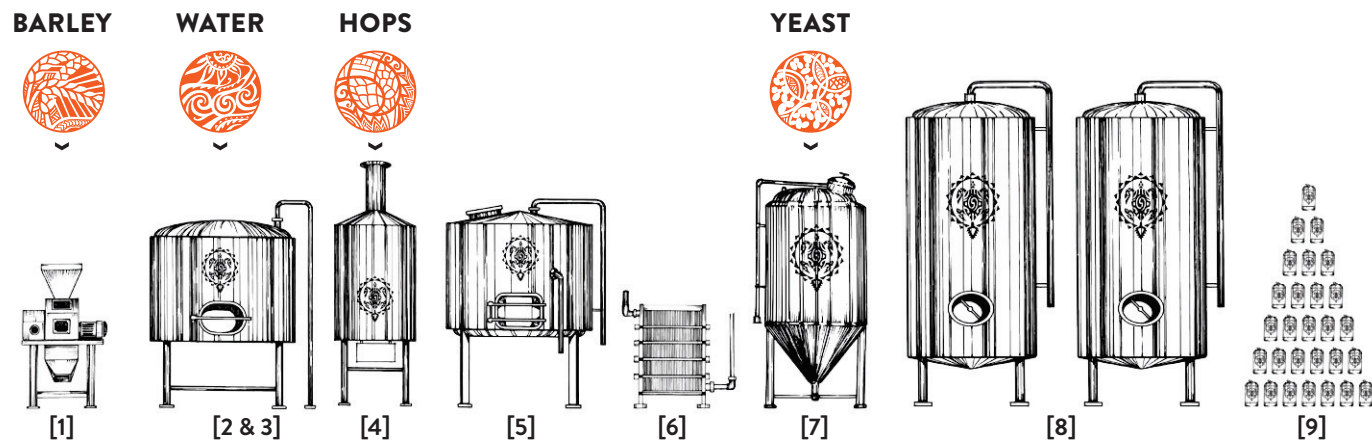


FRESH BEER IS THE BEST BEER

100% of our beers are crafted right here in Hawai'i. We're brewing aloha daily at our state-of-the-art brewery in Kihei on the beautiful island of Maui. We source only the finest ingredients: domestic and imported malted barley and hops, yeast and water. Absolutely no preservatives are used, guaranteeing a fresh and natural glass of beer every time.



THE BREWING PROCESS

[1] MILLING

Malted barley is selected depending on the beer style. Barley contributes to a beer's flavor, color and mouthfeel. The grains are crushed in our mill to allow us to extract essential starches and is now called "grist".

[2] MASHING

Filtered or purified hot water is added to the grist to form the mash. This process converts the starches into fermentable sugars.

[3] LAUTERING

Our lauter tun is designed to rinse and separate the mashed grains from the sweet malt liquid, called wort (pronounced wurt). The extracted wort, containing all of the malt flavors, color and aroma is then transferred to the boil kettle.

[4] BOIL

The wort is brought to a boil. Hops are added for flavor, aroma and bitterness to balance the malt flavor profile.

[5] WHIRLPOOLING

After boiling, the wort is pumped at a high velocity through our whirlpool vessel. This process separates and removes the spent hops, or "trub" from the wort.

[6] COOLING

The hot wort is passed through a heat exchanger where it is cooled to a temperature appropriate for the yeast to ferment. The wort goes from 200+ degrees to roughly 68 degrees almost instantly.

[7] FERMENTATION

Yeast is selected based on style and flavor profile and is added as the cooled wort is transferred to our fermentation tank. The yeast will convert the sugars in the wort to alcohol and carbon dioxide. Based on our mix of ales and lagers, our average brewing cycle is about 20 days from grain to glass.

[8] CONDITIONING

After fermentation, the wort has now magically transformed into beer. Depending on style, beers are aged in conditioning tanks for up to four weeks. This allows flavors and aromas to fully develop. Once conditioning is complete, the beer is filtered to clarify and remove yeast sediment.

