

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

As curators of the craft beer way of life, we believe there's no situation that wouldn't be made better by craft beer!

CHEERS! PROST! KAMPAI!

YEAR ROUND BEERS

SEE OUR EXTENDED BEER MENU FOR A FULL LIST OF BEERS ON TAP



Bikini Blonde

LAGER

ABV: 5.1 | IBU: 18

a clean, crisp & refreshing helles, perfect any time | 6.75



BIG SWELL

IPA

ABV: 6.8 | IBU: 82

tropical citrus hops burst from this dry-hopped india pale ale | 6.75



PINEAPPLE MANA

WHEAT

ABV: 5.5 | IBU: 18

Maui Gold pineapple gives sweet aroma to this smooth-bodied brew | 7.75 🍷



COCONUT HIWA

PORTER

ABV: 6.0 | IBU: 30

a robust dark ale with hand-toasted coconut & hints of mocha | 7.75 🍷



PUEO

PALE ALE

ABV: 5.6 | IBU: 55

a dry-hopped West Coast style pale ale featuring citrus and piney aroma | 8



PAU HANA

PILSNER

ABV: 5.2 | IBU: 30

sweet European Pilsner malt is balanced by a spicy hop profile | 8



BEER FLIGHTS

beer samples available
4oz glass | PRICES VARY



WE GO BIG ON MAUI

We proudly serve full 16 oz pints here!
= higher ABV or selected styles served in goblets.

MBC TO-GO



MBC CROWLER

your choice of MBC draft beer in a 32 oz can sealed on site | 11



MBC GROWLER

your choice of MBC draft beer in a pre-purchased 64 oz growler or drink tank | 18

GLOSSARY

ABV = ALCOHOL-BY-VOLUME

< 4% = LOW 5-6% = AVERAGE 7%+ = HIGH

IBU = INTERNATIONAL BITTERNESS UNITS

10-20 = SLIGHT 12-40 = MEDIUM 40-60 = HIGH 60+ = EXTREME



CRAFT REFRESHMENTS

CULINARY COCKTAILS

12.75

MBC MAI TAI

Bacardi 8yr / orange curaçao / orgeat / pineapple whip

MAUI MULE

Ocean Organic Vodka / Maui Brewing Co. Ginger Beer / house sour / lime

LEI'D LYCHEE

Maui Pau Vodka / lychee liqueur / pineapple juice / lychee spray

MBC MARGARITA

Karma Silver Tequila / Cointreau / house sour / lime salt rim

STREET FIGHTER

El Jimador Blanco / watermelon / house sour / Hawaiian chili salt rim

TRUE NORTH

Ocean Organic Vodka / Kula lavender syrup / pineapple juice / cucumber

THE RESET BUTTON

Three Olives Rose Vodka / Mark West Pinot Noir / raspberry-ginger jam / lemon essence

ROSEMARY HONEY BADGER

High West Double Rye / rosemary honey syrup / Aperol / lemon juice

BERRIES N' BASIL MOJITO

Cruzan Strawberry Rum / Silver Rum / strawberries / basil / black pepper

CLASSIC COCKTAILS

11.5

SKIPPING STONES

Buffalo Trace Bourbon / blueberries / mint / house simple syrup

PIÑA COLADA

Old Lahaina Silver / Old Lahaina Dark Rum / Coco Real / pineapple chunks

*Lava Flow add fresh pureed strawberries

CARPE CRUZ EM

Aviation Gin / Matcha Green Tea syrup / honey / turbinado sugar rim

CHEECH AND STRONG

Cazadores Reposado Tequila / Sombra Mezcal / Xocolatl Mole bitters / flamed orange

BLOODY MARY

Deep Eddy Handcrafted Vodka / house shoyu – Sriracha mix / lemon salt / pub pickles

MOCKTAILS

7.5

ROSEMARY REFRESHER

local honey / fresh rosemary / ginger ale / fresh lemon

ORANGE CRUSH

orange juice / simple syrup / lemon-lime soda / mint

CUCU 4 COCONUT

coconut water / lime juice / cucumber / mint

WATERMELON WAVE

watermelon / coconut water / lime / soda



In our effort to be Stewards of the 'Āina,
we only serve water and straws upon request.

