


SHAREABLES

CRISPY FRENCH FRIES 	9	BLACK GARLIC TRUFFLE FRIES 	13
		garlic confit, shaved grana cheese, black garlic-truffle aioli	
ARTISAN PRETZELS	15	CALAMARI FRIES	20
three large, crispy pretzel sticks, pretzel salt, whole grain mustard-IPA beer cheese		panko crusted, meyer lemon-pickled ginger aioli, radish julienne, bubu arare	
ROASTED PORK BELLY BAO BUNS	18	AHI POKE STACK*	24
cured roasted pork belly, cucumber slices, Korean chili mayo, 3 steamed bao, cilantro, scallion, sesame dressing		chipotle-garlic-shoyu sauce, ginger furikake rice, crunch salad, gochujang mayo, unagi sauce	
MBC CHICKEN WINGS 	18	MBC NACHOS 	19
crispy fried chicken wings, crunchy slaw, ranch dressing Choose from: Classic Buffalo -OR- Huli huli glaze		crispy corn tortilla chips, melted cheese, guacamole, sour cream, pickled jalapeños, black beans, pico de gallo, chipotle salsa, cilantro ADD ONS: ACHIOTE CHICKEN 8 GUAVA BBQ PORK 8	

ISLAND GREENS

SEARED AHI SALAD*	29	HOLY KALE SALAD	15
seared local ahi, egg, avocado, radish, Okinawan sweet potato, furikake goat cheese, Bikini Blonde-cilantro vinaigrette		locally grown kale, crumbled feta, shaved red onion, toasted quinoa, avocado, lemon-dijon vinaigrette	
CHICKEN KATSU BIBB SALAD	25	MBC CAESAR SALAD	15
crispy chicken, jalapeño bacon, dilly cucumbers, blue cheese, egg, ranch dressing		romaine greens, grana cheese, cherry tomatoes, baguette croutons, housemade Caesar dressing	
ADD-ONS: GRILLED CHICKEN 9 GRILLED FISH 12 CHICKEN KATSU 9 AVOCADO 4 JALAPEÑO BACON 4			

CRAFT PIZZA

housemade pizza crusts with our signature Bikini Blonde Lager for a light, airy, crunchy crust. Substitute for cauliflower crust | 5

THE ORIGAMI 	20	THE HUNTER 	24
vine ripened tomato, mozzarella & grana, ripped basil, olive oil & white balsamic vinegar blend, red sauce		guava bbq pork, caramelized pineapple, mozzarella & grana, jalapeño, red onions, red sauce	
THE BREWMASTER 	24	PEPPERONI PIZZA 	20
Kukui spicy sausage, pepperoni, roasted bell peppers, mozzarella & grana, olives, red sauce		shaved grana, mozzarella, pepperoni, red sauce	
		CHEESE PIZZA 	19
		shaved grana, mozzarella, red sauce	

SANDOS & MORE

MBC CHEDDAR BURGER*	18	LOCAL CATCH BAJA FISH TACOS	27
8 island sauce, cheddar cheese, lettuce, tomato, red onions, pickles		Bikini Blonde-battered local catch, corn tortilla, Fresno chili, Baja slaw, guac, chipotle crema, Aloha rice	
GUAVA BBQ PORK SANDO	19	BIKINI BLONDE FISH & CHIPS	27
slow cooked kalua style pork, housemade guava bbq sauce, gochujang mayo, creamy slaw, pickles, fried onions		Bikini Blonde-battered local catch, Hawaiian tartar sauce, crispy french fries, Baja slaw	
JALAPEÑO BACON BURGER*	21	CHICKEN BACON RANCH SANDO	18
housemade jalapeño bacon, 8 island sauce, pepperjack cheese, jalapeño, pickles, avocado, lettuce, tomato, onions		housemade jalapeño bacon, ranch dressing, pepperjack cheese, lettuce, tomato, crispy onion, pickles	
VEGGIE BURGER	18	HNL HOT FISH SANDO	24
housemade patty of black beans, brown rice, nuts, veggies, herbs, pickled ginger, vegan mayo		Bikini Blonde-battered local catch, lemon ginger aioli, chile-garlic crunch, pickled ginger relish, nappa cabbage slaw	
ADD ONS: CRISPY FRIES 5 GARLIC FRIES 6 SIDE MIXED GREENS SALAD 7 SIDE CAESAR SALAD 7			

MBC DINNER FAVORITES

culinary crafted, island-inspired main dishes. Served after 4:00 PM

MAC NUT CRUSTED MAHI MAHI	35	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 herb sauce, Coconut Hiwa demi-glace	
		NEW YORK STRIP 12 oz.	44
KABAYAKI BUTTERFISH	34	PRIME CENTER-CUT FILET 8 oz.	58
sweet soy bbq, spicy aioli, pickled ginger rice, Hawai'i miso, shiitake mushrooms, shallots, green beans		GUAVA BBQ RIBS	32
		bbq baby back pork ribs, green papaya slaw, herb salad, crispy garlic	

 = HAPPY HOUR ITEMS

*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.*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

FREE RANGE KEIKI

*12 years old and younger

MINI CORNDOGS

11

GRILLED CHEESE SANDWICH & FRIES

11

CHEESE OR PEPPERONI PIZZA

11

CHEESEBURGER & FRIES

11

CHICKEN KATSU FINGERS & FRIES

11

ZERO PROOF

MBC ROOT BEER OR GINGER BEER

7

VIRGIN COCKTAILS

10

ASSORTED NO KA 'OI SOFT DRINKS

4

Cola, Diet Cola, Lemon-lime

True North, Mojito, Bloody Mary

ICED TEA

4

Peach Mango Black Tea

LEMONADE

7

assorted flavors - please ask your server/bartender

JUICES

7

assorted flavors - please ask your server/bartender

HAPPY HOUR

MONDAY - FRIDAY | 3:30 PM - 5:30 PM

\$2 off all beers | \$3 off craft cocktails

\$14 pizzas | 50% off select appetizers

LIVE MUSIC

WED - THU | 6:00 PM - 8:00 PM

FRI - SAT | 7:00 PM - 9:00 PM

CRAFT COCKTAILS

HOUSE CRAFTED

MBC MAI TAI | 16

Kula Rum / triple sec / lime / macnut orgeat
tropical gomme/ pineapple whip

STREET FIGHTER | 16

Jose Cuervo Blanco Tequila / watermelon / house
sour / chile salt rim

TRUE NORTH | 16

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

MAUI MULE | 16

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

MBC MARGARITA | 16

Cuervo Tradicional Tequila / triple sec / lime juice /
house sour lime /

Upgrade to li hing or spicy (Fresno chili)

SANGRIA | 16

red wine / sparkling wine / triple sec /
cranberry juice / orange slice



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 KISS | 16

Kupu Gin / lavender / lemon juice /
MBC ginger beer / lemon garnish

KUPU WHISKEY GINGER | 16

Kupu White Whiskey / Maui Brewing Co.
Ginger Beer / candied ginger

KOOLAU CRUISER | 16

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

WINE BY THE GLASS

CHARDONNAY	RICKSHAW	13
SAUVIGNON BLANC	RICKSHAW	13
CABERNET SAUVIGNON	RICKSHAW	13
PINOT NOIR	RICKSHAW	13
SPARKLING WHITE	GAMBINO	13

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