

SHAREABLES

CRISPY FRENCH FRIES 	10	CALAMARI FRIES 	22
panko crusted, meyer lemon-pickled ginger aioli, radish julienne, bubu areare			
BLACK GARLIC TRUFFLE FRIES 	13	AHI POKE STACK* 	26
garlic confit, shaved grana cheese, black garlic-truffle aioli		chipotle-garlic-shoyu sauce, gochujang mayo, unagi sauce, ginger furikake rice, crunch salad	
ARTISAN PRETZELS 	17	GRILLED STEAK NACHOS	28
three large, crispy pretzel sticks, pretzel salt, whole grain mustard-IPA beer cheese		grilled NY strip steak, crispy corn tortilla chips, melted cheese, guacamole, sour cream, pickled jalapeños, black beans, pico de gallo, chipotle salsa, cilantro	
ROASTED PORK BELLY BAO BUNS 	19		
cured roasted pork belly, cucumber slices, Korean chili mayo, 3 steamed bao, cilantro, scallion, sesame dressing			

 = HAPPY HOUR ITEMS

ISLAND GREENS

SEARED AHI SALAD*	30	CHICKEN KATSU BIBB SALAD	26
togarashi crust, egg, avocado, cherry tomatoes, pickled radish, Okinawan sweet potato chips, furikake goat cheese, wasabi-cilantro Bikini Blonde vinaigrette		crispy chicken, jalapeño bacon, cherry tomatoes, dilly cucumbers, blue cheese, egg, ranch dressing	
GRILLED NEW YORK STEAK WEDGE SALAD*	31	HOLY KALE SALAD	16
6 oz. grilled NY strip steak, iceberg wedge, jalapeño bacon, radish, cherry tomatoes, green onions, red wine vinaigrette, blue cheese dressing		locally grown kale, crumbled feta, shaved red onion, toasted quinoa, avocado, lemon-dijon vinaigrette	
MBC CAESAR SALAD	16		
romaine greens, grana cheese, cherry tomatoes, baguette croutons, housemade Caesar dressing			

ADD-ONS: GRILLED CHICKEN | 9 GRILLED FISH | 12 CHICKEN KATSU | 9 AVOCADO | 3 JALAPEÑO BACON | 4

SANDOS & MORE

MBC CHEDDAR BURGER*	19	BIKINI BLONDE FISH & CHIPS	29
Maui Cattle Company Beef, 8 island sauce, cheddar cheese, lettuce, tomato, red onions, pickles		Bikini Blonde-battered local catch, Hawaiian tartar sauce, crispy french fries, Baja slaw	
GUAVA BBQ PORK SANDO	19	VEGGIE BURGER	19
slow cooked kalua style pork, housemade guava bbq sauce, gochujang mayo, creamy slaw, pickles, fried onions		housemade patty of black beans, brown rice, nuts, veggies, herbs, pickled ginger, vegan mayo	
LOCAL CATCH BAJA FISH TACOS	29	ADD ONS:	
Bikini Blonde-battered local catch, corn tortilla, Fresno chili, Baja slaw, guac, chipotle crema, Aloha rice		CRISPY FRIES 6 GARLIC FRIES 9 SIDE MIXED GREENS SALAD 8 SIDE CAESAR SALAD 9	

MBC DINNER FAVORITES

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

MAC NUT CRUSTED MAHI MAHI	38	MBC STEAK FRITES*	
local mahi mahi, Okinawan sweet potatoes, local watercress salad, fried Okinawan crunchies, coconut gel, lime vinaigrette		crispy truffle-grana cheese fries, merlot butter, chimichurri, Coconut Hiwa demi-glace	
KABAYAKI BUTTERFISH	36	NEW YORK STRIP 12 oz.	48
sweet soy bbq, spicy aioli, pickled ginger rice, Hawai'i miso, shiitake mushrooms, shallots, green beans		PRIME CENTER-CUT FILET 8 oz.	62
SLOW BRAISED SHORT RIB	42	GUAVA BBQ RIBS	38
Kupu Whiskey sauce, cheesy okinawan sweet potato gratin, roasted carrots, sauteed zucchini		bbq baby back pork ribs, green papaya slaw, herb salad, crispy garlic	