MBC PROUDLY SUPPORTS OUR LOCAL CRAFT FAMILY!

Aloun Farms	Kualoa Ranch	Sugarland	Kauai Shrimp
Small Kine Mushrooms	Kahumana Farm	Castillo Farm	Kukui Sausage
Ho Farms	OK Poultry Egg Farm	Waipoli Hydroponic	Sun Noodle
Kaneshiro Farms	Naked Cow Dairy	Wai Wong Farm	Kahuku Farms
Two Lady Pig Farmers	Ludovico Farms	Surfing Goat Dairy	Kunoa Cattle Farm

STARTERS + SALADS + BOWLS

SNACKING & SHARING

CRISPY CALAMARI

Sriracha mayo, lime, Furikake | 16

HOUSE CUT FRIES ^{GS}

classic crispy | 7.5 ^V

Sriracha salt & Sriracha mayo | 8

AVOCADO TOAST ^V

radish, cilantro, macadamia nuts, Sriracha salt and lemon | 9.5

CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vinaigrette, tzatziki sauce | 16.5

-OR-

classic buffalo, crunchy slaw, lemon-curry vinaigrette, ranch | 16.5

PORK BELLY BAO

Wai'anae pork, kimchi cucumber, housemade bao, plum sauce | 15

AHI POKE TOSTADAS

Kahuku sea asparagus, crispy Sun Noodle wontons | 21.5

MBC NACHOS

crispy corn tortillas, melted cheese, sour cream, chilies, guacamole | 16

ROOTS AND SPROUTS ^V

crispy Brussels sprouts, baby carrots, cherry tomatoes, Big Swell IPA mustard sauce | 15.5

SALADS

ROMAINE EMPIRE

baby romaine, rough n' tumble croutons, caesar dressing | 11.5

BEET AND FRIED GOAT CHEESE SALAD

butter lettuce, mint, shaved fennel, lemon mustard vinaigrette | 13.5

THE HOLY KALE ^{GS}

tender kale, shaved red onion, fried quinoa, Naked Cow feta, avocado, lemon-dijon dressing | 13.5

KAWAMATA FARMS TOMATO SALAD ^V

cucumber, arugula, Kahuku Farms sea asparagus, onion, Hawaiian salt, rice wine vinaigrette, toasted mac nuts | 12

BOWLS

AHI POKE BOWL

local tuna, local milled rice, kimchi salad, quick pickles, nori | 23

BEET BUDDHA BOWL ^V

beet poke, avocado, local milled rice, kimchi, quick pickles, nori | 15

JOIN US AGAIN FOR BREAKFAST SERVED DAILY FROM 7AM TO 11AM

FINGER FOOD

GLOBAL FAMILY OF CRAFT PIZZAS

Bikini Blonde artisan crust made by hand.

THE ORIGAMI

vine ripened tomato, mozzarella, ripped basil,
olive oil, red sauce | 16

THE SILVERSMITH

local macadamia gremolata, two kinds of cheese,
roasted garlic, white sauce | 16.5

THE BREWMASTER

Kukui spicy sausage, pepperoni, roasted
bell peppers, olives, red sauce | 20

THE FARMER

Surfing Goat Dairy cheese, Kula sweet corn,
upcountry arugula, radishes, white sauce | 19.5

