

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

As curators of the craft beer way of life, we believe there's no situation that wouldn't be made better by craft beer!

CHEERS! PROST! KAMPAI!

YEAR ROUND BEERS

SEE OUR EXTENDED BEER MENU FOR A FULL LIST OF BEERS ON TAP



Bikini Blonde

LAGER

ABV: 5.1 | IBU: 18

a clean, crisp & refreshing helles, perfect any time | 6.75



BIG SWELL

IPA

ABV: 6.8 | IBU: 82

tropical citrus hops burst from this dry-hopped india pale ale | 6.75



PINEAPPLE MANA

WHEAT

ABV: 5.5 | IBU: 18

Maui Gold pineapple gives sweet aroma to this smooth-bodied brew | 7.25



COCONUT HIWA

PORTER

ABV: 6.0 | IBU: 30

a robust dark ale with hand-toasted coconut & hints of mocha | 7.25



DOUBLE OVERHEAD

DOUBLE IPA

ABV: 8.5 | IBU: 85

rich, slightly malty body supports this generously hopped imperial IPA | 7.25



PAU HANA

PILSNER

ABV: 5.2 | IBU: 30

sweet European Pilsner malt is balanced by a spicy hop profile | 6.75



BEER FLIGHTS

your choice of any four beers on tap | PRICES VARY



WE GO BIG ON MAUI

We proudly serve full 16 oz pints here!
= higher ABV selections served in goblets.

MBC TO-GO



6 PACKS & 4 PACKS

6 pks and 4pks of MBC year round and limited seasonal offerings | PRICES VARY



MBC CROWLER

your choice of MBC draft beer in a 32 oz can sealed on site | PRICES VARY



MBC GROWLER

your choice of MBC draft beer in a pre-purchased 64 oz growler or drink tank | PRICES VARY

GLOSSARY

ABV = ALCOHOL-BY-VOLUME

< 4% = LOW 5-6% = AVERAGE 7%+ = HIGH

IBU = INTERNATIONAL BITTERNESS UNITS

10-20 = SLIGHT 12-40 = MEDIUM 40-60 = HIGH 60+ = EXTREME



CRAFT REFRESHMENTS

CULINARY COCKTAILS

12.5

MBC MAI TAI

Bacardi 8yr / Orange Curacao / orgeat / pineapple whip

THYME TO UNWIND

Fid Street Hawaiian Gin / elderflower / grapefruit / thyme

LEI'D LYCHEE

Maui Pau Vodka / lychee liquor / pineapple juice / lychee spray

MARGARITA MBC

Karma Tequila / Cointreau / house sour / lime - salt rim

TRUE NORTH

Ocean Organics Vodka / Kula lavender syrup / cucumber / mint

ROSEMARY HONEY BADGER

High West Double Rye / Aperol / rosemary honey syrup / lemon

STREET FIGHTER

El Jimador Blanco / watermelon / house sour / Hawaiian chili - salt rim

MOCKTAILS

7

ROSEMARY REFRESHER

local honey / fresh rosemary / ginger ale / fresh lemon

ORANGE CRUSH

orange juice / simple syrup / lemon-lime soda / mint

CUCU 4 COCONUT

coconut water / lime juice / cucumber / mint

WATERMELON WAVE

watermelon / coconut water / lime / soda

CLASSIC COCKTAILS

10.5

BERRIES N' BASIL MOJITO

Cruzan Strawberry Rum / Silver Rum / strawberries / basil / black pepper

MAUI MULE

Maui Pau Vodka / Maui Brewing Co. ginger beer / house sour / mint

PIÑA COLADA

Old Lahaina Silver Rum / Coco Real / pineapple chunks / Old Lahaina Dark Rum Float

*Lava Flow add fresh pureed strawberries

POKANI 'INO (DARK N' STORMY)

Koloa Spiced Rum / Maui Brewing Co. ginger beer / lime / Old Lahaina Dark Rum Float

BAHAMA MANA

Koloa Coconut Rum / silver rum / Maui Brewing Co. Pineapple Mana Wheat / orange juice

SMOKED PINEAPPLE

Sombra Mezcal / Maui Brewing Co. ginger beer / fresh pineapple / house sour



In our effort to be Stewards of the 'Āina,
we only serve water and straws upon request.



