

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

MBC LIMITEDS

	STYLE	ABV	IBU
DOUBLE OVERHEAD IPA 9	American Double IPA	8.5	100+
PUEO PALE ALE 8	American Pale Ale	5.6	58
MAKAWAO WHEAT 8	American Pale Wheat	5.5	32
WAIMEA RED 8	American Red Ale	6.3	50
SHAVE WEISS 8	Berliner Kine Ale	4.5	7
LAHAINA TOWN BROWN 8	English-style Brown	5.1	21
WILD HOG STOUT (NITRO) 8	English Stout	5.1	28
PAU HANA PILSNER 8	German-style Pilsner	5.2	30
MANGO HEFEWEIZEN 8	German-style Wheat	5.5	15
ALI'I IMPERIAL PILS 9.5	Imperial Pilsner	7	40
SUCK 'EM UP SESSION 8	Session IPA	4.8	51
HOT BLONDE 8	Spicy Lager	5.1	18
STAY CLASSY, VIENNA 8	Vienna Style Lager	5.2	25

16 OZ
13 OZ
 = higher ABV selections served in goblets.

WE GO BIG ON MAUI
We proudly serve full 16 oz pints here!

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

COMRADE CRAFTS

	STYLE	ABV	IBU
STONE, ARROGANT BASTARD 10	American Strong Ale	7.2	100
BIG ISLAND BREWHAUS, GOLDEN SABBATH 9	Belgian Golden Ale	8.5	30
PARADISE CIDERS, KICKIT GINGER 12	Cider	6.8	-
STONE, JINDIA IPA 11	Double IPA	8.7	70
LANIKAI BREWING CO., MOKU IPA 11	Imperial IPA	8.1	75
LANIKAI BREWING, PILLBOX PORTER 11	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
HONOLULU BEERWORKS, HOP ISLAND IPA 9.5	Tropical IPA	7.2	80

GLOSSARY

ABV = ALCOHOL-BY-VOLUME

IBU = INTERNATIONAL BITTERNESS UNITS

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

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

Deep Eddy Handcrafted 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, 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

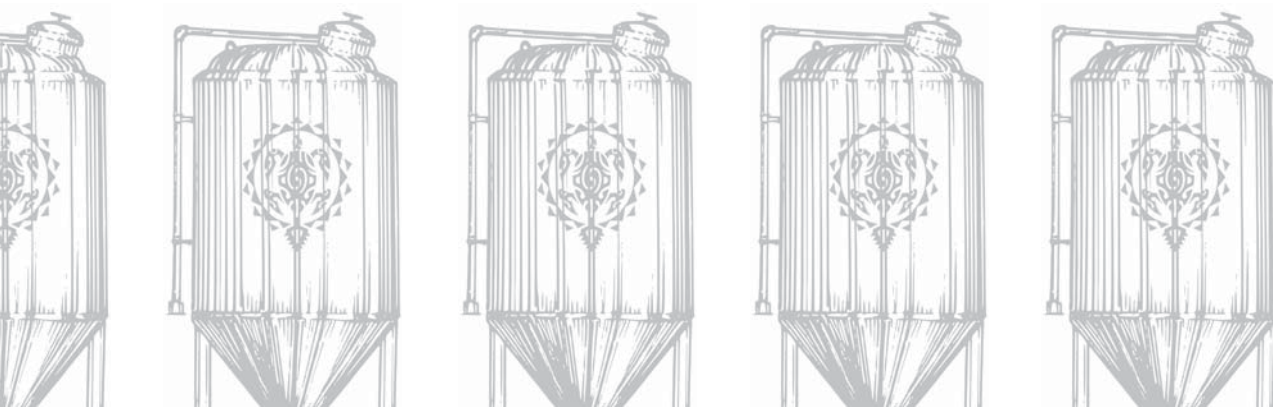
Bikini Blonde battered fresh local fish, crunchy slaw | 19

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

LOCO MOCO FOR DAYS

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

BIKINI BLONDE FISH N' CHIPS

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

FRESH FISH TACOS

fresh local grilled fish, 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

CHEESY MAC | 8.5

SIMPLE ORGANIC PASTA | 8.5

with red sauce or butter & cheese – your call

SIDES

GREEN BEANS, GARLIC & MAC NUTS | 4

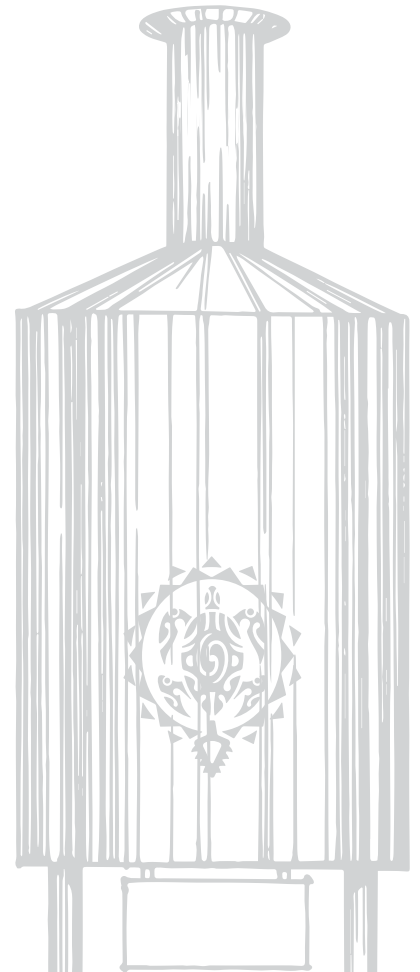
HINT O' SPICE MAC SALAD | 4

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

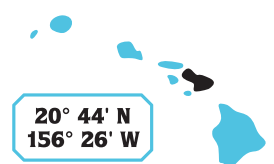
Stop by our retail store to get your MBC gear. From
apparel and accessories to glassware and growlers,
we have everything you need to show everyone that
Maui's mo' betta!

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

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
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
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, WOLFBERGER CREMANT D' ALSACE | 12/48
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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THE FARMER

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