[9] SERVING

Finally, the beer is carbonated in our bright tanks and is ready to be sipped and savored. After careful crafting, our beer is packaged into cans or kegs for your enjoyment at home or fresh from taps all across the U.S.

MAUI BREWING CO

HANDCRAFTED BEERS BREWED WITH ALOHA

THE FLAGSHIPS



a clean, crisp & refreshing helles, perfect any time **6.5**



tropical citrus hops burst from this dry-hopped india pale ale **6.5**



a robust dark ale with hand-toasted coconut & hints of mocha **6.5**



Maui Gold pineapple gives sweet aroma to this smooth-bodied brew **6.5**

THE LIMITEDS

	STYLE	ABV	IBU
PUEO PALE ALE 8	American Pale Ale	5.6	58
IMPERIAL COCONUT PORTER 9	Imperial Robust Porter	9.0	40+
MAUI HEFEWEIZEN 8	German-style Wheat	4.7	15
DOUBLE OVERHEAD IPA 9	American Double IPA	9.0	100+
BLACK ROCK LAGER 8	Schwarzbier	5.1	18
LA PEROUSE WIT 8	Belgian-style Witbier	4.8	18
IDAHO 7 IPA 8	American IPA	5.8	65
ENGLISH SUMMER (NITRO) 8	English Summer Ale	5.1	21
BAREFOOT BREW 6.5	Honey Beer/Amber Ale	5.5	25
PAU HANA PILS 6.5	German-style Pilsner	5.2	30
LAHAINA TOWN BROWN 8	English-style Brown	5.1	21
SHAVE WEISSE 8	Berliner-Weisse	3.5	7
MAKAWAO WHEAT 8	American Pale Wheat	5.5	32
LEMONGRASS SAISON 8	Belgian-style Saison	5.1	22
MOSAIC MO' BETTA 9	Double IPA	8.0	75
HALEAKALA SUNRYES 8	American IPA / Rye Beer	6.9	78
KA'ANAPALI COFFEE PORTER 9	American Porter	6.0	30
LIQUID BREADFRUIT 9	Imperial Golden Ale	8.2	-
SUCK 'EM UP SESSION IPA 8	Session IPA	4.8	51
MAUI CRUIZAH 8	Malt Liquor	7.0	20
MAUI SAISON 8	Saison	5.7	41
WILD HOG STOUT (NITRO) 8	Irish Dry Stout	5.1	28

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 64 oz growler or drink tank **18**

COMRADE CRAFTS

	STYLE	ABV	IBU
EEL RIVER, ORGANIC IPA 10	India Pale Ale	7.2	49
STONE, VANILLA SMOKED PORTER 9	Porter	5.9	53
STONE, IPA 9	India Pale Ale	6.9	71
STONE, ARROGANT BASTARD 8	American Strong Ale	7.2	100
BOOCHCRAFT GRAPEFRUIT HIBISCUS 10	Kombucha	7.0	-
AVERY, LILIKOI KEPOLO BELGIAN 10	White Ale	5.4	20
GREAT DIVIDE, SAMURAI RICE 8	Rice Ale	5.5	-
PARADISE CIDERS, KICKIT GINGER 12	Cider	7.0	-

GLOSSARY

ABV = ALCOHOL-BY-VOLUME
A standard measure of how much alcohol is contained in a given volume of an alcoholic beverage.

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

IBU = INTERNATIONAL BITTERNESS UNITS
A standard measure of the bitterness of beer, which is provided by the hops used during the brewing process.