THE FORAGER

Hamakua mushrooms, fresh herbs,
roasted garlic, white sauce | 19

ON BREAD

Add a side of

HOUSE CUT FRIES | 4
SRIRACHA FRIES | 5

MBC GRIDDLE CHEESE BURGER

shaved red onion, butter lettuce, cheddar, 8 Island sauce | 14.5

BLUE CHEESE BURGER

8 Island blue cheese sauce, crispy onion strings | 16

JALAPEÑO BACON BURGER

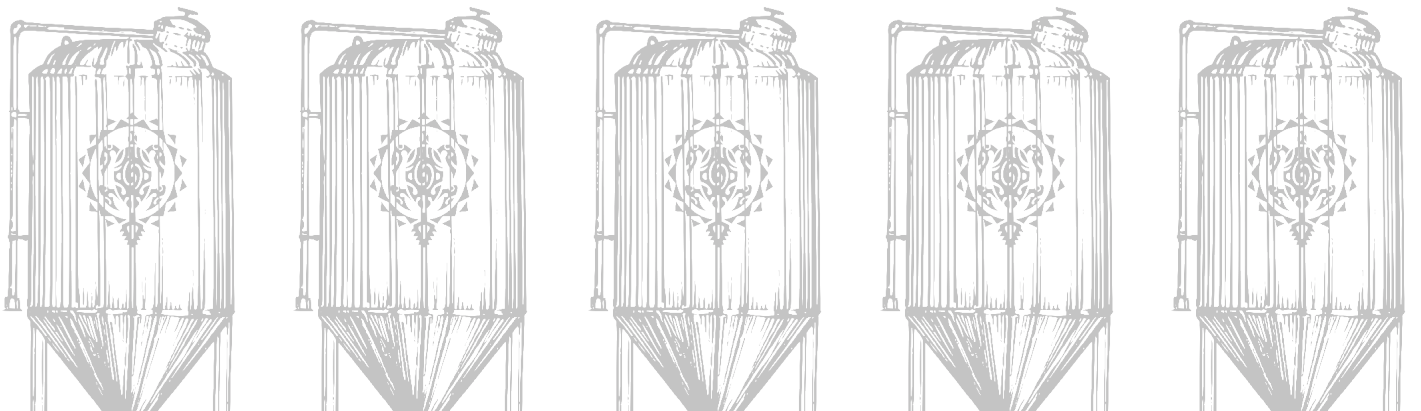
housemade jalapeño bacon, fried avocado, jack cheese, cilantro mayo | 18

AGAINST THE GRAIN VEGGIE BURGER

fresh veggies, mac nuts, miso, avocado, pickled ginger aioli | 14

FRIED CHICKEN KATSU SANDWICH

lemon-curry crunchy slaw, Sriracha mayo, tonkatsu sauce | 16.5



MAINS

BIG PLATES

LOCO MOCO FOR DAYS

bison burger patty, Aloha rice, local egg, kale, trumpet mushrooms, Big Swell IPA gravy | 19.5

BIKINI BLONDE FISH N' CHIPS

fresh local fish, house cut fries, crunchy slaw, Hawaiian tartar | 23.5

LOCAL CATCH FISH TACOS

fresh grilled fish, housemade corn tortillas, chilies, roasted tomatillo-avocado salsa | 23

PUB STEAK

10 oz Kunoa ribeye, crispy potatoes, green bean amandine, sauce romesco | 35

CHICKEN KATSU SPAETZLE

crispy chicken, rye spaetzle, Big Swell IPA mustard, crunchy salad | 19

FREE RANGE

KEIKI (Children)

Helicopter parent approved

HOUSEMADE NUTELLA, MACADAMIA NUT & APPLE PIZZA | 9

CHEESE OR PEPPERONI PIZZA | 9

LIL' FISH & CHIPS | 9

CHEESY MAC | 9

SIMPLE ORGANIC PASTA | 9

with red sauce or butter & cheese – your call

SIDES

ALOHA RICE | 5 V

CHARRED KALE | 5 V

QUICK PUB PICKLES | 3

GREEN BEAN AMANDINE | 5

FEELING SAUCY?

Add a side of our handcrafted sauces to any meal

WAIKIKI HOT SAUCE

CHUY HOT SAUCE

RANCH DRESSING

GUAVA BBQ

BUFFALO SAUCE

SRIRACHA AIOLI

GS Gluten Sensitive V Vegan

Additional menu items can be modified to accommodate dietary restrictions. Please ask your server for more details.

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 any food allergies, please ask your server about specific ingredients in our dishes.

18% GRATUITY MAY BE ADDED TO PARTIES OF 10 OR MORE



SWEET THINGS

• FIERCELY LOCAL DESSERTS •

• SKILLET COOKIES •

CHOCOLATE CHIP COOKIE

vanilla bean ice cream,
Coconut Porter chocolate sauce | 9

LEMON RASPBERRY SUGAR COOKIE

vanilla bean ice cream, fresh berries,
lemon sugar | 9

ISLAND ROOT BEER FLOAT

Maui Brewing Co. Root Beer, vanilla bean ice cream
(great with Island Cola too!) | 9

THIRST QUENCHERS



MAUI BREWING CO. HANDCRAFTED SODA

brewed with organic cane sugar, Hawaiian
honey, and other local ingredients | 6



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we only serve water and straws upon request.

