

# MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

## MBC FLAGSHIPS



**Bikini Blonde**  
LAGER ABV: 5.2 IBU: 21

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



**COCONUT HIWA**  
PORTER ABV: 6.0 IBU: 30

a robust dark ale with hand-toasted coconut & hints of mocha | 8



**PINEAPPLE MANA**  
WHEAT ABV: 5.5 IBU: 18

Maui Gold pineapple gives sweet aroma to this smooth-bodied brew | 8

## NON-ALCOHOLIC



**MBC ISLAND ROOT BEER**  
brewed with organic cane sugar, local honey, & Hawaiian vanilla | 6

## MBC TO-GO



**MBC CROWLER**  
your choice of Maui Brewing Co. draft beer in a 32 oz can sealed on site | 11



**MBC GROWLER**  
your choice of Maui Brewing Co. draft beer in a pre-purchased 64 oz growler or drink tank | 18

## MBC LIMITEDS

	STYLE	ABV	IBU
BLOOD ORANGE LORENZINI   9	American Double IPA	8	72
DOUBLE OVERHEAD IPA   9	American Double IPA	8.5	100+
<b>KING TIDES   8</b>	American IPA	6	52
<b>PUEO PALE ALE   8</b>	American Pale Ale	5.6	58
<b>MAKAWAO WHEAT   8</b>	American Pale Wheat	5.5	32
<b>WAIMEA RED   8</b>	American Red Ale	6.3	50
<b>SHAVE WEISS   8</b>	Berliner Kine Ale	4.5	7
<b>LAHAINA TOWN BROWN   8</b>	English-style Brown	5.1	21
<b>PAU HANA PILSNER   8</b>	German-style Pilsner	5.2	30
<b>MANGO HEFEWEIZEN   8</b>	German-style Wheat	5.5	15
<b>MAUI HEFEWEIZEN   8</b>	German-style Wheat	4.7	15
<b>ALI'I IMPERIAL PILS   9.5</b>	Imperial Pilsner	7	40
IMPERIAL COCONUT PORTER   9	Imperial Porter	9.4	32
<b>SUCK 'EM UP SESSION   8</b>	Session IPA	4.8	51
<b>STAY CLASSY, VIENNA   8</b>	Vienna Style Lager	5.2	25

**WE GO BIG ON MAUI**  
We proudly serve full 16 oz pints here!  
= higher ABV selections served in goblets.

## COMRADE CRAFTS

	STYLE	ABV	IBU
<b>OSKAR BLUES, DALES PALE ALE   9.5</b>	American Pale Ale	6.5	65
STONE, ARROGANT BASTARD   10	American Strong Ale	7.2	100
PARADISE CIDERS, KICKIT GINGER   12	Cider	6.8	-
<b>STONE, JINDIA IPA   11</b>	Double IPA	8.7	70
LANIKAI BREWING CO., MOKU IPA   11	Imperial IPA	8.1	75
<b>LANIKAI BREWING, PILLBOX PORTER   11</b>	Robust Porter	6.5	45
NORTH COAST, OLD RASPUTIN (NITRO)   10	Russian Imperial Stout	9	75
HONOLULU BEERWORKS, HONEY CITRUS   9	Saison	5.4	24
LANIKAI BREWING, ROUTE 70 HIBISCUS   10	Saison	7	28
<b>HONOLULU BEERWORKS, HOP ISLAND IPA   9.5</b>	Tropical IPA	7.2	80

