

BREAKFAST **AT** MAUI BREWING CO

MORNING CRAFT COCKTAILS

MBC BLOODY MARY

Deep Eddy Handcrafted Vodka, house shoyu – sriracha mix, lemon salt, pub pickles | 10

MORNING MANA

Maui Pau Vodka, fresh pineapple juice, Pineapple Mana Wheat Ale | 10

MAUI MIMOSA

Bele Casel Prosecco, fresh juice choice: Orange, Pineapple, Lychee, POG, or Guava | 10

BEACH BELLINI

Bele Casel Prosecco, Silver Rum, peach puree, pomegranate | 10

THE CURE

Baileys Irish cream, Koloa coffee rum, banana, Kahlua drizzle | 10

BREAKFAST BEVERAGES

KONARED 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, Kukui Sausage, Maui Oma Coffee, and KonaRed.

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

CARDAMOM COCONUT HOUSE-MADE GRANOLA

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

BIG PLATES

LOCO MOCO FOR DAYS

Bison burger, aloha rice, local farm egg, kale, Big Swell IPA and mushroom gravy | 19

BISCUITS AND GRAVY

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



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



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.

MBC CLASSICS

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, breakfast potatoes, Waikiki 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

BREAKFAST POTATOES | 5

KUKUI SAUSAGE | 4

BACON (JALAPEÑO OR REGULAR) | 4

HOUSE-MADE ENGLISH MUFFIN | 4

LA TOUR TOAST | 4

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

THE FARMER
Surfing Goat Dairy cheese, Kula sweet corn, Kahumana arugula, radishes, white sauce

THE FORAGER
Small Kine mushrooms, fresh herbs, roasted garlic, white sauce

THE BUTCHER
braised pork, braised brisket, Kukui sausage, Hawaiian chilies, red sauce

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
PERFECTLY RESIGNED IPA 8	American IPA	6.3	70
 DOUBLE OVERHEAD IPA 9	American Double IPA	8.5	100+
 MOSAIC MO' BETTA 9	American Double IPA	8	100+
PUEO PALE ALE 8	American Pale Ale	5.6	58
SHAVE WEISS 8	Berliner Kine Ale	4.5	7
 PILIALOHA 9	Belgian Red	5.6	20
 SHIFTING WINDS 9	Belgian IPA	6.8	68
LAHAINA TOWN BROWN 8	English-style Brown	5.1	21
WILD HOG STOUT (NITRO) 8	English Stout	5.1	28
VALLEY ISLE ESB 8	Extra Special Bitter	4.7	37
PAU HANA PILSNER 8	German-style Pilsner	5.2	30
ALI'I IMPERIAL PILS 9.5	Imperial Pilsner	7	40
 IMPERIAL COCONUT PORTER 9	Imperial Porter	9.4	37
DA HI LIFE 8	Lager	4.6	8
MAUI LAGER 8	Lager	4.6	30
TABLE BEER 8	Session Ale	4.2	15
SUCK 'EM UP SESSION 8	Session IPA	4.8	51

 **16 OZ**  **13 OZ** **WE GO BIG ON MAUI**
We proudly serve full 16 oz pints here!
= higher ABV selections served in goblets.

COMRADE CRAFTS

	STYLE	ABV	IBU
 BIG ISLAND BREWHAUS, GOLDEN SABBATH 9	Belgian Golden Ale	8.5	30
 PARADISE CIDERS, KICKIT GINGER 12	Cider	6.8	-
HONOLULU BEERWORKS, KEWALOS 9	Cream Ale	5.2	20
EEL RIVER, ORGANIC ACAI BERRY 10	Crystal Wheat	4.0	5
 LANIKAI BREWING CO., MOKU IPA 11	Imperial IPA	8.1	75
STONE, IPA 9 India Pale Ale	India Pale Ale	6.9	71
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
 GREAT DIVIDE, STRAWBERRY RHUBARB SOUR 11	Sour Ale	6.2	-



BEER FLIGHTS
your choice of any four beers listed above | 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

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

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

ROSE, KIM CRAWFORD | 10/40

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



MAUI BREWING CO. HANDCRAFTED SODA

brewed with organic cane sugar, local honey, and Hawaiian vanilla | 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

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

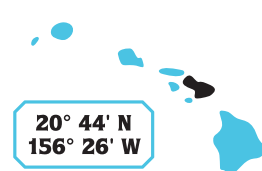
Stop by our retail store to get your MBC gear. From apparel and accessories to glassware and growlers, we have everything you need to show everyone that Maui's mo' betta!

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

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 MAHIMAHI

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

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