

# Intelligent Travel

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## When in Hawaii, Drink the Local Brew



As any good traveler knows, there's no better way to get a taste of a place than by sampling the local cuisine. In Hawaii's case, there is of course anything with macadamia nuts (from macadamia-nut honey to wasabi macadamia nuts—those'll clear your sinuses anyway). When I think of Hawaii, beer isn't the first thing to come to mind. But the [Maui Brewing Company](#) deserves a second look, not only for its uniquely Hawaiian-flavored beers but also for its sustainable practices.

Garrett Marrero (originally from San Diego) and his wife Melanie bought the brewing business three and a half years ago. It is the only brewery on Maui and has [won several awards](#) for its unique beers. Their Coconut Porter, which is spiced with natural toasted coconut, won a silver medal in the 2008 World Beer Cup (and gold in 2006). Maui Brewing also takes environmental matters into their own hands. Their beer comes in cans (thus eliminating the risk of broken glass littering the islands), and the owners even reuse their brewpub's vegetable oil to power their vehicles.

Maui brewing is available in many [locations](#) throughout Hawaii (as well as the mainland). [Yard House](#), located in Waikiki, just began offering Maui Brewing Co. beer on tap, and is the first restaurant in Oahu to do so.

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*Photo: Garrett W. Marrero*

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