## 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

### MBC MAI TAI

Bacardi 8yr / Orange Curaçao / orgeat / Pineapple Whip

### THYME TO UNWIND

Fid Street Hawaiian Gin / elderflower / grapefruit / thyme

### LEI'D LYCHEE

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

### MARGARITA MBC

Karma tequila / Cointreau / house sour / lime – salt rim

### STREET FIGHTER

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

### TRUE NORTH

Ocean Organic Vodka / Kula lavender syrup / pineapple juice / cucumber

### PEACH CLEANUP

Deep Eddy Peach Vodka / Disaronno / coconut water / pineapple juice

### ROSEMARY HONEY BADGER

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

### FLYING GINGER

Domaine De Canton Ginger / Aviation Gin / fresh strawberries / house sour

## 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

### BERRIES N' BASIL MOJITO

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

### BLOODY MARY

Tito's Handmade Vodka / house shoyu – Sriracha mix / lemon salt / pub pickles

### HEMINGWAY DAQUIRI

Kohana Kea Agricole / Koloa Coconut Rum / Maraschino liqueur / grapefruit

### MAUI MULE

Maui Pau Vodka / lemon – ginger cider / house sour / lime

### PIÑA COLADA

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

\*Lava Flow add fresh pureed strawberries

### POKANI 'INO (DARK N' STORMY)

Koloa Spiced Rum / lemon-ginger cider / house sour / Old Lahaina Dark Rum Float

### SINGAPORE SLING

Fid Street Hawaiian Gin / cherry liquor / benedictine / fresh pineapple



# STARTERS + SALADS

## SNACKING & SHARING

### PUB QUICK PICKLES

cucumber, daikon, carrot, mango | 3

### EDAMAME-PEA POTSTICKERS

water chestnuts, chile-basil dipping sauce | 13

### CRISPY CALAMARI

Sriracha mayo, pineapple, green onion, lime, Thai chili sauce | 14.5

### HOUSE CUT FRIES

classic crispy | 7

Sriracha salt & Sriracha mayo | 8

truffle oil & Naked Cow cheese | 9

### CHEESY TATER TOTS

house-made, smoky house-made ketchup | 9

### OKINAWAN TATER TOTS

sweet potato style, smoky house-made ketchup | 9

### AVOCADO TOAST

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

### CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vin | 14

### PORK BELLY BAO

Wai'anae pork, kimchi cucumber, house-made bao, plum sauce | 14.5

### AHI POKE TACOS

Kahuku sea asparagus, crispy Sun Noodle wontons | 19

### MBC NACHOS

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

## SALADS

### ROMAINE EMPIRE

baby romaine, kale, rough n' tumble croutons, caesar dressing | 10

### WATERMELON SALAD

watermelon, radish, cilantro, Hawaiian chile dressing | 11

### BEEF AND FRIED GOAT CHEESE SALAD

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

### THE HOLY KALE

tender kale, shaved red onion, fried quinoa, Naked Cow feta, lemon-dijon dressing | 12.5

# 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

### THE BREWMASTER

Kukui spicy sausage, pepperoni, roasted bell peppers, olives, red sauce | 19

### THE FARMER

Surfing Goat Dairy cheese, Kula sweet corn, Kahumana arugula, radishes, white sauce | 18

### THE FORAGER

Small Kine mushrooms, fresh herbs, roasted garlic, white sauce | 17

### THE BUTCHER

braised pork, braised brisket, Kukui sausage, Hawaiian chilies, red sauce | 18.5

## ON BREAD

Served with pub quick pickles

### MBC GRIDDLE CHEESE BURGER

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

### BLUE CHEESE BURGER

blue cheese sauce, crispy onion strings | 16

### JALAPEÑO BACON BURGER

house-made jalapeño bacon, fried avocado, jack cheese, cilantro mayo | 16.5

### FRIED FISH SANDO

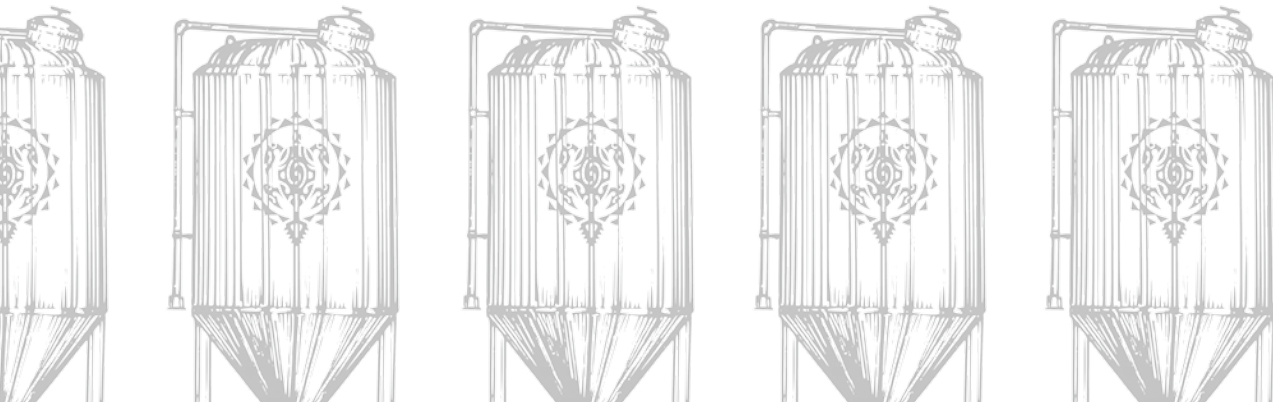
Bikini Blonde battered fresh mahi, crunchy slaw | 19

