

MAUI BREWING CO

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 | 6.95



BIG SWELL

IPA

ABV: 6.8 | IBU: 82

tropical citrus hops burst from this dry-hopped india pale ale | 6.95



PINEAPPLE MANA

WHEAT

ABV: 5.5 | IBU: 18

Maui Gold pineapple gives sweet aroma to this smooth-bodied brew | 7.95



COCONUT HIWA

PORTER

ABV: 6.0 | IBU: 30

a robust dark ale with hand-toasted coconut & hints of mocha | 7.95



PUEO

PALE ALE

ABV: 5.6 | IBU: 55

a dry-hopped West Coast style pale ale featuring citrus and piney aroma | 8



PAU HANA

PILSNER

ABV: 5.2 | IBU: 30

sweet European pilsner malt is balanced by a spicy hop profile | 8

FRESHLY HANDCRAFTED: MAUI HARD SELTZER



Further extending our line of craft beverages, Maui Hard Seltzers offer a low calorie, low carb, gluten free option for those looking for guilt-free drinking pleasure. Made of fermented all-natural cane sugar with a hint of tropical flavors, ask your server today about our newest flavors.



BEER FLIGHTS

beer samples available
4oz glass | PRICES VARY



WE GO BIG ON MAUI

We proudly serve full 16 oz pints here!

= higher ABV or selected styles served in goblets.

MBC TO-GO

12
OZ

MBC CANS

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

32
OZ

MBC CROWLER

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

64
OZ

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**



CULINARY COCKTAILS

BERRIES N' BASIL MOJITO | 12.75

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

BLOODY MARY | 11.5

Tito's Vodka / house made mary mix / lime salt / jalapeño bacon

CHEECH AND STRONG | 11.5

Cazadores Reposado Tequila / Sombra Mezcal / Xocolatl Mole bitters / flamed orange

MBC MAI TAI | 12.75

Bacardi 4yr Rum / orange curaçao / orgeat / pineapple foam

MAUI MULE | 12.75

Ocean Organic Vodka / Maui Brewing Co. Ginger Beer / house sour / lime

LEI'D LYCHEE | 12.75

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

MBC MARGARITA | 12.75

El Jimador Tequila / Patron Citrónge Orange / house sour / lime salt rim

LI HING MARGARITA | 12.75

Kapena li hing mui Tequila / Patron Citrónge Orange / house sour / pineapple juice / li hing mui powder

NOW BOARDING | 11.5

Aviation Gin / house-made hibiscus syrup / Maui Brewing Co. Tonic / lemongrass / lime

PIÑA COLADA | 11.5

Kula Organic Silver & Dark Rums / Coco Real / fresh cut pineapple chunks

*Lava Flow add fresh pureed strawberries

SOUTH SWELL | 11.5

Four Roses Bourbon / Maui Brewing Co. Ginger Beer / peach puree / lemon

STREET FIGHTER | 12.75

El Jimador Blanco Tequila / watermelon / house sour / Hawaiian chile salt rim

TRUE NORTH | 12.75

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

RELEASE THE HOUNDS | 12.75

Deep Eddy Grapefruit Vodka / Patron Citrónge Orange / local ginger liqueur / fresh-squeezed grapefruit / candied ginger

ROSEMARY HONEY BADGER | 12.75

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



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

LOCALLY CRAFTED ON
Maui, Hawaii
KUPU
— SPIRITS —

COMING SOON

A dream begins not in the physical world, but in our imagination. From there it springs forth a new beginning. In the Hawaiian language, the Kupu is often represented by the new growth of an established foundation. With great pride and pleasure, Maui Brewing Company introduces the growth of our brand in island crafted Kupu Spirits. Kupu Spirits uses only the finest locally grown ingredients offering complexity, quality, and warm bold flavors delivered from the oak barrels.

KUPU GIN

Distilled with a house blend of botanicals including juniper, kaffir lime, local oranges, lemon peel, grains of paradise and hibiscus.

KUPU WHITE WHISKEY

Distilled from Malted Barley and local Maui Corn, aged at least 808 minutes in new oak barrels.

