU EDAMAME | 7

served warm, garlic-shoyu sauce

HOUSEMADE CHIPS & GUACAMOLE | 9

warm tortilla chips, housemade guacamole

ADD SALSA | + \$4

GUAVA BBQ PORK SLIDER TRIO* | 19

slow cooked pulled pork, housemade guava BBQ sauce, spicy gochujang mayo, creamy slaw, pickles, fried onions

HOUSEMADE BEET HUMMUS | 12

housemade beet hummus served with grilled flatbread, shishito peppers, tri-color carrots, cucumber, and ranch dressing

HULI HULI CHICKEN BITES* | 18

crispy fried boneless chicken thighs, housemade huli huli sauce, baja slaw, ranch or blue cheese dressing

MBC NACHOS* | 18

crispy corn tortilla chips, melted cheese, guacamole, sour cream, pickled jalapeños, black beans, pico de gallo, cilantro

MAUI CATTLE BEEF CHILI | + \$6

ACHIOTE CHICKEN | + \$6

ON BREAD

MBC CHEDDAR BURGER* | 17

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

BLACK ROCK BURGER* | 21

maui cattle beef, sauteed mushrooms, truffle aioli, sunny side up egg, swiss cheese, crispy onion strings

VEGGIE BURGER | 18

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

CHICKEN BACON RANCH SANDO* | 18

ranch dressing, housemade jalapeño bacon, pepperjack, lettuce, tomato, crispy onion, pickles

KOREAN FRIED CHICKEN SANDO* | 18

buttermilk fried crispy chicken thigh, gochujang mayo, creamy slaw, pickles, korean sticky sauce

ADD-ONS: CRISPY FRIES | 5 GARLIC TRUFFLE FRIES | 6
SIDE MIXED GREENS SALAD | 7 SIDE CAESAR SALAD | 7

DINNER EXCLUSIVES

*available after 4:00 PM

GRILLED RIBEYE (PUPU STYLE)* | 25

housemade chimichurri, mac nut romesco sauce, pickled red onions, side of steamed bao

BBQ BABY BACK RIBS* | 29

½ rack of ribs, sweet & spicy bbq sauce, kula cornbread, creamy baja slaw, crispy fries

NORTH SHORE GARLIC SHRIMP PASTA* | 25

sauteed shrimp, bucatini noodles, tomato confit, basil, garlic, parsley, grana cheese, avocado mac nut pesto

*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.

GREENS & THINGS

UPCOUNTRY CAESAR SALAD | 15

local romaine, baby kale, housemade caesar dressing, cherry tomatoes, green beans, 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

WEDGE SALAD | 14

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

THAI CHICKEN SALAD* | 18

chicken poached in thai style broth, shredded cabbage, local mixed greens, carrots, bell peppers, crunchy rice noodles, cilantro, curry-lemon vinaigrette, tamarind bbq sauce

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

GRILLED CHICKEN | 6 GRILLED FISH | 11 VEGGIE PATTY | 6

AVOCADO | 3 JALAPEÑO BACON | 4

GLOBAL 'OHANA OF CRAFT PIZZAS

THE ORIGAMI | 19

vine ripened tomato, mozzarella & grana, ripped basil, olive oil & white balsamic vinegar blend, red sauce

THE BREWMASTER | 22

kukui spicy sausage, pepperoni, roasted bell peppers, mozzarella & grana, olives, red sauce

THE HUNTER | 22

guava bbq pork, caramelized pineapple, mozzarella & grana, jalapeño, red onions, red sauce

PEPPERONI PIZZA | 19

shaved grana, mozzarella, pepperoni, red sauce

CHEESE PIZZA | 17

shaved grana, mozzarella, red sauce

LOCAL FAVES

GRILLED LOCAL FISH TACOS* | 26

grilled catch of the day, spicy salsa verde cruda, flour tortilla, avocado, fresno, 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