### 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

### LOCO MOCO FOR DAYS

Kauai bison burger, Aloha rice, local egg, kale, mushroom-Big Swell IPA gravy | 19

### BIKINI BLONDE FISH N' CHIPS

fresh mahi, house cut fries, crunchy slaw, Hawaiian tartar | 23

### FRESH MAHI TACOS

local grilled mahi, house-made tortillas, roasted tomatillo salsa, fresh guacamole | 23

### GRILLED PANIOLO RIBEYE

garlic & herb marinade, chimichurri sauce, roasted veggie hash | 29.5

### MACADAMIA NUT CRUSTED MAHIMAH

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

## BOWLS

### AHI POKE BOWL

local tuna, local milled rice, kimchi salad, quick pickles, nori | 22

### BEET BUDDHA BOWL

beet poke, avocado, local milled rice, kimchi, quick pickles, nori | 15

## FREE RANGE

### KEIKI (Children)

Helicopter parent approved

HOUSE-MADE NUTELLA & APPLE PIZZA | 8.5

CHEESE OR PEPPERONI PIZZA | 8.5

LIL' FISH & CHIPS | 8.5

SIMPLE ORGANIC PASTA | 8.5

with red sauce or butter & cheese – your call

## SIDES

GREEN BEANS, GARLIC & MAC NUTS | 4

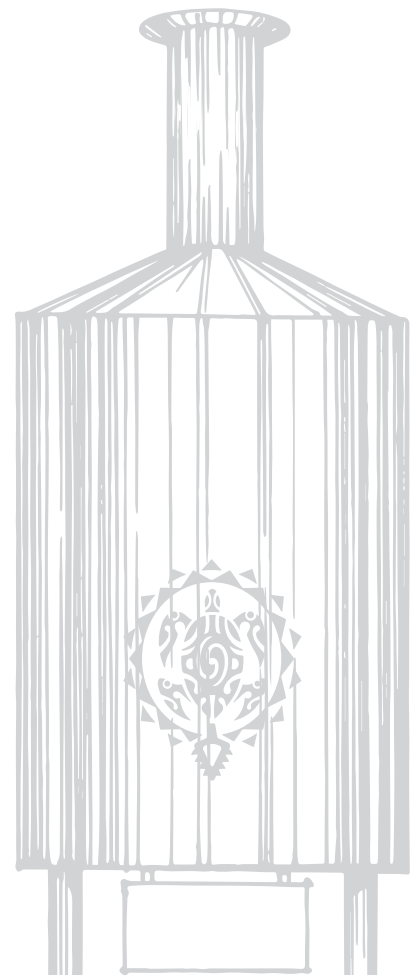
HINT O' SPICE MAC SALAD | 4

CHINATOWN STIR FRY | 5

WOK FRY KALE | 4

ALOHA RICE | 5

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

### SUNDAE FUNDAY

Handcrafted sundaes featuring Lucy's Lab ice cream | 6

#### BEACH WALK

honey-vanilla ice cream,  
fresh mango, ripe raspberry,  
lemon custard

#### BOCCE BALL

thai tea ice cream,  
caramelized pineapple,  
banana custard, raspberry sauce

## 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

#### KONARED DRAFT COLD BREW

Hawaiian vanilla coffee | 5

#### COFFEE

our special blend from Maui Oma Coffee | 4

#### WAIWERA ARTESIAN WATER

still, sparkling | 4.5

## 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!

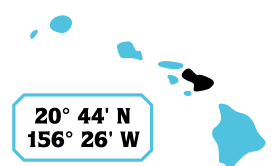
Shop online too, visit our online shop at:  
[www.MauiBrewing.com](http://www.MauiBrewing.com)