MOCKTAILS

ROSEMARY REFRESHER | 7.5

local honey / fresh rosemary / ginger ale / fresh lemon

ORANGE CRUSH | 7.5

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

FREQUENT FLYER | 7.5

house made hibiscus syrup / lemongrass / lemon-lime soda

WATERMELON WAVE | 7.5

watermelon / coconut water / lime / soda

WINES ON TAP

CHARDONNAY, ESTANCIA | 9
SAUVIGNON BLANC, NOBILO | 10
PINOT GRIS, A TO Z | 10
ROSÉ, DAY OWL | 9
PINOT NOIR, LINE 39 | 9
CABERNET, LEESE-FITCH | 9
CABERNET BLEND, COPPOLA ROSSO & BIANCO | 10
MERLOT, 14 HANDS | 11

"If wine is a handshake, then craft beer is a hug"
- GARRETT OLIVER, BROOKLYN BREWERY

HAND SELECTED WINES

BY THE GLASS / BY THE BOTTLE

🍷 6 OZ POURS BY THE GLASS

BUBBLES

PROSECCO, BELE CASEL | 8/34
BRUT ROSÉ, GERARD BERTRAND | 12/42
BRUT, MOET CHANDON | 86 BTB only

WHITES

CHARDONNAY, CHARLES SMITH EVE | 8/32
SAUVIGNON BLANC, ROBERT MONDAVI | 9/36
PINOT GRIS, THE SEEKER | 8/32
RIESLING, DR. LOOSEN | 8/32
ROSÉ, KIM CRAWFORD | 10/40

REDS

PINOT NOIR, RICKSHAW | 9.5/38
SHIRAZ, PENFOLDS KOONUNGA HILL | 9/36
CABERNET SAUVIGNON, DREAMING TREE | 8.5/34
MERLOT, CHARLES SMITH VELVET DEVIL | 8/32

ALL AGES WELCOME



MAUI BREWING CO. HANDCRAFTED SODA

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

NO KA OI SODAS

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

ICED TEA

mango passion fruit | 4

FRESH JUICES

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

KONARED COLD BREW

Hawaiian vanilla coffee | 5

COFFEE

our special blend from Maui Oma Coffee | 4

HAWAI'I VOLCANIC WATER

still & sparkling - 777ml | 6

SHARING IS CARING

CRISPY CALAMARI 🍷 **Pau Hana Pilsner [Czech Pils]**
Sriracha aioli, lime, Furikake | 16

HOUSE CUT FRIES 🍷
classic crispy | 7.5 **V**
Sriracha salt & Sriracha aioli | 8

HOUSE MADE SHAKA PRETZELS 🍷 **Bikini Blonde [Munich Helles Lager]**
Big Swell IPA mustard, atomic cheese sauce | 9

AVOCADO TOAST **V**
radish, cilantro, macadamia nuts, Sriracha salt and lemon | 9.5

CHICKEN WINGS
huli sauce, crunchy slaw, lemon-curry vinaigrette, tzatziki sauce | 16.5
-OR-
classic buffalo, crunchy slaw, lemon-curry vinaigrette, ranch | 16.5

SMOKED AHI CROSTINI
fresh caught ahi, fennel, radish, mint, rustic bread | 15

PORK BELLY BAO 🍷 **Coconut Hiwa Porter [Robust Porter]**
Two Lady Pig Farmers Wai'anae pork, kimchi cucumber, housemade bao, plum sauce | 15

'OHANA CEVICHE
fresh caught fish, Kahuku shrimp, leche de tigre, cilantro, chile, taro chips | 21

MBC NACHOS
crispy corn tortillas, melted cheese, sour cream, Fresno chilies, guacamole | 16

MOSTLY PLANTS

Add-ons:

GRILLED CHICKEN | 5
LOCAL CAUGHT FISH | 10
SEARED LOCAL AHI | 10

ROMAINE EMPIRE
baby romaine, rough n' tumble croutons, caesar dressing | 11.5

BEEF AND FRIED GOAT CHEESE SALAD 🍷 **Pineapple Mana [Hefeweizen/American Wheat Ale]**
butter lettuce, mint, shaved fennel, lemon mustard vinaigrette | 13.5

THE HOLY KALE 🍷
tender kale, shaved red onion, fried quinoa, Naked Cow feta, avocado, lemon-dijon dressing | 13.5

FIERCELY LOCAL AHI SALAD 🍷 **Pueo Pale Ale [American Pale Ale]**
mixed greens, tomato, avocado, hard-boiled local egg, house-pickled radish, furikake Surfing Goat chevre, crispy won ton strips, wasabi-cilantro vinaigrette | 24

BOWLS

AHI POKE BOWL
local tuna, local milled rice, kimchi salad, quick pickles, nori | 23

BEEF BUDDHA BOWL **V**
beet poke, avocado, local milled rice, kimchi, quick pickles, nori | 15



PERFECT PAIRINGS

Enjoy suggested pints that pair perfectly with your meal. Don't see a pairing? Ask your server for suggestions, our entire menu is designed around our handcrafted beers.