KEIKI MINI CORNDOGS | 10

CHEESE OR PEPPERONI PIZZA | 10

CHICKEN KATSU FINGERS & FRIES | 10

GRILLED CHEESE SANDWICH & FRIES | 10

ADD-ON SIDES

SIDE CORNBREAD | 4

HOUSEMADE GUACAMOLE | 4

CHIPS & PICO DE GALLO | 7

SIDE MIXED GREENS SALAD | 7

SIDE CAESAR SALAD | 7

SWEET THINGS

CHOCOLATE CHIP COOKIE | 12

roselani vanilla bean ice cream, bikini blonde caramel sauce

WARM UBE SKILLET COOKIE | 14

roselani vanilla bean ice cream, chantilly sauce, candied mac nuts

ISLAND ROOT BEER FLOAT | 9

maui brewing co. root beer, roselani vanilla bean ice cream

ADULT FLOAT ON IMPERIAL COCONUT PORTER | 12

N/A BEVERAGES

MAUI BREWING CRAFTED SODA | 7

rootbeer, ginger beer

FRESH FRUIT SLUSHIES | 8

rotating flavor

VITALITEA KOMBUCHA | 7

rotating flavor

ORIGIN COLD BREW NITRO COFFEE | 7

NO KA OI SODAS | 4

cola, diet cola, lemon-lime, lemonade, iced tea, ginger ale, cranberry

HAPPY HOUR

DAILY | 3:30 PM - 5:30 PM

WARM PRETZEL BITES* | 8

melty big swell ipa beer cheese,
black hawaiian salt

BUFFALO CHICKEN DIP* | 10

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

CHILI CHEESE FRIES* | 12

maui cattle beef, crispy fries, housemade chili,
shredded cheddar cheese, pickled jalapeño,
chile, diced red onions

ELOTE STREET CORN* | 10

grilled local corn, spicy mayo, cotija cheese,
chopped cilantro, chile powder

HAWAIIAN CEVICHE* | 16

coconut milk, lime juice, chile, garlic,
minced onions, celery, tortilla chips, cilantro

HANDCRAFTED PIZZAS* | 13

ORIGAMI | vine ripened tomato, mozzarella &
grana, ripped basil, olive oil,
white balsamic vinegar blend, red sauce

BREWMASTER | kukui spicy sausage, pepperoni,
roasted bell peppers, mozzarella & grana, olives,
red sauce

THE HUNTER | guava bbq pork,
caramelized pineapple, mozzarella & grana,
jalapeño, red onions, red sauce

CHEESE | PEPPERONI

 **2** OFF
HOUSE DRAFTS!

 **3** OFF
CRAFT COCKTAILS!

HOUSE CRAFTED

TRUE NORTH | 15

ocean organic vodka / kula lavender syrup /
pineapple juice / mint / cucumber

LI HING MARGARITA | 15

tradicional reposado tequila / triple sec / house
li hing sour / pineapple juice / li hing mui rim

LILIKOI MARGARITA | 16

tradicional reposado tequila / triple sec /
house sour / lime / lilikoi / salt rim

ORIGIN EXPRESS | 16

ocean vodka / dane's mac nut orgeat /
origin nitro cold brew / cacao / cinnamon

MAUKA TO MAI TAI | 16

kula light rum / mahina dark rum /
orange curacao / lime / dane's tropical orgeat /
pineapple mana foam

MAUI MULE | 15

ocean organic vodka / maui brewing co.
ginger beer / house sour / lime

KULA BERRY MOJITO | 15

kula light rum / kula strawberry puree /
local mint / lime

LEI'D LYCHEE | 15

ocean organic vodka / lychee liqueur /
house sour / pineapple juice

COCKTAILS



YOGA PANTS | 16

kupu gin / aperol / lemon / grapefruit /
dane's tropical gomme

SMASH OR PASSION | 16

kupu blended whiskey / passion fruit /
hawaiian chili pepper shrub / lemon /
mint

BRADDH BLUE | 17

kupu gin / cocci americano / falernum /
grapefruit / lime juice / blue spirulina vanilla

KUPU SLOSHIES | 15

Beat the heat with this frozen cocktail (think
slushie with spirits) made by Kupu Spirits.
Rotating Flavor of the Day
(not on happy hour)

WINE by the glass

PINOT GRIGIO, CLOS DU BOIS | 12
CALIFORNIA

SAUVIGNON BLANC, JOSH CELLARS | 12
CALIFORNIA

CHARDONNAY, WILLIAM HILL | 12
CALIFORNIA

ROSE, FIFTH MOON | 14
CALIFORNIA

SPARKLING ROSE, ALMACITA | 14
ARGENTINA

RIOJA TEMPRANILLO, LUBERRI ORLEGI | 13
SPAIN

MONTEPULCIANO, LA QUERCIA | 12
ITALY

WYCLIFF BRUT CHAMPAGNE | 11
CALIFORNIA

ALL BOTTLES | 48

WINE on tap

PINOT GRIS, J VINYARD | 12
CALIFORNIA

SAUVIGNON BLANC, STARBOROUGH | 12
NEW ZEALAND

CHARDONNAY, DARK HORSE | 12
CALIFORNIA

PINOT NOIR, MACMURRAY | 14
CALIFORNIA

RED BLEND, TWO MOUNTAIN | 12
WASHINGTON

CABERNET SAUVIGNON, DARK HORSE | 12
CALIFORNIA

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Maui Brewing is a family friendly restaurant. We ask that you please enjoy our beverages responsibly. We kindly offer a five-drink maximum to ensure a safe and enjoyable experience for all our guests. Mahalo!