

SHAREABLES

CRISPY FRENCH FRIES

10

BLACK GARLIC TRUFFLE FRIES

13

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

WARM TORTILLA CHIPS & TRIO OF DIPS

18

handmade guacamole, chipotle Oaxacan salsa, Kukui sausage queso dip

ROASTED PORK BELLY BAO BUNS

18

cured roasted pork belly, cucumber slices, Korean chili mayo, 3 steamed bao, cilantro, scallion, sesame dressing
ADD BAO BUN | 5

ARTISAN PRETZELS

16

three large, crispy pretzel sticks, pretzel salt, whole grain mustard-IPA beer cheese

CALAMARI FRIES

21

panko crusted, meyer lemon-pickled ginger aioli, radish julienne, bubu arare

CRISPY MUSHROOM TEMPURA

12

fried mixed mushrooms, Bikini Blonde beer batter, sesame aioli, chile-garlic crunch

MBC CHICKEN WINGS

19

crispy fried chicken wings, crunchy slaw, ranch dressing
Choose from: Classic Buffalo -OR- Huli huli glaze

ISLAND GREENS

SEARED AHI SALAD*

29

seared local ahi, egg, avocado, radish, Okinawan sweet potato, furikake goat cheese, Bikini Blonde-cilantro vinaigrette

CHICKEN KATSU BIBB SALAD

26

crispy chicken, jalapeño bacon, dilly cucumbers, blue cheese, egg, ranch dressing

HOLY KALE SALAD

16

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: SEARED AHI | 11 GRILLED CHICKEN | 9 GRILLED FISH | 12 CHICKEN KATSU | 9 AVOCADO | 4 JALAPEÑO BACON | 4

HANDHELDS

MBC CHEDDAR BURGER*

19

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

JALAPEÑO BACON BURGER*

21

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

CHICKEN BACON RANCH SANDO

19

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

GRILLED CUBANO SANDO

18

slow roasted pork, smoked ham, melted gruyere cheese, double pickle relish, dijon mustard, toasted baguette

GUAVA BBQ PORK SANDO

19

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

HNL HOT FISH SANDO

25

Bikini Blonde-battered local catch, lemon ginger aioli, chile-garlic crunch, pickled ginger relish, nappa cabbage slaw

VEGGIE BURGER

19

housemade patty of black beans, brown rice, nuts, veggies, herbs, pickled ginger, vegan mayo

ADD ONS:

CRISPY FRIES | 5 GARLIC FRIES | 6
SIDE MIXED GREENS SALAD | 7 SIDE CAESAR SALAD | 7

LOCAL FAVES

LOCAL CATCH BAJA FISH TACOS

28

Bikini Blonde-battered local catch, corn tortilla, Fresno chili, Baja slaw, guac, chipotle crema, Aloha rice
ADD FISH TACO | 6

AHI POKE BOWL

26

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

BIKINI BLONDE FISH & CHIPS

27

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

ADD ONS:

CRISPY FRIES | 5 GARLIC FRIES | 6
SIDE MIXED GREENS SALAD | 7 SIDE CAESAR SALAD | 7

FREE RANGE KEIKI

*12 years old and younger

MINI CORNDOGS

12

CHICKEN KATSU FINGERS & FRIES

12

GRILLED CHEESE SANDWICH & FRIES

12

CHEESEBURGER & FRIES

12

*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 6 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.

SWEET THINGS

UBE CHEESECAKE

Oreo cookie crust, ube jam, fresh island fruit n' herb, whipped cream, toasted coconut

12

MAC NUT & CHOCOLATE BROWNIE

"sundae" style, vanilla ice cream, Kupu mac nut caramel, whipped cream

12

ALMOST ZERO PROOF

ISLAND ROOT BEER FLOAT

MBC Root Beer, Roselani vanilla bean ice cream

9

ISLAND ROOT BEER OR GINGER BEER

ASSORTED NO KA 'OI SOFT DRINKS

7

ADULT ROOT BEER FLOAT (contains alcohol)

MBC Imperial Coconut Porter, Roselani vanilla bean ice cream

12

NON-ALCOHOLIC SLUSHIES, ROTATING

10

YEAR ROUND BEERS



DA HAWAII LIFE | 9.5

American light lager dry hopped with Citra & Mosaic hops ABV 4.2 IBU 25



PINEAPPLE MANA WHEAT | 9.5

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



BIKINI BLONDE | 9.5

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



BIG SWELL IPA | 9.5

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



PAU HANA PILSNER | 9.5

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



OMG HAZY IPA | 10

fruited Hazy IPA with orange, mango, guava ABV 6.5 IBU 45



SUNSHINE GIRL | 9.5

light & refreshing golden ale with tropical & citrus hop aroma ABV 4.6 IBU 28



COCONUT HIWA PORTER | 9.5

robust dark ale with hand-toasted coconut & hints of mocha ABV 6.0 IBU 37

CRAFT COCKTAILS

HOUSE CRAFTED

TRUE NORTH | 17

Ocean Organic vodka / Kula lavender syrup / pineapple juice / mint / cucumber

MAUI MULE | 17

Ocean Organic Vodka / Maui Brewing Co. ginger beer / angostura bitters / house sour / lime

MBC MAI TAI | 17

Kula Rum / orange curacao / mac nut orgeat / tropical gomme syrup / pineapple foam

ISLAND MARGARITA | 17

Cuervo Tradicional / blue curacao / coconut / lime juice / house sour / coconut rim

LEI'D LYCHEE MARTINI | 17

Ocean Organic Vodka / Soho Lychee Liqueur / pineapple juice / house sour

COCO ESPRESSO | 17

Ocean Espresso Vodka / Kula Toasted Coconut Rum / coconut / Baileys

KUPU CRAFTED SPIRITS

Maui Brewing Company introduces the growth of our brand in island crafted Kupu Spirits. Our craft cocktail recipes incorporate quality and local ingredients that perfectly complement our premium island spirits.

KUPU OLD FASHIONED | 17

Kupu Spirits Whiskey / simple syrup / angostura & orange bitters / orange peel / luxardo cherry

KOOLAU CRUISER | 17

Kupu Spirits Whiskey / orange liqueur / sweet vermouth / lemon juice / luxardo cherry

NOW BOARDING | 17

Kupu Spirits Gin / housemade hibiscus syrup / tonic / lime

Wine by the Glass

SAUVIGNON BLANC, TWO MOUNTAINS | 14

CHARDONNAY, RICKSHAW | 13

PINOT BLANC, ADIGE | 14

ROSÉ, OHANA RESERVE | 14

PINOT NOIR, RICKSHAW | 13

CABERNET SAUVIGNON, RICKSHAW | 13

RED BLEND, TWO MOUNTAINS | 14

PROSECCO, MIONETTO | 14

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