STARTERS + SALADS

SNACKING & SHARING

AVOCADO TOAST V

radish, cilantro, macadamia nuts, sriracha salt and lemon | 9.5

PANKO CALAMARI

Sriracha mayo, lime, furikake | 15

AHI POKE TACOS

Kahuku sea asparagus, crispy Sun Noodle wontons | 21

PORK BELLY BAO

Malama pork, kimchi cucumber, house-made bao, plum sauce | 14.5

CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vinaigrette | 16

MBC NACHOS

crispy corn tortillas, melty cheese, Hawaiian chilies, guacamole | 16

HOUSE CUT FRIES GS

classic crispy | 7 V

Sriracha salt & Sriracha mayo | 8

CHEESY TATER TOTS

house-made, smoky house-made ketchup | 9

SALADS

ROMAINE EMPIRE

baby romaine, house-made croutons, shaved parmesan, caesar dressing | 11.5

BEEF AND FRIED GOAT CHEESE SALAD

butter lettuce, mint, shaved fennel, lemon mustard vinaigrette | 12.5

THE HOLY KALE GS

tender kale, shaved red onion, fried quinoa, Surfing Goat feta, lemon-dijon dressing | 13

“Being fiercely local is at the core of the craft beer way of life. It's good for the community, good for the soul, and good for what's on our plates and in our pints!”

- GARRETT MARRERO, FOUNDER MAUI BREWING CO.

FINGER FOOD

GLOBAL FAMILY OF CRAFT PIZZAS

Bikini Blonde artisan crust made in our wood-burning oven.

THE ORIGAMI

vine ripened tomato, mozzarella, ripped basil, olive oil, red sauce | 15

THE SILVERSMITH

local macadamia gremolata, two kinds of cheese, roasted garlic, white sauce | 16.5

THE BREWMASTER

Kukui spicy sausage, pepperoni, roasted bell peppers, olives, red sauce | 19.5

THE FARMER

Surfing Goat Dairy cheese, Kula sweet corn, Kahumana arugula, radishes, white sauce | 19

THE FORAGER

Hamakua mushrooms, fresh herbs, roasted garlic, white sauce | 18

ON BREAD

Served with pub quick pickles

MBC GRIDDLE CHEESE BURGER

shaved red onion, butter lettuce, cheddar, 8 island sauce | 14

JALAPEÑO BACON BURGER

house-made jalapeño bacon, fried avocado, jack cheese, cilantro mayo | 17.5

FRIED FISH SANDO

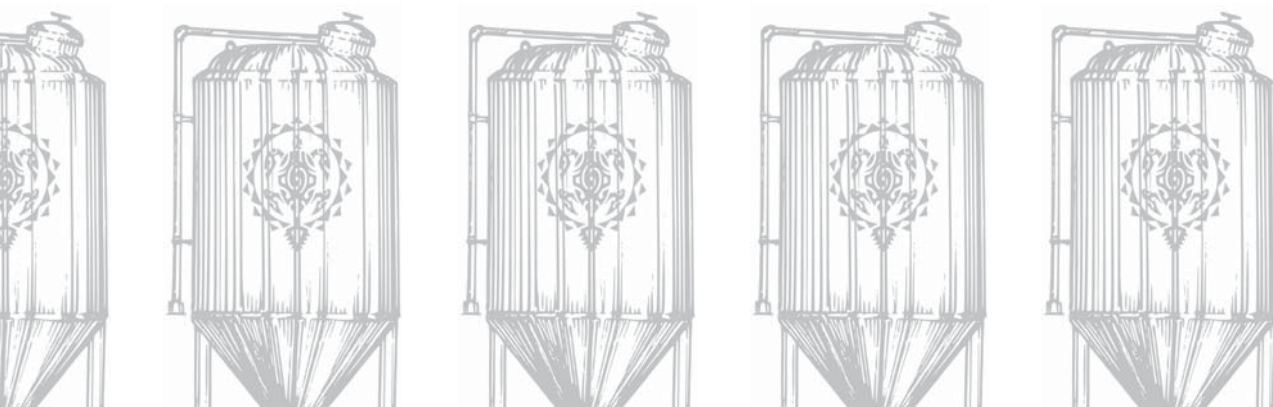
Bikini Blonde battered fresh fish, crunchy slaw | 19

AGAINST THE GRAIN VEGGIE BURGER

fresh veggies, mac nuts, miso, pickled ginger, mayo | 14

FRIED CHICKEN KATSU SANDWICH

crunchy slaw, sriracha mayo, tonkatsu sauce | 16



MAINS

BIG PLATES

Our fresh fish is always sustainably, line caught

LOCO MOCO FOR DAYS

Kauai bison burger, Aloha rice, local egg, kale, mushroom-Big Swell IPA gravy | 19.5

BIKINI BLONDE FISH N' CHIPS

fresh local fish, house cut fries, crunchy slaw, Hawaiian tartar | 23

FRESH MAHI TACOS

fresh local grilled fish, house-made tortillas, roasted tomatillo salsa, fresh guacamole | 22

