

BRUNCH

BRUNCH FAVES

BANANA BREAD | 10

cooked in a french toast batter, served w/ Bikini Blonde caramel sauce, bruleed & caramelized bananas

AVOCADO TOAST | 13

avocado, chimichurri, radishes, cilantro, tomato, cucumber, topped with macadamia nuts, salt

LOCO MOCO FOR DAYS* | 18

local beef burger patty, sunny side egg, Aloha Rice, tonkatsu-huli mushroom sauce

BIG ISLAND HOT MESS HASH* | 17

ulu, kalo, okinawan sweet potatoes, kabocha squash, formed with onions and herbs into a veggie hash. topped with fried eggs, served with tomatillo salsa and chipotle salsa

TWO EGG BREAKFAST* | 15

waimanalo eggs, served with rustic toast and breakfast potatoes, choice of kukui spicy sausage or housemade jalapeño bacon

BEEF BIRRIA & EGG CHILAQUILES* | 22

fresh fried nacho chips cooked in our smoky chipotle salsa, topped with Mexican beef, egg cooked to your liking, cotija cheese, red fresno chilies, cilantro & yellow onion

GRANOLA BOWL | 12

toasted oats, mac nuts, coconut, honey, greek yogurt and today's fruit

APPLE BANANA FOSTER PANCAKES | 14

coconut hiwa foster sauce, caramelized apple-bananas, macadamia nuts

SWEET BREAD FRENCH TOAST | 18

sweet bread, dipped in coconut custard, served w/ today's fruit and whipped cream

ADD-ONS

JALAPEÑO BACON* | 4

KUKUI SPICY SAUSAGE* | 4

EGG YOUR WAY* | 5

AVOCADO | 3

REGULAR BACON* | 4

VEGGIE HASH | 6

TOAST | 5

ALOHA RICE | 5

BREAKFAST POTATOES | 6

TODAY'S FRUIT | 6

GRILLED CHICKEN* | 6

GRILLED LOCAL CATCH* | 10

MBC BENEDICTS

ON LA TOUR ENGLISH MUFFINS, WAIMANALO EGGS, HOUSE MADE HOLLANDAISE, SERVED W/ BREAKFAST POTATOES

JALAPEÑO BACON* | 18

KUKUI SPICY SAUSAGE* | 18

GUAVA BBQ PORK* | 18

BEEF BIRRIA* | 18

KALE & ROASTED TOMATOES* | 16

EGG & MUFFIN ONLY * | 15

KEIKI BRUNCH TOO

TWO PANCAKES | 10

maple syrup

FRENCH TOAST | 10

maple syrup, butter

SCRAMBLED EGGS* | 10

two scrambled eggs, toast

TOASTED BREAD & NUTELLA | 10

BRUNCH BEVIES

APEROL SPRITZ | 16

sparkling white wine, aperol, splash of club soda, garnished with an orange peel

BLOODY MARY | 14

bloody mary mix, maui pau vodka, garnished with celery, lime, olive

MIMOSA | 14

gambino sparkling white wine, topped with your choice of pineapple or orange juice

ESPRESSO MARTINI | 15

ocean espresso vodka, baileys and simple syrup

MORNING MANA | 14

maui pau vodka, mbc pineapple mana wheat beer, pineapple juice

*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

Live Music

Thursday 6:00 – 8:00 PM

Friday-Saturday 7:00-9:00 PM

ZERO PROOF

ISLAND ROOT BEER OR GINGER BEER | 7

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 | 8.75



BIG SWELL

IPA

ABV: 6.8 | IBU: 70

Tropical citrus hops burst from this dry-hopped India pale ale | 8.75



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 | 8.50

ask your server or bartender for today's freshest flavors!



Four 4oz. glasses

PRICES
VARY

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



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