



# MILLER & LUX

## HUALĀLAI



### RAW BAR

- HAWAIIAN OYSTERS.....29/58  
Green Apple, Ginger, Yuzu
- BIGEYE TUNA TACOS.....35  
Miso Mayo, Asian Pear Chili Crisp, Shiso
- KONA SHRIMP COCKTAIL.....32  
Fresno Chili Cocktail Sauce
- CRISPY LOBSTER LOUIE.....65  
Lobster, Heart of Palm, Louie Dressing
- STEAK TARTARE.....32  
Hawaiian Beef, Capers, Egg Yolk, Tarragon  
Äioli, Potato Chips

### HORS D'OEUVRES & SALADS

- TRUFFLE DEVEILED EGGS.....24  
Crudit , Chive Cr me Fra che
- CHOPPED STEAKHOUSE WEDGE.....28  
Smoked Bacon Lardon, Kamuela Tomato, Pickled Red  
Onion, Blue Cheese, Fines Herbes
- MILLER & LUX CAESAR PER PERSON.....27  
Prepared Tableside. Hand-Harvested Lettuce,  
Spanish Anchovy, Meyer Lemon Breadcrumbs
- BUTTER LETTUCE SALAD.....23  
Green Goddess Vinaigrette, Grapefruit, Kekela  
Butter Lettuce
- KALUGA CAVIAR 3ogr .....125  
Whipped Cr me Fra che, Potato Chips, Chive

### STEAKS & PLATES

- 8 oz BAVETTE "STEAK AU POIVRE".....58  
American Wagyu, M tre D'Butter, Green  
Peppercorn Sauce, Truffle French Fries
- 8 oz FILET OF BEEF.....68  
Bordelaise Sauce, Onion Jam, Beef Chicharr n
- 20 oz BONE-IN NEW YORK STRIP.....103  
Prime Dry-Aged Black Angus
- 24 oz COWBOY RIBEYE.....205  
Sustainable Australian Wagyu
- 46 oz TOMAHAWK STEAK.....215  
Prime Dry-Aged Black Angus

- M&L BURGER.....36  
Dry-Aged Blend, Mt.Tam Triple Cream Brie, Bacon  
Jam, Crispy Onion, Truffle French Fries
- ROSETTE RAVIOLI.....46  
Lemon Ricotta, Spring Pea, Mint, Green Garlic
- CRISPY CHICKEN PICCATA.....49  
Lemon, Caper, Artichoke, Asparagus
- HAWAIIAN BIG EYE TUNA NI OISE.....67  
Haricot Vert, Hearts of Palm, Olive, Basil  
Pistou
- LOBSTER THERMIDOR.....110  
Creamy Chardonnay Sauce, Herbed Breadcrumbs,  
Grilled Lemon
- FRENCH DOVER SOLE.....114  
Capers, Meyer Lemon, Brown Butter, Finished Tableside

**JAPANESE A5 WAGYU**

Two 2 oz. Servings, Hawaiian Sea Salt

170

### SIDES 18

- YUKON GOLD POTATO PUR E  
Grass-Fed Butter, Garlic, Chive
- CREAMED HIRABARA KALE  
Crispy Shallot, Parmesan
- GRILLED ASPARAGUS  
Poached Egg, Black Sesame Vinaigrette,  
Crispy Shallot, Shiso
- ALI'I MUSHROOMS  
Miso Glaze, Black Garlic
- BLACK TRUFFLE PARMESAN FRIES  
Garlic Äioli, Truffle, Chive, Parmesan
- SUGAR SNAP PEAS  
Basil Pistou, Macadamia
- BAKED POTATO  
Cr me Fra che Butter, Bacon, Chive,  
Aged Cheddar