MACADAMIA NUT CRUSTED MAHIMAHI

stir fry local veggies, aloha rice, housemade red Thai curry | 32

FREE RANGE KEIKI

Helicopter parent approved

CHEESE OR PEPPERONI PIZZA | 8.5

HALF PINT FISH & CHIPS | 8.5

CHEESY MAC | 8.5

ORGANIC PASTA, RED SAUCE OR BUTTER PARMESAN | 8.5

SIDES

ALOHA RICE | 5 

DAILY FARM VEGGIES | 5

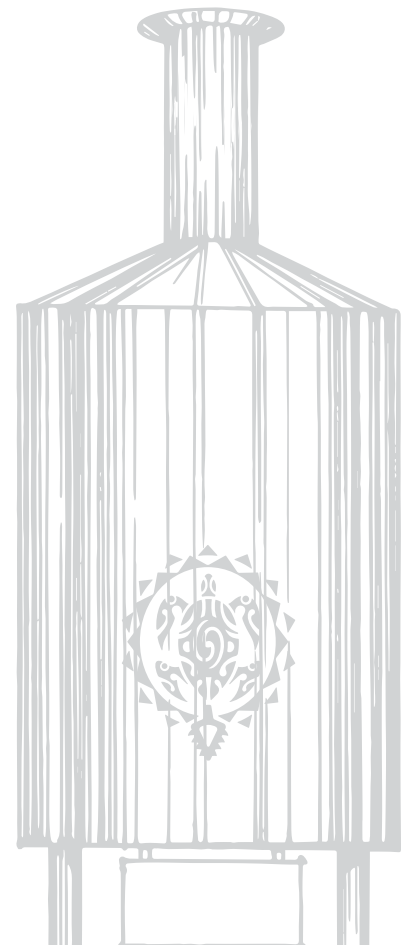


Proud to be an innovative,
independent brewery

 Gluten Sensitive  Vegan

Additional menu items can be modified to accommodate dietary restrictions. Please ask your server for more details.

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 any food allergies, please ask your server about specific ingredients in our dishes.



SWEET THINGS

• FIERCELY LOCAL DESSERTS •

• SKILLET COOKIES •

CHOCOLATE CHIP COOKIE

vanilla bean ice cream, Coconut Porter chocolate sauce | 8

LEMON RASPBERRY SUGAR COOKIE

vanilla bean ice cream, fresh berries, lemon sugar | 8

ISLAND ROOT BEER FLOAT

Maui Brewing Co. Root Beer, vanilla bean ice cream | 7.5

THIRST QUENCHERS



**ISLAND
ROOT
BEER**

MAUI BREWING CO. HANDCRAFTED SODA

brewed with organic cane sugar, local honey, and Hawaiian vanilla | 6

NO KA OI SODAS

cola, lemon-lime, diet, ginger ale, lemonade | 4

TEA

local Mauna Kea coconut green tea, roast sweet green tea & Republic of Tea | 4

FRESH JUICES

orange, guava, passion-orange-guava, apple | 7

COFFEE

our special blend from Maui Oma Coffee | 4
Maui Mokka Nitro Cold Brew | 6

GET YOUR MBC SHWAG

Stop by our retail store to get your MBC gear. From apparel and accessories to glassware and growlers, we have everything you need to show everyone that Maui's mo' betta!

Shop online too, visit our online shop at:
www.MauiBrewing.com



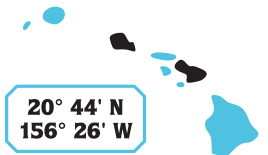
VISIT US IN WAIKIKI ON OAHU!

Waikiki Beachcomber by Outrigger
2300 Kalakaua Avenue
+1 (808) 843.BEER

JOIN OUR ONLINE 'OHANA



@mauibrewingco



WINE

“If wine is a handshake, then craft beer is a hug”

- GARRETT OLIVER, BROOKLYN BREWERY

WINES ON TAP

RIESLING, FRISK | 8
CHARDONNAY, CHATEAU ST. JEAN | 8.5
NOBILO, SAUVIGNON BLANC | 8.5
PINOT GRIS, ACROBAT | 10

PINOT NOIR, MARK WEST | 8.5
MALBEC, DISENO | 10
CABERNET BLEND, COPPOLA ROSSO & BIANCO | 10

HAND SELECTED WINES

BY THE GLASS / BY THE BOTTLE

REDS

PINOT NOIR, ERATH | 10.5/42
SHIRAZ, PETER LEHMANN PORTRAIT | 10/40
SYRAH, QUPE CENTRAL COAST | -/48
CABERNET SAUVIGNON, DREAMING TREE | 8.5/34
MERLOT, CHARLES SMITH VELVET DEVIL | 8/32