GS GLUTEN SENSITIVE **V** VEGAN

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

GLOBAL 'OHANA OF CRAFT PIZZAS

Bikini Blonde artisan crust made by hand.

THE ORIGAMI 🍷 **Pau Hana Pilsner [Czech Pils]**
vine ripened tomato, mozzarella, ripped basil,
olive oil, red sauce | 16

THE SHAPER
shaved brussels sprouts, house made jalapeno
bacon, balsamic red onion, mozzarella, grana,
white sauce | 17.5

THE BREWMASTER 🍷 **Big Swell IPA [West Coast IPA]**
Kukui spicy sausage, pepperoni, roasted bell
peppers, olives, red sauce | 20

THE RANCHER
guava BBQ beef brisket, serrano chile, blue cheese,
mozzarella, grana, red sauce | 19.5

THE FORAGER
Hamakua mushrooms, fresh herbs,
roasted garlic, white sauce | 19

ON BREAD

Add a side of

HOUSE CUT FRIES | 4

SRIRACHA FRIES | 5

WAIPOLI MIXED GREENS SALAD | 6

MBC GRIDDLE CHEESE BURGER

shaved red onion, butter lettuce, cheddar, 8 Island sauce | 14.5

BLUE CHEESE BURGER

8 Island sauce, blue cheese sauce, crispy onion strings | 16

JALAPEÑO BACON BURGER

housemade jalapeño bacon, fried avocado, pepperjack cheese, cilantro mayo | 18

AGAINST THE GRAIN VEGGIE BURGER v

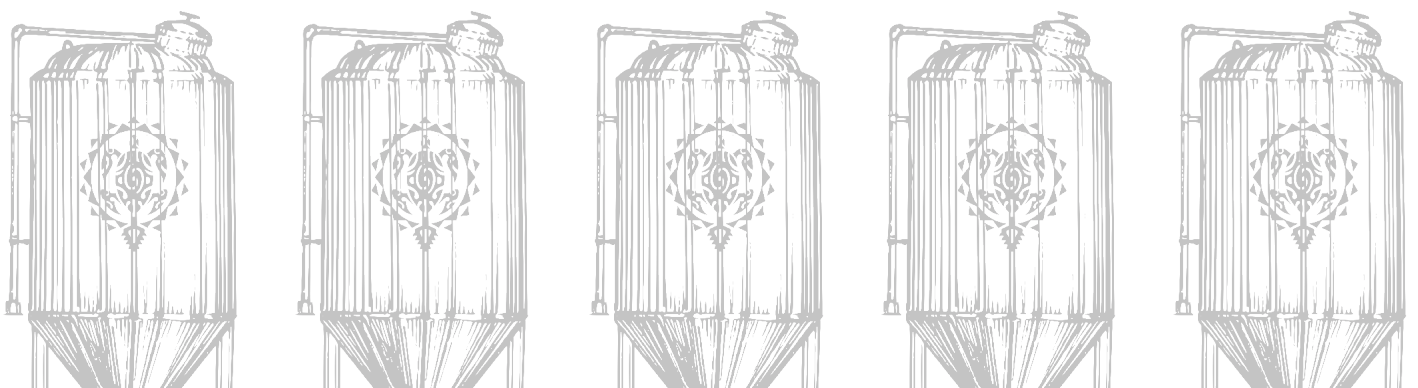
fresh veggies, rice, beans, oats, mac nuts, avocado, vegan mayo | 14

FRIED CHICKEN KATSU SANDWICH 🍷 **Pueo Pale Ale [American Pale Ale]**

lemon-curry crunchy slaw, Sriracha aioli, tonkatsu sauce | 16.5

JOIN US AGAIN FOR BREAKFAST

SERVED DAILY FROM 7AM TO 11AM





BIG PLATES

LOCO MOCO FOR DAYS

local beef burger patty, Aloha rice, local egg, kale chips, trumpet mushrooms, Big Swell IPA gravy | 19.5

