

BREAKFAST **AT** MAUI BREWING CO

MORNING CRAFT COCKTAILS

10

MBC BLOODY MARY

Tito's Handmade Vodka, house shoyu – sriracha mix, lemon salt, pub pickles

DROP THE BEET

Ocean Organic Vodka, house-made beet juice, local honey, lemon

MORNING MANA

Maui Pau Vodka, fresh pineapple juice, Pineapple Mana Wheat Ale

MAUI MIMOSA

Bele Casel Prosecco, fresh juice choice: Orange, Pineapple, Lychee, POG, or Guava

BEACH BELLINI

Bele Casel Prosecco, Silver Rum, peach puree, pomegranate

THE CURE

Baileys Irish cream, Koloa coffee rum, banana, Kahlua drizzle

SUNRISE SMOOTHIES

8

GREEN DAY

kale, avocado, lemongrass, mint, Greek yogurt, apple juice

MANDALA

strawberry, banana, pineapple, coconut and Greek yogurt, toasted coconut garnish

HAIKU FRUIT STAND

papaya, mango, pineapple, Greek yogurt, coconut water, lemon

BREAKFAST BEVERAGES

KONARED DRAFT COLD BREW

Hawaiian vanilla coffee | 5

COFFEE

our special blend from Maui Oma Coffee | 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

Shout out to our local farmers & purveyors: OK Poultry Waimanalo Farm Eggs, 2 Lady Pig Farmers, Sun Noodle Company, Kukui Sausage

SWEET & SAVORY FROM THE BAKERY

AVOCADO TOAST

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

STUFFED FRENCH TOAST

lemon curd, raspberry ginger jam, coconut water syrup, hand whipped cream | 16

BRULEED APPLE BANANA PANCAKES

buttermilk pancakes, toasted macadamia nuts, Coconut Porter syrup | 13

KOREAN PANCAKES

Kahuku shrimp, kimchi, green onion, soy-chili dipping sauce | 14

BOWLS OF GOODNESS

PORK BELLY BOWL

2 Lady Pig Farmers, fried farm egg, local milled rice, kimchi salad, toasted nori | 14

BREAKFAST VEGAN BOWL

fresh turmeric scrambled tofu, fried rice cake, local greens, avocado, toast | 11

GOOD RIDDANCE RAMEN

shredded braised bacon, soft poached egg, pork revival broth, toasted nori | 15

CARDAMOM COCONUT GRANOLA

Greek yogurt, local fruit, vanilla lemon syrup, mint | 13

BIG PLATES

LOCO MOCO FOR DAYS

Kauai bison burger, aloha rice, local farm egg, kale, Big Swell IPA and mushroom gravy | 19.5

BREAKFAST PIZZA

scrambled eggs, Yukon potatoes, jalapeño bacon, Bikini Blonde crust, white sauce | 16

BISCUITS AND GRAVY

Big Swell IPA and sausage gravy, rosemary biscuit, scrambled farm eggs, side of hot sauce | 13

THE HOT MESS HASH

hapa potatoes and beets, 2 sunnyside up farm eggs, fried greens, pepper jack cheese, Oaxacan red sauce and tomatillo salsa | 14

TACOS FOR BREAKFAST

house-made corn tortillas, farm eggs, potatoes, jalapeño bacon, avocado, cilantro, jack cheese, tomatillo salsa | 16

MBC CLASSICS

STEAK AND EGGS

garlic and herb marinated ribeye, chimichurri, house-made cheesy tater tots, 2 farm eggs however you like | 23

MBC CLASSIC BENEDICT

house-made English muffin, jalapeño bacon, 2 poached eggs, hollandaise, fresh herbs | 15

PULLED PORK BENEDICT

2 Lady Pig Farmers, house-made English muffin, 2 poached eggs, hollandaise, fresh herbs | 17

TWO FARM EGGS

Bacon or Kukui sausage, house-made cheesy tater tots, house hot sauce, tomatillo salsa, toast | 14

FOR THE KEIKI (Children)

TWO PANCAKES WITH MAPLE SYRUP | 7

FRENCH TOAST (PLAIN) | 7

KEIKI SIZE GRANOLA | 7

TWO EGG SCRAMBLE WITH TOAST | 7

SIDES

HOUSE-MADE CHEESY TATER TOTS | 9
KUKUI SAUSAGE | 4

BACON (JALAPEÑO OR REGULAR) | 4

HOUSE-MADE ENGLISH MUFFIN | 4

LA TOUR TOAST | 4



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.