BUBBLES

PROSECCO, BELE CASEL | 8/34
BRUT ROSE, WOLFBERGER CREMANT D' ALSACE | 12/48
BRUT, MOET CHANDON | -/86

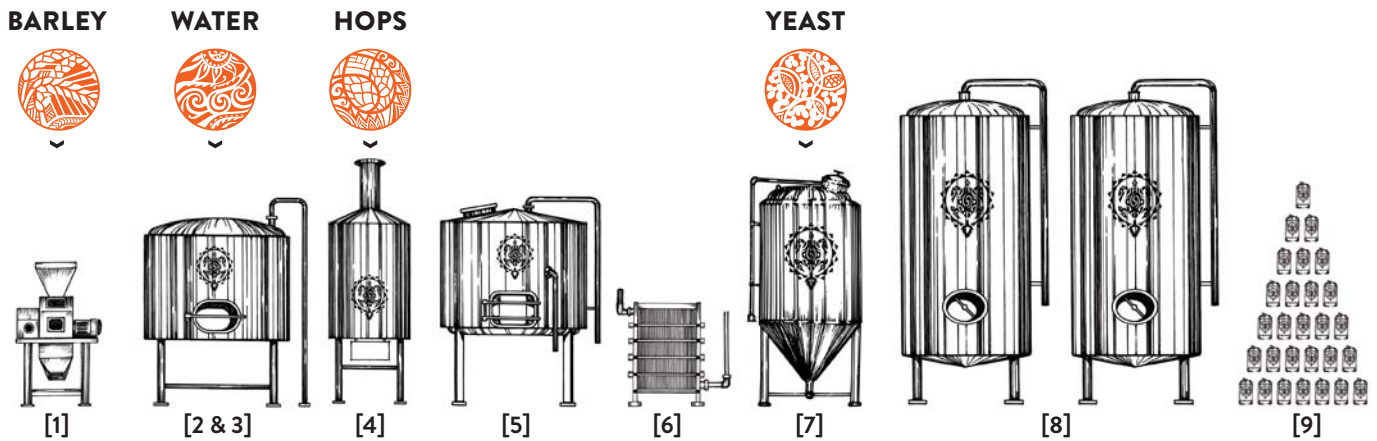
WHITES

CHARDONNAY, CHARLES SMITH EYE | 8/32
SAUVIGNON BLANC, INFAMOUS GOOSE | 9/36
PINOT GRIGIO, THE SEEKER | 8/32
RIESLING, DR. LOOSEN | 8/32
ROSE, KIM CRAWFORD | 10/40



FRESH BEER IS THE BEST BEER

100% of our beers are crafted right here at our state-of-the-art, clean-powered brewery. To brew aloha daily, we source only the finest ingredients: domestic and imported malted barley and hops, yeast, water and fresh local fruit like coconut and pineapple. Absolutely no preservatives are used, guaranteeing a fresh and natural glass of beer every time.



THE BREWING PROCESS

[1] MILLING

Malted barley is selected depending on the beer style. Barley contributes to a beer's flavor, color and mouthfeel. The grains are crushed in our mill to allow us to extract essential starches and is now called "grist".

[2] MASHING

Filtered or purified hot water is added to the grist to form the mash. This process converts the starches into fermentable sugars.

[3] LAUTERING

Our lauter tun is designed to rinse and separate the mashed grains from the sweet malt liquid, called wort (pronounced wert). The extracted wort, containing all of the malt flavors, color and aroma is then transferred to the boil kettle.

[4] BOIL

The wort is brought to a boil. Hops are added for flavor, aroma and bitterness to balance the malt flavor profile.

[5] WHIRLPOOLING

After boiling, the wort is pumped at a high velocity through our whirlpool vessel. This process separates and removes the spent hops, or "trub" from the wort.

[6] COOLING

The hot wort is passed through a heat exchanger where it is cooled to a temperature appropriate for the yeast to ferment. The wort goes from 200+ degrees to roughly 68 degrees almost instantly.

[7] FERMENTATION

Yeast is selected based on style and flavor profile and is added as the cooled wort is transferred to our fermentation tank. The yeast will convert the sugars in the wort to alcohol and carbon dioxide. Based on our mix of ales and lagers, our average brewing cycle is about 20 days from grain to glass.

[8] CONDITIONING

After fermentation, the wort has now magically transformed into beer. Depending on style, beers are aged in conditioning tanks for up to four weeks. This allows flavors and aromas to fully develop. Once conditioning is complete, the beer is filtered to clarify and remove yeast sediment.

[9] SERVING

Finally, the beer is carbonated in our bright tanks and is ready to be sipped and savored. After careful crafting, our beer is packaged into cans or kegs for your enjoyment at home or fresh from taps all across the U.S.