

SHARING IS CARING

CRISPY FRENCH FRIES | 9

BLACK GARLIC TRUFFLE FRIES | 12

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

HOUSEMADE CHIPS & GUACAMOLE | 12

warm tortilla chips, housemade guacamole
ADD CHIPOTLE SALSA | +\$4

WARM PRETZEL BITES | 12

melty Big Swell IPA beer cheese, Hawaiian salt

HOUSEMADE BEET HUMMUS | 15

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

CALAMARI FRIES* | 18

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

PORK BELLY BAO TRIO* | 19

roasted pork belly, spicy Korean sesame dressing, cucumber, cilantro, green onion

AHI POKE STACK* | 24

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

GRILLED STEAK NACHOS* | 28

grilled NY strip steak, crispy corn tortilla chips, melted cheese, guacamole, sour cream, pickled jalapeños, black beans, pico de gallo, chipotle salsa, cilantro

MOSTLY PLANTS

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

GRILLED CHICKEN | 8 GRILLED FISH | 10
GRILLED NY STRIP | 12 SAUTÉED SHRIMP | 10

HOLY KALE SALAD | 16

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

MBC CAESAR SALAD | 15

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

GRILLED NEW YORK STEAK WEDGE SALAD* | 28

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

SEARED AHI TUNA SALAD* | 29

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

MAUKA TO MAKAI

culinary crafted, island-inspired main dishes
served after 4:30 PM

KABAYAKI BUTTERFISH* | 36

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

MACADAMIA NUT

CRUSTED MAHI MAHI* | 37

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

GRILLED FILET MIGNON* | 54

flame grilled filet mignon, creamy 'ulu potato purée, roasted heirloom carrots, braised Maui onion, paniolo butter coin, Coconut Hiwa demi-glace

SAUTÉED SHRIMP WITH SQUID INK PASTA* | 36

lemongrass-garlic-chile sauce, shimeji mushrooms, spinach, cherry tomatoes, pea tendrils

SLOW BRAISED SHORT RIB* | 42

Kupu Whiskey sauce, cheesy okinawan sweet potato gratin, roasted carrots, sauteed zucchini

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, cheddar cheese, lettuce, tomato, pickles, red onions
add jalapeño bacon | + 3 add avocado | + 2

GUAVA BBQ PORK SANDO* | 19

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

VEGGIE BURGER | 18

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

LOCAL CATCH BAJA FISH TACOS* | 28

local catch of the day, corn tortilla, Fresno chile, Baja slaw, guacamole, chipotle crema drizzle, Aloha rice

FISH & CHIPS* | 28

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

FREE RANGE KEIKI

CHICKEN FINGERS & FRIES* | 11

BURGER SLIDER & FRIES* | 11

GRILLED CHEESE SANDWICH & FRIES | 11

*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. A 3% processing surcharge applied to international, corporate and AMEX credit cards

SWEET THINGS

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. Root Beer, Roselani vanilla bean ice cream

COCONUT HIWA PORTER FLOAT | 14

ZERO PROOF

NON-ALCOHOLIC SLUSHIE, ROTATING | 10 POG, PINA COLADA, MANGO

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

The Happiest of Hours!

DAILY | 3:00 pm - 5:00 pm

\$5 OFF ALL 'SHARING IS CARING' ITEMS

\$2 OFF ALL DRAFTS

\$3 OFF HOUSE CRAFTED COCKTAILS & WINES

MBC YEAR ROUND BEERS



SHIBATA RICE LAGER | 9

Japanese style dry rice lager, crisp and refreshing! ABV 4.0 IBU 10



BIKINI BLONDE | 9

clean, crisp & refreshing helles, perfect any time ABV 4.8 IBU 21



PAU HANA PILSNER | 9

sweet European pilsner malt is balanced by a spicy hop profile ABV 5.2 IBU 30



PUEO PALE ALE | 9

dry-hopped West Coast style pale ale, citrus and piney aroma ABV 5.6 IBU 55



PINEAPPLE MANA WHEAT | 9

maui gold pineapple gives sweet aroma to this smooth-bodied brew ABV 5.5 IBU 18



OMG HAZY IPA | 9 13 oz.

hazy pale gold with orange, mango, pink guava ABV 7.0 IBU 35



BIG SWELL IPA | 9

tropical citrus hops burst from this dry-hopped india pale ale ABV 6.8 IBU 70



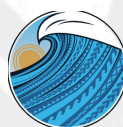
LAHAINA TOWN BROWN | 9

American Brown Ale, toasted nutty character, subtle cocoa notes ABV 6.5 IBU 50



IMPERIAL COCONUT HIWA | 9.5 13 oz.

robust dark ale with hand-toasted coconut & hints of mocha ABV 9.0 IBU 37



PACIFIC LITE SIPA | 9

Session IPA brewed with American and NZ hops ABV 4.2 IBU 40

SEASONAL BEERS ON ROTATION - ASK YOUR SERVER/BARTENDER FOR THE LATEST!



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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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!