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

STAR STRUCK

Encanto Pisco / starfruit puree / egg whites / aromatic spray

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

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

Tito's Handmade Vodka / house shoyu – Sriracha mix / lemon salt / pub pickles

HEMINGWAY DAQUIRI

Kohana Kea Agricole / Maraschino liqueur / simple syrup / grapefruit

MAUI MULE

Maui Pau Vodka / lemon – ginger cider / house sour / lime

PIÑA COLADA

Old Lahaina Silver / Coco Real / pineapple chunks / pineapple spear

*Lava Flow add fresh pureed strawberries

POKANI 'INO (DARK N' STORMY)

Koloa Spiced Rum / lemon – ginger cider / house sour / lime

SINGAPORE SLING

Fid Street Hawaiian Gin / cherry brandy / benedictine / fresh pineapple

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 5

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

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

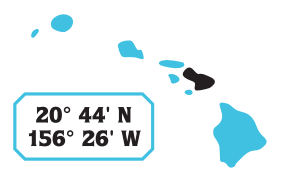
VISIT OUR MAUI BREWERY

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

JOIN OUR ONLINE 'OHANA

   @mauibrewingco

20° 44' N
156° 26' W



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 mahi, house cut fries, crunchy slaw, Hawaiian tartar 21

GRILLED PANIOLO RIBEYE

Garlic & herb marinade, chimichurri sauce, roasted veggie hash 29

BOWLS

AHI POKE BOWL

local tuna, local milled rice, kimchi salad, quick pickles, nori 18

BEET BUDDHA BOWL

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

FREE RANGE KEIKI

Helicopter parent approved

HOUSE-MADE NUTELLA & APPLE PIZZA 8

CHEESE OR PEPPERONI PIZZA 8

LIL' FISH & CHIPS 8

SIMPLE ORGANIC PASTA 8

with red sauce or butter & cheese – your call

SIDES

GREEN BEANS, GARLIC AND ALMONDS 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.

