

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

SNACKING & SHARING

MAUI ONION DIP (VEG) 8 Served with housemade chips, carrots and celery sticks	SHISHITO PEPPERS (GS) (V) 6 Sauteed local peppers and alaea sea salt
SWEET POTATO SAMOSAS (V) 8 Puff pastry of molokai sweet potato, carrot, onion and ginger with mango chutney	LOCO FRIES 9 Served with duck fat gravy and over easy egg
HUMMUS TRIO (V) 9 Edamame, roasted garlic and balsamic hummus with grilled zucchini, roma tomato, and pita bread	FRIED ULU WEDGES (VEG) 9 Locally grown breadfruit tossed in shichimi spice with lemon tahini aioli
HOT WINGS 14 Tossed in bikini blonde spicy wing sauce with ranch dressing	BAKED BRIE (VEG) 11 Served with caramelized pineapple sauce and toasted baguette
NACHOS (GS) 12 Cheddar and jack cheese, tomato, black beans, jalapeno, green onion, salsa • Add chicken, kalua pork, or chorizo 4.00 • Add carne asada 6.00 • Add sour cream 1.00 • Add guacamole 1.50	POKE TACO BOWLS (2) 14 Raw locally caught ahi, avocado, house slaw, and wasabi aioli served in fried wonton bowls
	TOTS DYNAMITE (VEG) 10 Potato tots, beer cheese sauce, jalapeno, green onion, kimchi aioli, caramelized onion and garlic crema • Add bacon 2.00 • Add chorizo 4.00

SLIDERS & TACOS (1 per order)

TERIYAKI CHICKEN SLIDER 6 Provolone, caramelized onions, lettuce, tomato	BACON & BLEU SLIDER 7 Local grass-fed beef, caramelized onion, bacon, bleu cheese crumbles
CHEESESTEAK SLIDER 7 Local grass-fed sirloin, caramelized onion, mushroom, beer cheese sauce	KALUA PORK SLIDER 6 Served with coconut hiwa bbq sauce
CARNE ASADA TACO (GS) 7 Corn tortilla, caramelized onion, pico de gallo, cilantro	FRESH FISH TACO (GS) 7 Corn tortilla, shredded cabbage, pico de gallo, spicy chipotle crema

FLATBREADS (no substitutions please)

FARM (VEG) 18 Garlic oil, mozzarella, bleu cheese, pear, candied mac nuts, onion, balsamic reduction	MEDITERRANEAN 18 Basil cilantro pesto, mozzarella, shrimp, mushroom, kalamata olives, red bell pepper, onion
WILD HOG 18 Coconut hiwa porter bbq sauce, mozzarella, kalua pork, pineapple, green onion	GRIND 18 Bikini blonde marinara, mozzarella, housemade chorizo, fire-roasted tomato, onion, cilantro

Split plate charge: 2.00

(VEG)=VEGETARIAN (GS)=GLUTEN-SENSITIVE (V)=VEGAN

Maui Brewing Co. is not a gluten free environment. Products containing gluten are prepared in our kitchen.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



SALADS

All salads are made with local greens. Add chicken or shrimp 4.00

Housemade dressings: caesar, bleu cheese, ranch, balsamic vinaigrette,
bikini blonde cilantro vinaigrette, wasabi-cilantro vinaigrette

FIELD GREEN (VEG) SM 6 / LG 10
Mixed greens, tomato, carrot, radish, garlic
croutons, choice of dressing

THAI BEEF SALAD 13
Mixed greens, napa cabbage, carrot, papaya,
jalapeno, fried onion strings, basil, cilantro, mint,
spicy thai dressing

CAESAR SM 6 / LG 10
Romaine, croutons, parmesan, caesar dressing

SEARED FRESH AHI COBB 16
Mixed greens, tomato, avocado, hard-boiled egg,
house-pickled radish, furikake surfing
goat chevre, fried tortilla strips, wasabi-
cilantro vinaigrette

SANDWICHES

(served with french fries)

ISLAND FISH 17
Catch of the day, lettuce, tomato, housemade
slaw, lemon tahini aioli

BLACK ROCK DIP 16
Local grass-fed brisket, provolone, fried onion
strings with au jus

BUFFALO CHICKEN 15
Panko-fried chicken breast, bikini blonde
spicy wing sauce, bacon, caramelized onion,
lettuce, tomato, bleu cheese dressing

BURGERS

(served with housemade chips)

Substitute a side field green salad 4 / Substitute potato tots or ulu mac salad 3

• Add american, cheddar, provolone, bleu cheese crumbles
sauteed mushrooms, caramelized onions, guacamole, or jalapenos 1.50

• Add surfing goat chevre or bacon 2.00

PANIOLO 14
Local grass-fed beef, lettuce, tomato, onion, pickle

KAHUNA 15
50% local grass-fed beef, 50% ground bacon,
lettuce, tomato, onion, pickle

VEGGIE BURGER (V) 12
Brown rice, black beans, zucchini, onion, and
roasted garlic patty, lettuce, tomato, onion
Half the profit from this item is donated to
the Maui Humane Society

ENTREES

FRESH CATCH	Nightly presentation with seasonal local vegetables	Market Price
ADULT MAC & CHEESE 19	Housemade chorizo, mushroom, provolone and parmesan cheese, garlic, truffle oil, cajun spice	STEAK & FRIES 23 8oz strip steak, garlic butter, parmesan truffle fries
PUB PLATE 14	Kalua pork, white rice, ulu mac salad, coconut hiwa porter bbq sauce	LOCO MOCO 17 Kahuna burger patty, two eggs over easy, fried onion strings, and duck fat gravy over white rice
JAMBALAYA (GS) 18	Housemade chorizo, chicken, shrimp, onion, bell pepper, tomato, celery, spicy cajun broth, white rice	TERIYAKI RICE BOWL (GS) (V) 14 Sauteed seasonal vegetables, mushrooms, pineapple, sesame seeds, and housemade gluten-free teriyaki sauce over white rice • Add chicken or beef 4.00

KIDS (10 & under)

CHEESE PIZZA 8

FRIED CHICKEN BITES 8
Choice of fries, white rice, or veggie sticks

MAC & CHEESE 8

BURGER 8
Choice of fries, white rice, or veggie sticks
• Add lettuce, tomato, onion 1.00