

SHARING IS CARING

CRISPY FRENCH FRIES | 8

BLACK GARLIC TRUFFLE FRIES | 11

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

SHOYU EDAMAME | 7.5

served warm, garlic-shoyu sauce

HOUSEMADE BEET HUMMUS | 12

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

CHICKEN WINGS* | 18

crispy fried chicken wings, crunchy slaw, ranch dressing
CLASSIC BUFFALO -OR- HULI HULI GLAZE

MOCHIKO SALMON BAO* | 20

deep fried salmon, garlic-ginger-soy marinade, 3 steamed bao, Korean mayo, unagi sauce, green onions

AHI POKE STACK* | 21

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

MBC NACHOS* | 18

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

ADD ONS: GRILLED CHICKEN | 7 KALUA PORK | 7 GRILLED STEAK | 9

MOSTLY PLANTS

SEARED AHI SALAD* | 27

seared local ahi, togarashi crust, mixed greens, butter lettuce, hard boiled egg, avocado, pickled radish, house-fried wontons, furikake goat cheese, Bikini Blonde-cilantro vinaigrette

HOLY KALE SALAD | 15

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

MBC CAESAR SALAD | 13

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

ADD-ONS: GRILLED CHICKEN | 6 GRILLED FISH | 11
VEGGIE PATTY | 6 AVOCADO | 3 JALAPEÑO BACON | 4

LOCAL FAVES

LOCAL CATCH BAJA FISH TACOS* | 26

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

BIKINI BLONDE FISH & CHIPS* | 26

Bikini Blonde-battered local catch, crispy french fries, Baja slaw, Hawaiian tartar sauce

MAUKA TO MAKAI

culinary crafted, island-inspired main dishes
served after 4:00 PM

KABAYAKI BUTTERFISH* | 32

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

MACADAMIA NUT CRUSTED MAHI MAHI* | 33

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

GRILLED FILET MIGNON* | 52

SNAKE RIVER FARMS beef, creamy 'ulu potato purée, roasted heirloom carrots, braised Maui onion, paniolo butter coin, Coconut Hiwa demi-glaze

HANDHELDS

MBC CHEDDAR BURGER* | 17

8 island sauce, cheddar cheese, lettuce, tomato, pickles, red onions

JALAPEÑO BACON BURGER* | 19

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

AGAINST THE GRAIN VEGGIE BURGER | 17

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

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

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

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

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* | 18

shaved grana, mozzarella, pepperoni, red sauce

CHEESE PIZZA | 17

shaved grana, mozzarella, red sauce

SWEET THINGS

CHOCOLATE CHIP COOKIE | 9

Roselani vanilla bean ice cream, bikini blonde caramel sauce

ISLAND ROOT BEER FLOAT | 9

Maui Brewing Co. Root Beer, Roselani vanilla bean ice cream

ADULT FLOAT ON IMPERIAL COCONUT PORTER | 12

FREE RANGE 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

BURGER SLIDER & 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. A 3% processing surcharge applied to international and corporate credit cards

SIDES

- CHIPS & GUACAMOLE | 9
- CHIPS & CHIPOTLE SALSA | 6
- SOUR CREAM | 2
- AVOCADO | 3
- CHIPS | 3
- CHIPOTLE SALSA | 4
- GUACAMOLE | 4
- PICO DE GALLO | 4

ZERO PROOF

- ISLAND ROOT BEER OR GINGER BEER | 6
- ASSORTED NO KA 'OI SOFT DRINKS | 4



Happy Hour

MONDAY - FRIDAY
3:30 PM - 5:30 PM

\$2 OFF

ALL BEERS
ON TAP

\$3 OFF

CRAFT
COCKTAILS

\$12 pizzas | 50% off select appetizers

YEAR ROUND BEERS



Bikini Blonde

LAGER

ABV: 4.8 | IBU: 21

Crisp & refreshing helles, perfect any time | 8.5



BIG SWELL

IPA

ABV: 6.8 | IBU: 70

Tropical citrus hops burst from this dry-hopped India pale ale | 8.5



PAU HANA

PILSNER

ABV: 5.2 | IBU: 30

Sweet European pilsner malt is balanced by a spicy hop profile | 8.75



PINEAPPLE MANA

WHEAT

ABV: 5.5 | IBU: 18

Maui Gold pineapple gives sweet aroma to this smooth brew | 8.75



COCONUT HIWA

PORTER

ABV: 6.0 | IBU: 30

A robust dark ale with hand-toasted coconut & hints of mocha | 9



SUNSHINE GIRL

GOLDEN ALE

ABV: 4.6 | IBU: 28

Light & refreshing golden ale with tropical & citrus hop aroma | 8.75



DA HAWAII LIFE

LITE LAGER

ABV: 4.2 | IBU: 25

Citra and Mosaic hopped lager | 8.75



PUEO PALE ALE

ABV: 7.0 | IBU: 35

dry-hopped West Coast style pale ale featuring citrus and piney aroma | 8.75

SLOSHIES
ROTATING
FLAVORS | 16



MAUI HARD SELTZER
ROTATING SELTZERS | 8.25
ask your server or bartender for today's freshest flavors!

TO-GO BEERS

to-go beverages cannot be consumed on-site

GROWLERS
64 oz. glass growler



KUPU SPIRITS
Gin, Whiskey, Amaro



CROWLERS
32 oz. can crowler



BEER FLIGHTS
Four 4oz. glasses

PRICES VARY

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