SWEET THINGS

UBE CHEESECAKE Oreo cookie crust, ube jam, fresh island fruit n' herb, whipped cream, toasted coconut	14	MAC NUT & CHOCOLATE BROWNIE “sundae” style, vanilla ice cream, Kupu mac nut caramel, whipped cream	14
PINEAPPLE UPSIDE DOWN CAKE caramelized pineapple, haupia ice cream, brown butter caramel, toasted coconut	14	ADULT ROOT BEER FLOAT Maui Brewing Co. Coconut Hiwa Porter, Roselani vanilla bean ice cream	12

FREE RANGE KEIKI

*12 years old and younger

CHICKEN FINGERS & FRIES	12
CHEESEBURGER & FRIES*	12
GRILLED CHEESE SANDWICH & FRIES	12

ZERO PROOF

ISLAND ROOT BEER FLOAT Maui Brewing Co. Root Beer, Roselani vanilla bean ice cream	9
ISLAND ROOT BEER OR GINGER BEER	7
ASSORTED NO KA ‘OI SOFT DRINKS	5
NON-ALCOHOLIC SLUSHIES, ROTATING	10

HAPPY HOUR

DAILY | 3:00 PM - 5:00 PM

\$2 off all beers | \$3 off craft cocktails
\$3 off wines by the glass
50% off select appetizers

BREWERY TOURS

AT OUR BREWERY IN KIHAI

SATURDAYS & SUNDAYS
\$20 / PERSON

TOUR TIMES:
11:30 AM, 1:00 PM, 2:30 PM

SCAN THE QR CODE HERE TO RESERVE



CRAFT COCKTAILS



HOUSE CRAFTED

WHISKEY SMASH 17 Kupu Whiskey / passion fruit / pineapple / Hawaiian chili pepper shrub / fresh lemon / mint	OCEAN KUNG PAO 17 Ocean Organic Vodka / kung pao syrup, passion fruit, mango, pineapple, strawberry, szechuan peppers	MAUI MULE 17 Ocean Organic Vodka / Maui Brewing Co. Ginger Beer / bitters / lime
YOGA PANTS 17 Kupu Gin / Aperol / fresh lemon / grapefruit / Dane’s Tropical Gomme	LI HING MUI MARGARITA 17 Jose Cuervo Blanco 100% Blue Agave / triple sec / house li hing sour / pineapple juice / li hing mui rim	MBC MAI TAI 17 Kula Light Rum / Kula Dark Rum / orange curacao / lime / Dane’s Tropical Gomme / mac nut orgeat / pineapple vanilla foam
ADULT SLOSHIES 17 pick your favorite spirit! pog pina colada mango		

WINE

WILLIAM HILL	CHARDONNAY	14 / -	NAPA VALLEY, CA
STARBOROUGH	SAUVIGNON BLANC	14 / -	MARLBOROUGH, NZ
J VINEYARDS	PINOT GRIS	14 / -	CALIFORNIA
PINE RIDGE	CHENIN BLANC/ VIOGNIER	16 / 54	NAPA VALLEY, CA
WHITE HAVEN	SAUVIGNON BLANC	16 / 58	MARLBOROUGH, NZ
PEJU	CHARDONNAY	19 / 74	CARNEROS, CA
DOMANE AUCHERE	SANCERRE	20 / 76	LOIRE, FRANCE
MACMURRAY	PINOT NOIR	14 / -	RUSSIAN RIVER, CA
E GUIGAL COTE DU RHONE	RED	16 / 58	RHONE, FRANCE
FRANCISCAN	CABERNET SAUVIGNON	14 / -	NAPA VALLEY, CA
QUILT	CABERNET SAUVIGNON	21 / 80	NAPA VALLEY, CA
MONT GRAVET	ROSÉ	14 / -	D’OC, FRANCE
LA MARCA	PROSECCO	16 / 64	ITALY
RAVENTOS	BLANC DE BLANC	16 / 58	VINYA DEL LLAC, SPAIN
BOUVET EXCELLENCE	BRUT ROSÉ	15 / 56	LOIRE VALLEY, FRANCE
PIPER HEIDSIECK BRUT	CUVEE CHAMPAGNE	- / 98	REIMS, FRANCE
DOMANE AUCHERE	SANCERRE	20 / 76	LOIRE, FRANCE

*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, corporate and AMEX credit cards.
*A 2% Kitchen Service fee is added to all food sales which goes directly to our talented kitchen staff.