

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 | 7.75 🍷



COCONUT HIWA

PORTER

ABV: 6.0 | IBU: 30

a robust dark ale with hand-toasted coconut & hints of mocha | 7.75 🍷



DOUBLE OVERHEAD

DOUBLE IPA

ABV: 8.5 | IBU: 85

rich, slightly malty body supports this generously hopped imperial IPA | 9 🍷



PAU HANA

PILSNER

ABV: 5.2 | IBU: 30

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



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 or selected styles served in goblets.

MBC TO-GO



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 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

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

CLASSIC COCKTAILS

10.5

HEMINGWAY DAQUIRI

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

MAUI MULE

Maui Pau Vodka / Nō Ka 'Oi ginger beer / 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 / Nō Ka 'Oi ginger beer / house sour / Old Lahaina Dark Rum Float

MOCKTAILS

7.5

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



STARTERS + SALADS + BOWLS

SNACKING & SHARING

CRISPY CALAMARI

Sriracha mayo, lime, Furikake | 15

HOUSE CUT FRIES ^{GS}

classic crispy | 7 ^V

Sriracha salt & Sriracha mayo | 8

CHEESY TATER TOTS

housemade, smoky housemade ketchup | 9

AVOCADO TOAST ^V

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

CHICKEN WINGS

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

PORK BELLY BAO

Wai'anae pork, kimchi cucumber, housemade bao, plum sauce | 14.5

AHI POKE TACOS

Kahuku sea asparagus, crispy Sun Noodle wontons | 21

MBC NACHOS

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

SALADS

ROMAINE EMPIRE

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

BEET 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, Naked Cow feta, lemon-dijon dressing | 13

BOWLS

AHI POKE BOWL

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

BEET BUDDHA BOWL ^V

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

JOIN US AGAIN FOR BREAKFAST SERVED DAILY FROM 7AM TO 11AM

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

Small Kine mushrooms, fresh herbs, roasted garlic, white sauce | 18

THE BUTCHER

braised pork, braised brisket, Kukui sausage, red sauce | 19.5

ON BREAD

Served with pub quick pickles

MBC GRIDDLE CHEESE BURGER

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

BLUE CHEESE BURGER

8 Island blue cheese sauce, crispy onion strings | 16

JALAPEÑO BACON BURGER

housemade jalapeño bacon, fried avocado, jack cheese, cilantro mayo | 17.5

FRIED FISH SANDO

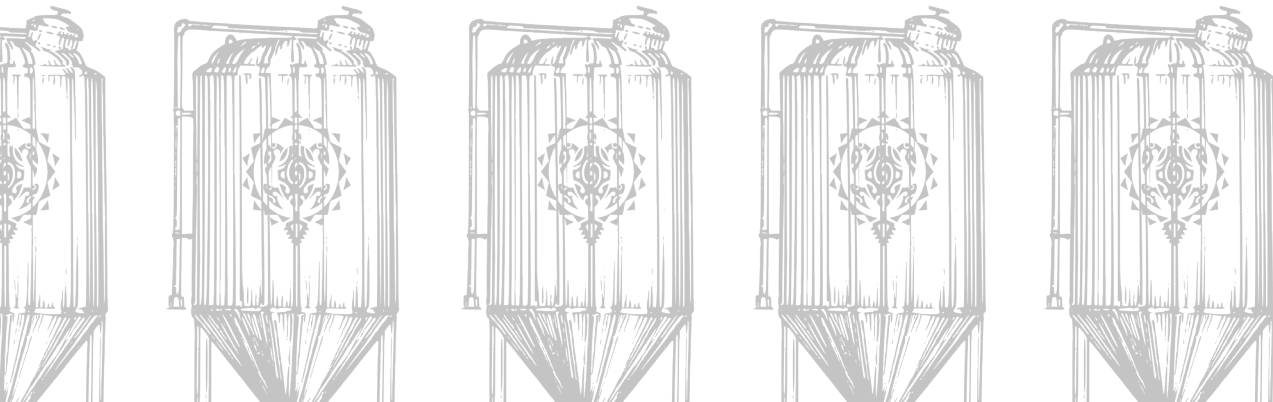
Bikini Blonde battered fresh local fish, crunchy slaw | 19