NO KA OI SODAS

cola, diet cola, lemon-lime, ginger ale, lemonade | 4

ICED TEA

mango passion fruit | 4

HOT TEA

local Mauna Kea coconut green tea, roast sweet
green tea & Republic of Tea | 4

FRESH JUICES

orange, guava, passion-orange-guava, apple, pineapple | 7

KONARED COLD BREW

Hawaiian vanilla coffee | 5

COFFEE

our special blend from Maui Oma Coffee | 4

HAWAI'I VOLCANIC WATER

still & sparkling | 6

GET YOUR MBC SCHWAG

Stop by our retail store to get your MBC gear. From
apparel and accessories to glassware and growlers,
we have everything you need to show everyone that
Maui's mo' betta!

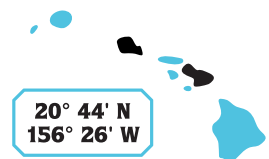
Shop online too, visit our online shop at:
www.MauiBrewing.com



VISIT OUR MAUI BREWERY



605 Lipoa Pkwy
Kihei, Hawaii 96753
+1 (808) 213-3002



JOIN OUR ONLINE 'OHANA

@mauibrewingco

WINE

“If wine is a handshake, then craft beer is a hug”

- GARRETT OLIVER, BROOKLYN BREWERY

WINES ON TAP

RIESLING, FRISK | 8
SAUVIGNON BLANC, NOBILO | 8.5
CHARDONNAY, ESTANCIA | 8.5
PINOT GRIS, A TO Z | 10

MALBEC, DISENO | 10
CABERNET BLEND, COPPOLA ROSSO & BIANCO | 10
PINOT NOIR, MARK WEST | 8.5

HAND SELECTED WINES

BY THE GLASS / BY THE BOTTLE

BUBBLES

PROSECCO, BELE CASEL | 8/34
BRUT ROSE, LUCIEN ALBRECHT | 12/42
BRUT, MOET CHANDON | -/86

REDS

PINOT NOIR, RICKSHAW | 9.5/38
SHIRAZ, PENFOLDS KOONUNGA HILL | 9/36
CABERNET SAUVIGNON, DREAMING TREE | 8.5/34
MERLOT, CHARLES SMITH VELVET DEVIL | 8/32

WHITES

CHARDONNAY, CHARLES SMITH EVE | 8/32
SAUVIGNON BLANC, ROBERT MONDAVI | 9/36
PINOT GRIS, THE SEEKER | 8/32
RIESLING, DR. LOOSEN | 8/32
ROSE, KIM CRAWFORD | 10/40



HAPPY HOUR **AT** MAUI BREWING CO

3:30PM TILL 5:30PM AND 10:30PM TILL CLOSE, DAILY

DRINK SPECIALS

**\$2.00 OFF
ALL BEERS**

**\$3.00 OFF
CULINARY & CLASSIC
COCKTAILS**

SEE DRINK MENU
FOR CURRENT OFFERINGS

STARTER SPECIALS

CRISPY CALAMARI

Sriracha mayo, lime, Furikake | 8

HOUSE CUT FRIES ^{GS}

classic crispy | 3.75 ^V
Sriracha salt & Sriracha mayo | 4

CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vinaigrette, tzatziki sauce | 8

-OR-

classic buffalo, crunchy slaw, lemon-curry vinaigrette, ranch | 8

PORK BELLY BAO

Wai'anae pork, kimchi cucumber, housemade bao, plum sauce | 7.5

MBC NACHOS

crispy corn tortillas, melted cheese, sour cream, chilies, guacamole | 8

\$10 CRAFT PIZZAS

Bikini Blonde artisan crust made by hand.

THE ORIGAMI

vine ripened tomato, mozzarella, ripped basil,
olive oil, red sauce

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local macadamia gremolata, two kinds of cheese,
roasted garlic, white sauce

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Kukui spicy sausage, pepperoni, roasted
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