BIKINI BLONDE FISH N' CHIPS Pau Hana Pilsner [Czech Pils]

fresh local fish, house cut fries, crunchy slaw, Hawaiian tartar | 23.5

LOCAL CATCH FISH TACOS

fresh grilled fish, housemade corn tortillas, Fresno chilies, roasted tomatillo-avocado salsa | 23

SEARED ONO

line caught ono, local spinach, aloha rice cake, tomato-anchovy vinaigrette | 31

BAJA SHRIMP TACOS Pineapple Mana [Hefeweizen/American Wheat Ale]

crispy, Pau Hana Pilsner battered Kahuku shrimp, creamy baja slaw, guacamole, Fresno chilies | 23

FREE RANGE

KEIKI (Children)

Helicopter parent approved

HOUSEMADE NUTELLA, MACADAMIA NUT & APPLE PIZZA | 9

CHEESE OR PEPPERONI PIZZA | 9

LIL' FISH & CHIPS | 9

CHEESY MAC | 9

SIMPLE ORGANIC PASTA | 9

with red sauce or butter & cheese – your call

SMALL KINE

ALOHA RICE | 5

QUICK PUB PICKLES | 3

LOCAL FARM FRESH VEGGIES | 5

GET SAUCED

Add a side of our handcrafted sauces to any meal

- WAIKIKI HOT SAUCE
- CHUY HOT SAUCE
- RANCH DRESSING
- BLUE CHEESE DRESSING
- GUAVA BBQ
- BUFFALO SAUCE
- SRIRACHA AIOLI

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.

18% GRATUITY MAY BE ADDED TO PARTIES OF 10 OR MORE



SWEET FIX

SKILLET COOKIES

CHOCOLATE CHIP COOKIE

vanilla bean ice cream,
Bikini Blonde caramel sauce,
Coconut Porter chocolate sauce | 9

LEMON RASPBERRY SUGAR COOKIE

vanilla bean ice cream,
fresh berries,
lemon sugar | 9

ISLAND ROOT BEER FLOAT

Maui Brewing Co. Root Beer, vanilla bean ice cream
(great with Island Cola too!) | 9

REP IT

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!

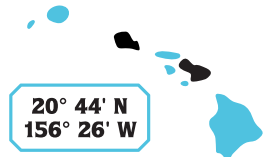
Shop online too, visit our online shop at:
www.MauiBrewing.com



VISIT OUR MAUI BREWERY



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



FIERCELY LOCAL

MBC PROUDLY SUPPORTS OUR LOCAL CRAFT FAMILY!

Aloun Farms	Kualoa Ranch	Sugarland	Kauai Shrimp
Small Kine Mushrooms	Kahumana Farm	Castillo Farm	Kukui Sausage
Ho Farms	OK Poultry Egg Farm	Waipoli Hydroponic	Sun Noodle
Kaneshiro Farms	Naked Cow Dairy	Wai Wong Farm	Kahuku Farms
Two Lady Pig Farmers		Surfing Goat Dairy	

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
COCKTAILS**

SEE DRINK MENU
FOR CURRENT OFFERINGS

STARTER SPECIALS

CRISPY CALAMARI 🍷 **Pau Hana Pilsner [Czech Pils]**
Sriracha aioli, lime, Furikake | 8

HOUSE CUT FRIES 🍟
classic crispy | 3.75 **V**
Sriracha salt & Sriracha aioli | 4

CHICKEN WINGS
huli sauce, crunchy slaw, lemon-curry vinaigrette, tzatziki sauce | 8
-OR-
classic buffalo, crunchy slaw, lemon-curry vinaigrette, ranch | 8

PORK BELLY BAO 🍷 **Coconut Hiwa Porter [Robust Porter]**
Two Lady Pig Farmers Wai'anae pork, kimchi cucumber, housemade bao,
plum sauce | 7.5

MBC NACHOS
crispy corn tortillas, melted cheese, sour cream, Fresno chilies,
guacamole | 8

\$10 CRAFT PIZZAS

Bikini Blonde artisan crust made by hand.

THE ORIGAMI 🍷 **Pau Hana Pilsner [Czech Pils]**
vine ripened tomato, mozzarella, ripped basil,
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