

# SHARING IS CARING

## CRISPY FRENCH FRIES | 9 <sup>HH</sup>

## BLACK GARLIC TRUFFLE FRIES | 12 <sup>HH</sup>

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

## BUFFALO CHICKEN DIP | 14 <sup>HH</sup>

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

## MBC NACHOS | 18 <sup>HH</sup>

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

ADD ONS: ACHIOTE CHICKEN | 6 KALUA PORK | 7 GRILLED STEAK\* | 9

## HOUSEMADE CHIPS & GUACAMOLE | 12 <sup>HH</sup>

warm tortilla chips, housemade guacamole

ADD PICO DE GALLO | +\$4

## HOUSEMADE BEET HUMMUS | 12 <sup>HH</sup>

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

## HULI HULI CHICKEN BITES | 18 <sup>HH</sup>

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

## AHI POKE STACK\* | 24

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

## WARM PRETZEL BITES | 10

melted Big Swell IPA beer cheese, black hawaiian salt

## SHOYU EDAMAME | 7

served warm, garlic-shoyu sauce

# MOSTLY PLANTS

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

GRILLED CHICKEN | 6 GRILLED FISH | 11 GRILLED SHRIMP | 8  
VEGGIE PATTY | 6 AVOCADO | 3 JALAPEÑO BACON | 4

## HOLY KALE SALAD | 15

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

## MBC CAESAR SALAD | 15

romaine greens, grana cheese, cherry tomatoes, baguette croutons, housemade Caesar dressing

## WEDGE SALAD | 14

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

## SEARED AHI TUNA SALAD\* | 29

seared local ahi, togarashi crust, mixed greens, butter lettuce, hard boiled egg, avocado, pickled radish, house-fried won tons, furikake goat cheese, wasabi soy vinaigrette

# LOCAL FAVES

## LOCAL CATCH BAJA FISH TACOS | 26

bikini blonde battered catch of the day, local corn tortilla, jalapeño, baja slaw, guacamole, chipotle crema drizzle, aloha rice

## FISH & CHIPS | 26

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

# DINNER EXCLUSIVES

culinary crafted, island-inspired main dishes

served after 4:00 PM

## BBQ BABY BACK RIBS | 32

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

## KABAYAKI BUTTERFISH | 34

black cod, sweet soy bbq, spicy aioli, pickled ginger furikake rice, Hawai'i miso, shiitake mushrooms, green beans

## MACADAMIA NUT

## CRUSTED MAHI MAHI | 34

local mahi mahi, Okinawan sweet potatoes, local watercress salad, fried Okinawan crunchies, coconut vinaigrette

## GRILLED FILET MIGNON\* | 54

grain fed center cut filet, creamy 'ulu potato purée, roasted heirloom carrots, braised Maui onion, paniolo butter coin, Coconut Hiwa demi-glase

# HANDHELDS

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

## MBC CHEDDAR BURGER\* | 17

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

## JALAPEÑO BACON BURGER\* | 19

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

## VEGGIE BURGER | 18

hand formed patty of black beans, brown rice, mac nuts, carrots; avocado, pickles, butter lettuce, tomato, red onions, pickled ginger, vegan "mayo", wheat bun

## CHICKEN BACON RANCH SANDO | 18

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

## GUAVA BBQ PORK SANDO | 19

slow cooked kalua style pork, housemade guava bbq sauce, gochujang mayo, creamy slaw, pickles, fried onions

# GLOBAL 'OHANA OF CRAFT PIZZAS

housemade pizza crusts with our signature Bikini Blonde Lager for a light, airy, crunchy crust

substitute for cauliflower crust | 5

## THE ORIGAMI | 19 <sup>HH</sup>

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

## THE BREWMASTER | 22 <sup>HH</sup>

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

## THE HUNTER | 22 <sup>HH</sup>

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

## PEPPERONI PIZZA | 18 <sup>HH</sup>

shaved grana, mozzarella, pepperoni, red sauce

## CHEESE PIZZA | 17 <sup>HH</sup>

shaved grana, mozzarella, red sauce

\*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 and a max of 4 split tabs. A 3% processing surcharge applied to international and corporate credit cards.

# SWEET THINGS

# FREE RANGE KEIKI

## 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

\*12 years old and younger

## KEIKI MINI CORNDOGS | 10

## CHEESE OR PEPPERONI PIZZA | 10

## CHICKEN KATSU FINGERS & FRIES | 10

## GRILLED CHEESE SANDWICH & FRIES | 10

## ZERO PROOF

### 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 | 3:00 PM - 5:00 PM

### 50% OFF SELECT APPETIZERS | \$13 PIZZAS



### OFF HOUSE DRAFTS!



### OFF CRAFT COCKTAILS!

## HOUSE CRAFTED

## COCKTAILS

### TRUE NORTH | 15

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

### MAUI MULE | 15

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

### LEI'D LYCHEE | 15

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

### 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

### MBC MAI TAI | 16

kula light rum / mahina dark rum / orange curacao / lime / dane's tropical orgeat / pineapple whip \*dairy allergy

### KULA BERRY MOJITO | 15

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

### OCEAN KUNG PAO | 16

ocean vodka, kung pao syrup (lilikoi-strawberry-mango-pineapple-szechuan peppers) / dane's tropical gomme / lemon

### ORIGIN EXPRESS | 16

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



### YOGA PANTS | 16

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

### KUPU WHISKEY SMASH | 16

kupu blended whiskey / lilikoi / hawaiian chili pepper shrub / lemon / mint

### KUPU SLOSHIES | 15

Beat the heat with this frozen cocktail (think slushie with spirits) made by Kupu Spirits. Rotating Flavors 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, ZORZAL TERROIR UNICO | 14 ARGENTINA

SPARKLING ROSE, ALMACITA | 14 ARGENTINA

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!