

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

SNACKING & SHARING

SWEET POTATO SAMOSAS (V) 8 puff pastry of Molokai sweet potato, carrot, onion and ginger with mango chutney	MAUI ONION DIP (VEG) 8 house chips, carrots and celery
SHRIMP CAKES 14 fried cakes of shrimp, onion, bell pepper, ginger and mushroom with jalapeño tartar	PUFF PASTRY FRIED BRIE (VEG) 11 caramelized pineapple sauce and toasted baguette
NACHOS (GS) 12 cheddar and jack cheese, black beans, pico de gallo add carne asada 6 add chicken, kalua pork or chorizo 4 add guacamole or sour cream 1.5	AHI POKE STACK 14 raw locally caught ahi, avocado, cucumber, rice, wasabi furikake aioli and fried wonton strips
TOTS DYNAMITE (VEG) 10 potato tots, beer cheese sauce, jalapeño, kimchi aioli, onion and garlic crema, green onion add chorizo or kalua pork 4 add bacon 2	SHISHITO PEPPERS (GS) (V) 6 sautéed local peppers with Alaea sea salt
	HUMMUS TRIO (V) 10 edamame, roasted garlic and balsamic hummus with grilled zucchini, tomato and pita bread
	HOT WINGS 14 tossed in Bikini Blonde Lager spicy wing sauce, carrots and celery with ranch dressing

SLIDERS & TACOS (one per order)

TERIYAKI CHICKEN SLIDER 6 provolone, caramelized onions, lettuce, tomato	CHEESESTEAK SLIDER 7 grass-fed sirloin, caramelized onions, mushroom, beer cheese sauce
KALUA PORK SLIDER 6 Coconut Hiwa Porter BBQ sauce	BACON & BLEU SLIDER 7 grass-fed beef, caramelized onions, bacon, bleu cheese crumbles
FISH TACO (GS) 7 corn tortilla, shredded cabbage, pico de gallo, spicy chipotle crema	CARNE ASADA TACO (GS) 7 corn tortilla, pico de gallo, salsa verde, cilantro

FLATBREADS (no add ons, no substitutions please)

FARM (VEG) 18 garlic oil, mozzarella, bleu cheese, pears, candied mac nuts, onion, balsamic reduction	MEDITERRANEAN 18 mac nut pesto, mozzarella, shrimp, mushroom, kalamata olives, bell pepper, onion
WILD HOG 18 Coconut Hiwa Porter BBQ sauce, mozzarella, kalua pork, pineapple, green onion	GRIND 18 Bikini Blonde Lager marinara, mozzarella, chorizo, fire-roasted tomato, onion, cilantro

(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

Add chicken or shrimp 4 / add fresh fish 10

House made dressings: ranch, bleu cheese, caesar, spicy Thai,
balsamic vinaigrette, Bikini Blonde Lager cilantro vinaigrette, wasabi-cilantro vinaigrette

FIELD GREEN (VEG) SM 6 / LG 10
local mixed greens, tomato, carrot, radish, croutons

THAI BEEF SALAD 14
local mixed greens, cabbage, carrot, shaved papaya,
jalapeño, fried onion strings, basil, cilantro, mint, spicy
Thai dressing

CAESAR SM 6 / LG 10
local romaine, croutons, parmesan, caesar dressing

SEARED AHI COBB 18
local mixed greens, tomato, avocado, hard boiled egg,
radish, furikake Surfing Goat Dairy chèvre, fried wonton
strips, wasabi-cilantro vinaigrette

BURGERS AND SANDWICHES (served with house chips or fries)

Substitute side salad 4 / Potato tots or mac salad 3

American, cheddar, provolone, sautéed mushrooms, caramelized onions, guacamole, jalapeños 1.5
bleu cheese, Surfing Goat Dairy chèvre, bacon, fried onion strings 2

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

KAHUNA BURGER 15
50% Grass-fed beef, 50% bacon, lettuce, tomato, onion,
pickle

VEGGIE BURGER (V) 12
brown rice, black beans, zucchini, onion and roasted garlic
patty, lettuce, tomato, onion, pickle

Half of the profits from this item are
donated to the Maui Humane Society

ISLAND FISH 17
catch of the day, jalapeño tartar sauce, green cabbage,
tomato, onion

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

SPICY CHICKEN 15
panko fried breast, Bikini Blonde Lager spicy wing sauce,
bacon, caramelized onions, lettuce, tomato, bleu cheese
dressing

ENTRÉES

FRESH CATCH (GS) 26
blackened fish, roasted garlic mashed potatoes, sautéed
seasonal vegetables, pineapple beurre blanc

JAMBALAYA (GS) 18
chorizo, chicken, shrimp, onion, bell pepper, jalapeño,
celery, cajun spice, white rice

TERIYAKI RICE BOWL (GS) (V) 14
sautéed seasonal vegetables, mushroom, pineapple,
sesame seeds, tamari teriyaki sauce, white rice
add chicken, beef or shrimp 4
add fresh fish 10

STEAK & FRIES (GS) 23
8oz grass-fed strip steak, garlic herb butter with
parmesan truffle fries

LOCO MOCO 17
kahuna patty, two eggs over easy, fried onion strings and
duck fat gravy over white rice

PUB PLATE 14
kalua pork, mac salad, white rice with Coconut Hiwa
Porter BBQ sauce

ADULT MAC & CHEESE 19
chorizo, mushroom, beer cheese, truffle oil, cajun spice

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