

# MAUI BREWING CO

## SHARE, PAIR & TASTE

<b>SHISHITO PEPPERS (GS) (V)</b> Sautéed local peppers and alaea sea salt	6	<b>PHYLLO-FRIED BRIE (VEG)</b> Served with caramelized pineapple sauce and toasted baguette	11
<b>HUMMUS TRIO (V)</b> Edamame, roasted garlic and balsamic hummus with grilled zucchini, roma tomato, and pita bread	9	<b>POKE TACO BOWLS (2 per order)</b> Raw locally caught ahi, avocado, house slaw, wasabi aioli and special sauce served in fried wonton bowls	14
<b>HOT WINGS</b> Tossed in bikini blonde spicy wing sauce with ranch dressing	13	<b>FRESH FISH TACO (GS) (1 per order)</b> Corn tortilla, housemade slaw, pico de gallo, spicy chipotle crema	7
<b>NACHOS (GS)</b> SM 9 / LG 14 Cheddar and jack cheese, tomato, black beans, jalapeno, green onion, salsa • Add chicken, kalua pork, or chorizo 3.50 • Add sour cream 1.00 • Add guacamole 1.50		<b>TOTS DYNAMITE (VEG)</b> Potato tots, beer cheese sauce, jalapeno, green onion, kimchi aioli, caramelized onion and garlic crema • Add bacon 2.00 • Add chorizo 3.50	10
<b>POUTINE</b> Fries smothered in duck fat gravy and topped with cheese curds	9	<b>FRIED ULU WEDGES (VEG)</b> Locally grown breadfruit tossed in shichimi spice with lemon tahini sauce	9
<b>RAW ZUCCHINI SPIRALS (GS) (V)</b> Basil cilantro pesto, kalamata olives, carrot, red onion, mac nuts, basil	7	<b>MAUI ONION DIP (VEG)</b> Served with housemade chips, carrots and celery sticks	7

### SLIDERS (one per order)

<b>MBC</b> Local grass-fed beef, lettuce, tomato, onion • Add cheese .75	6	<b>BACON &amp; BLEU</b> Local grass-fed beef, caramelized onion, bacon, bleu cheese crumbles	7
<b>CHEESESTEAK</b> Local grass-fed sirloin, caramelized onion, mushroom, beer cheese sauce	7	<b>KALUA PORK</b> Served with coconut hiwa porter bbq sauce	5

### FLATBREADS (no substitutions please)

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

Extra housemade dressings and sauces: .50

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 tofu 3.50

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

<b>FIELD GREEN (VEG)</b>	8	<b>CAESAR</b>	8
Mixed greens, tomato, carrot, radish, garlic croutons, choice of dressing		Romaine, croutons, parmesan, caesar dressing	
<b>THAI BEEF SALAD</b>	12	<b>SEARED FRESH AHI COBB</b>	16
Mixed greens, nappa cabbage, carrot, papaya, jalapeno, fried onion, basil, cilantro, mint, spicy thai dressing		Mixed greens, tomato, avocado, hard-boiled local egg, house-pickled radish, furikake surfing goat chevre, fried tortilla strips, wasabi-cilantro vinaigrette	

## ENTREES

FRESH CATCH	Nightly presentation with seasonal local vegetables	Market Price	
<b>ADULT MAC &amp; CHEESE</b>	19	<b>JAMBALAYA (GS)</b>	18
Housemade chorizo, mushroom, provolone and parmesan cheese, garlic, truffle oil, cajun spice		Housemade chorizo, chicken, shrimp, onion, bell pepper, tomato, celery, spicy cajun broth, white rice	
<b>LOCO MOCO</b>	17	<b>SHAKSHUKA (VEG)</b>	14
Kahuna burger patty, 2 local eggs over easy, fried onion strings, and duck fat gravy over white rice		Two local eggs poached in stew of tomato, garbanzo beans, red bell pepper, onion, jalapeno, and moroccan spices with basil cilantro pesto and pita bread	
<b>PUB PLATE</b>	14		
Kalua pork, white rice, ulu mac salad, coconut hiwa porter bbq sauce			

## SANDWICHES

(served with french fries)

<b>ISLAND FISH</b>	17
Catch of the day, lettuce, tomato, housemade slaw and lemon tahini aioli on a roll	
<b>BLACK ROCK DIP</b>	16
Local grass-fed brisket, provolone cheese, fried onion strings on a roll with au jus and horseradish cream sauce on side	
<b>REUBEN</b>	17
Wagyu pastrami, swiss cheese, sauerkraut, and spicy 1000 island dressing on rye bread	
<b>BUFFALO CHICKEN</b>	14
Panko-fried breast, bikini blonde spicy wing sauce, bacon, bleu cheese crumbles, caramelized onion, and chipotle crema topped with lettuce and tomato on a roll	

## BURGERS

(served with housemade chips or sub fries for 2.00)

<ul style="list-style-type: none"> <li>• Add american, cheddar, swiss, provolone, bleu cheese crumbles, sauteed mushrooms, caramelized onions, guacamole, or jalapenos 1.50</li> <li>• Add surfing goat chevre or bacon 2.00</li> </ul>	
<b>PANIOLO</b>	13
Local grass-fed beef, lettuce, tomato, onion and pickles on a roll	
<b>KAHUNA</b>	14
50% local grass-fed beef, 50% ground bacon, lettuce, tomato, onion and pickle on a roll	
<b>VEGGIE (V)</b>	12
Brown rice, black beans, zucchini, onion, and roasted garlic patty topped with lettuce, tomato and onion on a roll	
Half the profit from this item is donated to the Maui Humane Society	

Substitute a side field green salad 4

Substitute potato tots or ulu mac salad 3

## KIDS (10 & under)

<b>CHEESE PIZZA</b>	8	<b>MAC &amp; CHEESE</b>	8
<b>FRIED CHICKEN BITES</b>	8	<b>BURGER</b>	8
Choice of fries, white rice, or veggie sticks		Choice of fries, white rice, or veggie sticks	
		• Add lettuce, tomato, onion 1.00	