

MAUI BREWING BEER DINNER

6:30pm-Pau ★ 6 Beers! ★ 5 Courses!

WEDNESDAY, JUNE 24TH • \$70 per person, all inclusive tax and gratuity included.

ALL DISHES PREPARED BY MAUI BREWING'S OWN HEAD CHEF JAMES FURNISH

(WELCOME BEER) **KIHEI KOLSCH** • ABV 5.1% IBU 51

Kihe Kolsch is a light, crisp and flavorful offering. It is brewed with the lightest German pilsner malts, a blend of traditional noble hops from the old world and spicy, citrusy, hops from the Pacific Northwest, and true to style and yeast profile. Ideal for having more than one, this beer will cleanse the palate, refresh and offer a unique, traditional and superbly fresh beer that is otherwise nearly impossible to find this far from the Rhine!

ONO GRUN PILSNER • ABV 4.8% IBU 37

A dry-hopped pilsner brewed in a traditional style with non-traditional regional ingredients! Chilean barley malt from Patagonia combined with German Crystal and New Zealand Nelson Sauvin hops create a smooth, dry, crisp and refreshing pils with a fascinating hop bite.

Mac Nut Crusted Chèvre • Baked macadamia nut crusted goat cheese served with crostinis and Big Island arugala pesto.

MANA WHEAT • ABV 5.5% IBU 18

An unfiltered freshly handcrafted American-Style Wheat Ale infused with local Maui Gold pineapple juice. It's crisp, refreshing and lightly hopped to allow the fruity sweetness of the pineapple to shine. The yeast stays in suspension making the ale traditionally cloudy and adding body to the beer.

Shrimp Bisque • Creamy shrimp bisque garnished with a smoked Mana Wheat foam.

PUEO PALE ALE • ABV 5.6% IBU 58

Brewed with Centennial, Citra and Simcoe hops in both the kettle and dry-hop for a citrusy and piney hop aroma and flavor, countered by a clean malt backbone including Munich, Biscuit and Dextrin malts. Bitter and aromatic enough to flirt with the "session IPA" tag, yet smooth, clean, and highly quaffable at 5.6% ABV.

Ahi Poke • Traditional poke made with locally caught ahi, maui onions, ginger, green onions, cucumber, and kukui nuts.

DOUBLE OVERHEAD IPA • ABV 9% IBU 100

This Double IPA features higher alcohol and a ton more hops compared to traditional IPAs. This beer is layered with hops from beginning to end. Its rich, silky west body gives a hefty backbone for the hop additions. The hop profile offers hints of tropical fruit and citrus that deliciously balances the silky malt flavor.

Filet of Beef • Big Island tenderloin oven roasted and served with caramelized ginger mashed potatoes, pohole ferns and topped with miso bleu cheese sauce.

IMPERIAL COCONUT PORTER • ABV 9% IBU 32

Utilizing seven different malts, including Black and Chocolate, as well as both raw and toasted coconut and Maui cane sugar, Imperial Coconut Porter is a rich, slightly sweet and malty ale. Aromas of toasted coconut and dark chocolate dominate the nose and carry into the flavor. Pours with a dark tan head and drink with a silky smooth, yet warming finish.

Imperial Coconut Porter Crème Brûlée • Classic crème brûlée infused with Imperial Coconut Porter.



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