AGAINST THE GRAIN VEGGIE BURGER

fresh veggies, mac nuts, miso, pickled ginger, ginger aioli 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, trumpet mushroom-
Big Swell IPA gravy | 19.5

BIKINI BLONDE FISH N' CHIPS

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

FRESH FISH TACOS

fresh local grilled fish, housemade tortillas, roasted tomatillo salsa,
fresh guacamole | 22

GRILLED PANIOLA RIBEYE

garlic & herb marinade, chimichurri sauce, roasted veggie hash | 32

MACADAMIA NUT CRUSTED MAHIMAHI

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

FREE RANGE KEIKI (Children)

Helicopter parent approved

HOUSEMADE NUTELLA, MACADAMIA NUT & 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

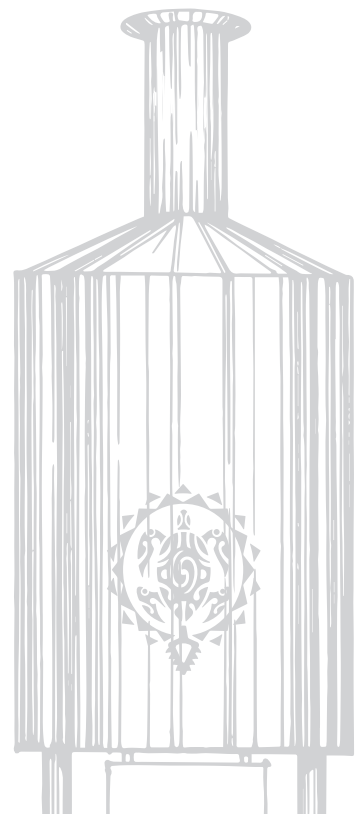
SAUTÉED FARM FRESH VEGGIES | 5

ALOHA RICE | 5

 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 | 8

THIRST QUENCHERS



ISLAND ROOT BEER

MAUI BREWING CO. HANDCRAFTED SODA

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



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

NO KA OI SODAS

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

ICED TEA

mango passion fruit | 4

HOT TEA

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

FRESH JUICES

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

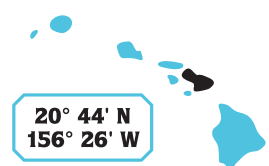
Stop by our retail store to get your MBC gear. From
apparel and accessories to glassware and growlers,
we have everything you need to show everyone that
Maui's mo' betta!

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
SAUVIGNON BLANC, NOBILO | 8.5
CHARDONNAY, ESTANCIA | 8.5
PINOT GRIS, A TO Z | 10

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

HAND SELECTED WINES

BY THE GLASS / BY THE BOTTLE

BUBBLES

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

WHITES

CHARDONNAY, CHARLES SMITH EVE | 8/32
CHARDONNAY, BERGSTROM OLD STONE | -/55

SAUVIGNON BLANC, INFAMOUS GOOSE | 9/36

PINOT GRIS, THE SEEKER | 8/32

RIESLING, DR. LOOSEN | 8/32

ROSE, KIM CRAWFORD | 10/40

REDS

PINOT NOIR, ERATH | 10.5/42

SHIRAZ, PETITE PETIT | 10/40

SYRAH, QUPE CENTRAL COAST | -/48

CABERNET SAUVIGNON, DREAMING TREE | 8.5/34
CABERNET SAUVIGNON, BROADSIDE PASO ROBLES | -/40

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



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, lime, Furikake | 7.5

HOUSE CUT FRIES ^{GS}

classic crispy | 3.5 ^V
Sriracha salt & Sriracha mayo | 4

CHEESY TATER TOTS

housemade, smoky housemade ketchup | 4.5

CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vin | 8

PORK BELLY BAO

Wai'anae pork, kimchi cucumber, housemade bao, plum sauce | 7.25

MBC NACHOS

crispy corn tortillas, melted cheese, sour cream, Hawaiian chilies, Fresno 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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