WINE

WINES ON TAP

RIESLING, FRISK 8

CHARDONNAY, CHATEAU ST. JEAN 8.5

SAUVIGNON BLANC, ROUND POND 9

PINOT GRIS, ACROBAT 10

PINOT NOIR, MARK WEST 8.5

CABERNET SAUVIGNON, HEAVYWEIGHT 9

MALBEC, DISENO 10

CAB BLEND, BONNY DOON 12

HAND SELECTED WINES

BY THE GLASS / BY THE BOTTLE

REDS

PINOT NOIR, ERATH 10.5/42

PINOT NOIR, LAFOLLETTE NORTH COAST -/52

PINOT NOIR, PETIT CLOS 11/51

PINOT NOIR, PISONI VINEYARD -/95

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

CABERNET SAUVIGNON, DUCKHORN 2012 -/110

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, CREMANT D'ALSACE 12/47

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

PINOT GRIS, MACMURRAY -/44

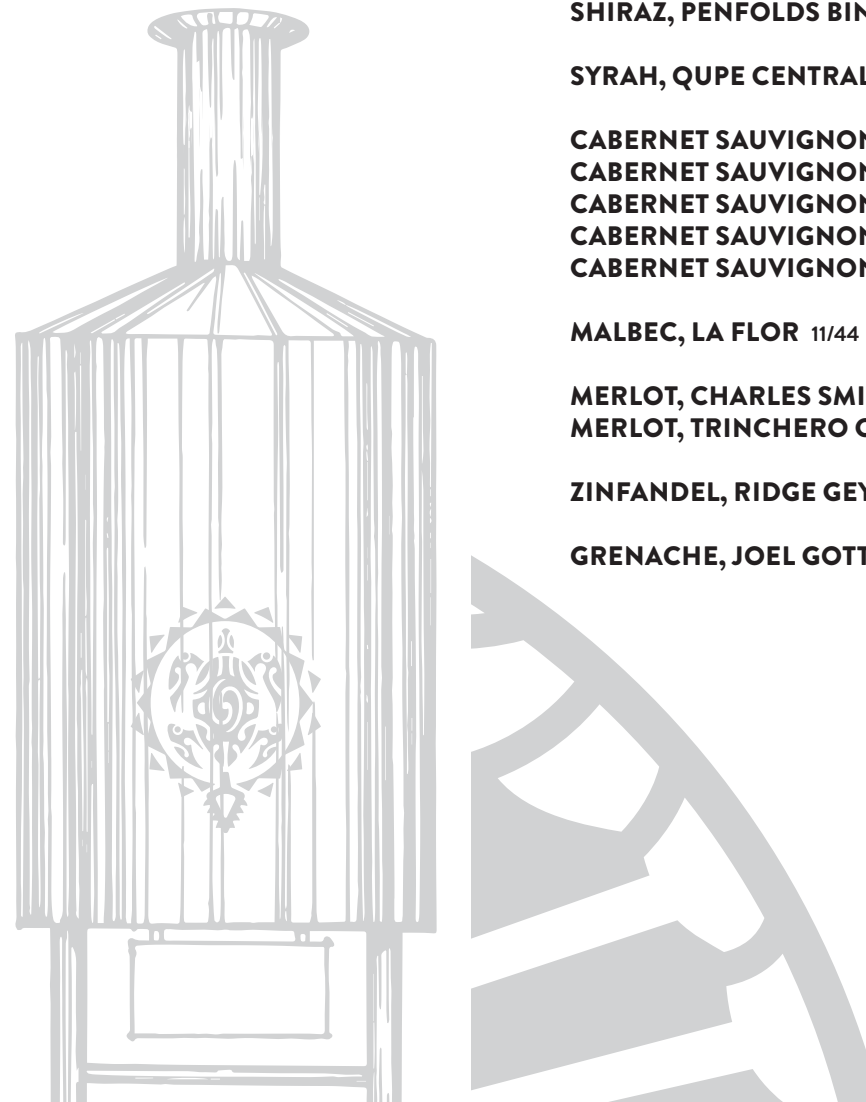
RIESLING, MT BEAUTIFUL 9.5/38

RIESLING, DR. LOOSEN 8/32

GEWÜRZTRAMINER, TRIMBACH 11/44

ROSE, MINUTY -/44

ROSE, KIM CRAWFORD 10/40



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 12

HOUSE CUT FRIES

classic crispy 6

Sriracha salt & Sriracha mayo 7

truffle oil & Naked Cow cheese 8

TATER TOTS

handmade, smoky house-made ketchup 7

OKINAWAN TATER TOTS

sweet potato style, Thai chile sauce 7

CHICKEN WINGS

huli sauce, crunchy slaw, lemon-curry vin 14

FRIED GOAT CHEESE

pineapple-chili jam, housemade tortillas 11

AHI POKE TACOS

Kahuku sea asparagus, crispy Sun Noodle wontons 18

MBC NACHOS

crispy corn tortillas, melty cheese, Hawaiian chilies, guacamole 12

ROMAINE EMPIRE

baby romaine, kale, rough n' tumble croutons, caesar dressing 9

WATERMELON SALAD

watermelon, radish, cilantro, Hawaiian chile dressing 11

THE HOLY KALE

tender kale, shaved red onion, quinoa crouton, Naked Cow feta, lemon-dijon dressing 11

SALADS

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 14

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 18

THE FARMER

Surfing Goat Dairy cheese, Kula sweet corn, Kahumana arugula, radishes, white sauce 16

THE FORAGER

small kine mushrooms, fresh herbs, roasted garlic, white sauce 14

THE BUTCHER

braised pork, braised brisket, Kukui sausage, Hawaiian chilies, red sauce 17

ON BREAD

Served with pub quick pickles

MBC GRIDDLE CHEESE BURGER

shaved red onion, butter lettuce, cheddar, 8 island sauce 12.5

BLUE CHEESE BURGER

blue cheese sauce, crispy onion strings 15

JALAPEÑO BACON BURGER

house-made jalapeño bacon, fried avocado, jack cheese, cilantro mayo 16

FRIED FISH SANDO

Bikini Blonde battered fresh mahi, 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 15