### SAUCES 8

- BRANDIED GREEN PEPPERCORN
- CREAMED HORSERADISH
- FRESH TARRAGON B ARNAISE

**HUDSON VALLEY FOIE GRAS**

2 oz. Seared Accoutrement

40

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions \*

## SPARKLING

Naveran, Cava, Brut Nature, Penedes, SP 2021 .....	20 / 100
Billecart-Salmon, "Brut Réserve", Champagne, FR NV .....	40 / 180
Robert Moncuit, "Les Grand Blancs", Extra Brut, Mesnil-sur-Oger, Champagne, FR NV ..	55 / 220
Laurent-Perrier, "Cuvée Rosé", Brut, Champagne, FR NV .....	65 / 275

## WHITES & ROSÉ

Albariño, La Caña, Rías Baixas, SP 2022 .....	18 / 75
Sauvignon Blanc, Frog's Leap, Rutherford, Napa Valley, CA 2022.....	22 / 95
Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2019.....	25 / 115
Chardonnay, Domaine Serene, "Evenstad Reserve", Dundee Hills, OR 2019 .....	48 / 230
Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 2020 .....	32 / 155
Rosé of Grenache Blend, Clos Ste. Magdeleine, Côtes de Provence, FR 2022...18 /	75

## REDS

Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 2022 .....	30 / 140
Nebbiolo, Mauro Veglio, Barolo, Piedmont, IT 2019.....	32 / 140
Nebbiolo, Vietti, "Perbacco", Langhe, Piedmont, IT 2021 .....	31 / 135
Bordeaux Blend, Harvey & Harriet, San Luis Obispo, CA 2021.....	22 / 88
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020 .....	43 / 215
Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA 2019 .....	70 / 290

### MILLER'S MANHATTAN 34

ANGEL'S ENVY BOURBON

OR

ELIJAH CRAIG RYE

### LUX'S MARTINI 34

BOMBAY SAPPHIRE  
EAST

OR

KETEL ONE,  
SERVED DRY

## LOCAL DRAFTS 10

LONGBOARD LAGER  
Kona Brewing Co. HI 4.6% ABV

CASTAWAY IPA  
Kona Brewing Co. HI 6% ABV

BIKINI BLONDE  
Maui Brewing Co. HI 4.8% ABV

GRAHAM'S PILSNER  
Big Island Brewhaus HI 5.6% ABV

GOLDEN SABBATH  
Big Island Brewhaus HI 8.5% ABV

WHITE MOUNTAIN PORTER  
Big Island Brewhaus HI 5.8% ABV

## BOTTLE/CAN OF BEERS

COORS LIGHT (COLORADO) 9

MODELO ESPECIAL (MEXICO) 10

KONA BREWING CO., FIRE ROCK PALE ALE 10

MICHELOB ULTRA (MISSOURI) 9

HEINEKEN (HOLLAND) 10

STELLA ARTOIS (MISSOURI) 10

BECK'S NON-ALCOHOLIC (GERMANY) 9

## COCKTAILS

### FLAMING MAI TAI 32

Light & Dark Rums, Dry Curaçao,  
Liliko'i, Orgeat

### PAIN KILLER 24

Spiced Rum, Macadamia Nut Liqueur,  
Coconut Cream, Lime, Nutmeg

### HUALĀLAI MARGARITA 28

Blanco Tequila, Calamansi, Hibiscus,  
Li Hing Mui Rim

### KONA COFFEE NEGRONI 28

Gin, Kope Infused Sweet Vermouth,  
Campari

### JACK ROSE 24

Applejack, Cherry,  
Lemon, Elderflower, Egg-White

### ISLAND OLD FASHIONED 28

Añejo Tequila, Crème de Banane,  
Orange & Chocolate Bitters

## NON-ALCOHOLIC

### LILIKO'I SPRITZ - 14

Lustre NA Gin, Passion Fruit, Mint

### ITALIAN SODAS - 10

Sparkling Water, A Dash of Cream, with choice of  
Hibiscus, Vanilla, Cinnamon or Classic



M&L Hualālai Playlist

### STRAWBERRY SMASH - 10

Strawberries, Passion Fruit Purée,  
Li Hing Mui Powder, Lime, Club Soda

CORKAGE POLICY: \$65/750 ML