## VISIT OUR MAUI BREWERY



605 Lipoa Pkwy  
Kihei, Hawaii 96753  
+1 (808) 213-3002



JOIN OUR ONLINE 'OHANA

@mauibrewingco

# WINE

## WINES ON TAP

RIESLING, FRISK | 8  
CHARDONNAY, CHATEAU ST. JEAN | 8.5  
SAUVIGNON BLANC, ROUND POND | 9  
PINOT GRIS, ACROBAT | 10

PINOT NOIR, MARK WEST | 8.5  
MALBEC, DISENO | 10  
CAB BLEND, BONNY DOON | 12

## HAND SELECTED WINES

BY THE GLASS / BY THE BOTTLE

### REDS

PINOT NOIR, ERATH | 10.5/42  
PINOT NOIR, PETIT CLOS | 11/51  
PINOT NOIR, LAFOLLETTE NORTH COAST | -/52

SHIRAZ, PETER LEHMANN PORTRAIT | 10/40  
SHIRAZ, PENFOLDS BIN 28 KALIMNA | -/65

SYRAH, QUPE CENTRAL COAST | -/48

CABERNET SAUVIGNON, THE SHOW | 8.5/34  
CABERNET SAUVIGNON, OBSIDIAN RIDGE | -/48  
CABERNET SAUVIGNON, ACHAVAL FERRER | -/60  
CABERNET SAUVIGNON, BROADSIDE PASO ROBLES | -/40

MALBEC, LA FLOR | 11/44

MERLOT, CHARLES SMITH VELVET DEVIL | 8/32  
MERLOT, TRINCHERO CHICKEN RANCH | -/75

ZINFANDEL, RIDGE GEYSERVILLE | -/46

GRENACHE, JOEL GOTT ALAKAI | 10/40

### BUBBLES

PROSECCO, BELE CASEL | 8/34  
BRUT ROSE, CREMANT D'ALSACE | 12/47  
BRUT, VEUVE FORNEY GRAN RESERVE | -/79  
BRUT, MOET CHANDON | -/86

### WHITES

CHARDONNAY, CHARLES SMITH EVE | 8/32  
CHARDONNAY, BERGSTROM OLD STONE | -/55  
CHARDONNAY, QUPE Y BLOCK | -/45  
CHARDONNAY, FROG'S LEAP | -/61

SAUVIGNON BLANC, INFAMOUS GOOSE | 9/36  
SAUVIGNON BLANC, TWOMEY | 11.25/45  
SAUVIGNON BLANC, CRAGGY RANGE | -/58

PINOT GRIS, THE SEEKER | 8/32  
PINOT GRIS, WILLAKENZIE | 10/40

RIESLING, MT BEAUTIFUL | 9.5/38  
RIESLING, DR. LOOSEN | 8/32

GEWÜRZTRAMINER, TRIMBACH | 11/44

ROSE, KIM CRAWFORD | 10/40



# HAPPY HOUR **AT** MAUI BREWING CO

3:30PM TILL 5:30PM AND 10:30PM TILL CLOSE, DAILY

## DRINK SPECIALS

**\$2.00 OFF  
ALL BEERS**

**\$3.00 OFF  
CULINARY & CLASSIC  
COCKTAILS**

SEE DRINK MENU FOR CURRENT OFFERINGS

## STARTER SPECIALS

### CRISPY CALAMARI

Sriracha mayo, pineapple, green onion, lime, Thai chili sauce | 7.25

### EDAMAME-PEA POTSTICKERS

water chestnuts, chile-basil dipping sauce | 6.5

### HOUSE CUT FRIES

classic crispy | 3.5

Sriracha salt & Sriracha mayo | 4

### CHEESY TATER TOTS

house-made, smoky house-made ketchup | 4.5

### OKINAWAN TATER TOTS

sweet potato style, smoky house-made ketchup | 4.5

### CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vin | 7

### PORK BELLY BAO

Wai'anae pork, kimchi cucumber, house-made bao, plum sauce | 7.25

### MBC NACHOS

crispy corn tortillas, melty cheese, Hawaiian chilies, guacamole | 8

## \$10 CRAFT PIZZAS

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

### THE ORIGAMI

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

### THE SILVERSMITH

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

### THE BREWMASTER

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