

# MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

## STARTERS

<b>CHICHARRONES &amp; BEER CHEESE DIP</b> 10 fried pork rinds, seasoning salt, lime, bacon & jalapeño beer cheese sauce	<b>HOT WINGS</b> 15 Bikini Blonde spicy wing sauce, carrot, celery, ranch
<b>CEVICHE STACK</b> 13 catch of the day, citrus fruits, cucumber, onion, tomato, jalapeño, avocado, togarashi	<b>NACHOS (GS)</b> 12 cheddar, jack, black beans, pico de gallo, chives add guacamole or sour cream 1.5 add kalua pork or chicken 4 add carne asada 6
<b>POKE STACK</b> 14 white rice, avocado, cucumber, ahi, wasabi aioli, wonton strips, toasted sesame seeds, chives	<b>BEER BATTERED BRIE (VEG)</b> 11 caramelized pineapple sauce, toasted baguette
<b>LOADED FRIES (VEG)</b> 10 Bikini Blonde beer cheese sauce, spicy baja sauce, crema, pickled jalapeño, chives	<b>SHISHITO PEPPERS (V)</b> 6 sautéed local peppers with alaea sea salt
<b>BRUSSEL SPROUTS &amp; CARROTS (V)</b> 10 Sautéed garlic, onion with balsamic drizzle add bacon or goat chèvre 2	<b>VEGGIE LETTUCE WRAPS (V)</b> 10 seasonal mixed vegetables, candied mac nuts, peanut sauce, cilantro, lime add chicken or shrimp 4

## TACOS & SLIDERS

<b>CARNE ASADA TACO (GS)</b> 6 herb marinated NY strip steak, pico de gallo, salsa verde, cilantro	<b>WESTERN SLIDER</b> 6 Maui Cattle Co. grass fed beef, provolone, bacon, crispy onions, Coconut Hiwa Porter BBQ sauce
<b>FRESH FISH TACO (GS)</b> 6 catch of the day grilled, pineapple salsa, spicy baja sauce, cilantro	<b>BBQ PORK SLIDER</b> 6 kalua pork, Coconut Hiwa Porter BBQ sauce, coleslaw, pickle
<b>BLACKENED SHRIMP TACO (GS)</b> 6 cajun spiced shrimp, pico de gallo, salsa verde, cilantro	<b>SPICY CHICKEN SLIDER</b> 6 panko fried chicken, blue cheese, caramelized onions, spicy Bikini Blonde wing sauce

## FLATBREADS

<b>MARGHERITA (VEG)</b> 16 Bikini Blonde marinara, fresh mozzarella, tomato slices, fresh basil	<b>CHICKEN CLUB</b> 16 garlic oil, mozzarella, chicken, bacon, onion, ranch
<b>FARM (VEG)</b> 16 garlic oil, mozzarella, blue cheese, pears, candied mac nuts, onion, balsamic reduction	<b>CAJUN QUEEN</b> 16 Bikini Blonde marinara, mozzarella, andouille sausage, grilled jalapeño, onion, basil
<b>WILD HOG</b> 16 Coconut Hiwa BBQ sauce, mozzarella, kalua pork, pineapple, chives	<b>PANILOLO PRIDE</b> 16 Bikini Blonde marinara, mozzarella, Maui Cattle Co. beef brisket, onion, peppers, mushroom, crema

## SALADS

<b>FIELD GREENS (V)</b> local mixed greens, tomato, carrot, radish, garlic croutons, choice of ranch, blue cheese, caesar, balsamic or wasabi vinaigrette	6/10	<b>CAESAR</b> romaine lettuce, parmesan, garlic croutons, caesar dressing add chicken or shrimp 4	6/10
<b>SEARED AHI COBB</b> local mixed greens, tomato, avocado, hard boiled egg, radish, furikake goat chèvre, fried wonton strips, wasabi-cilantro vinaigrette	18	<b>STEAK &amp; WEDGE</b> NY strip steak, cherry tomatoes, bacon, onion, candied mac nuts, iceberg lettuce wedge, blue cheese crumbles & dressing	18

## BURGERS AND SANDWICHES (served with fries, green salad add 2)

<b>3 PIGS IN PARADISE</b> kalua pork, andouille sausage, bacon, provolone, crispy onions, grilled pineapple, teriyaki sauce add fried egg 2	16	<b>PUB BURGER</b> Maui Cattle Co. grass-fed beef, cheddar, lettuce, tomato, onion, pickle, roasted garlic aioli	14
<b>ISLAND FISH</b> catch of the day blackened, cabbage, tomato, onion, jalapeño tartar	16	<b>BACON &amp; BLUE BURGER</b> Maui Cattle Co. grass fed beef, blue cheese, bacon, caramelized onion, lettuce, tomato, pickle	16
<b>BLACK ROCK DIP</b> Maui Cattle Co. beer braised grass fed beef brisket, provolone, crispy onions, au jus	16	<b>VEGGIE BURGER (VEG)</b> brown rice, zucchini, onion, black beans, garlic patty, lettuce, tomato, onion, pickle, mushroom, guacamole	14

## ENTREES

<b>JAMBALAYA (GS)</b> andouille sausage, chicken, shrimp, onion, bell pepper, jalapeño, celery, cajun spice, rice	18	<b>BACON MAC &amp; CHEESE</b> macaroni, Bikini Blonde beer cheese sauce, bacon, mushroom, cajun spice, truffle oil	18
<b>PUB PLATE</b> kalua pork, rice, mac salad	15	<b>FISH &amp; CHIPS</b> Bikini Blonde beer battered catch of the day, fries, coleslaw, lemon, jalapeño tartar	18
<b>TERIYAKI RICE BOWL (V)</b> sautéed seasonal vegetables, mushroom, pineapple, sesame seeds, teriyaki sauce, rice add chicken or shrimp 4 add catch of the day 8	14	<b>BRISKET PLATE</b> Maui Cattle Co. beer braised grass fed brisket, Coconut Hiwa BBQ sauce, mac & cheese, coleslaw	19

## KEIKI

<b>CHEESE PIZZA (VEG)</b>	8	<b>MAC &amp; CHEESE (VEG)</b>	8
<b>FRIED CHICKEN BITES</b> choice of fries, rice or veggie sticks	8	<b>BURGER</b> choice of fries, rice or veggie sticks	8

**(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.