



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 3ogr125
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 2023	18 / 75
Chenin Blanc, Champalou, Vouvray, FR 2022.....	22 / 94
Sauvignon Blanc, Frog's Leap, Rutherford, Napa Valley, CA 2022.....	22 / 95
Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2019.....	25 / 115
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

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

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
Seasonal Flavors



M&L Hualālai Playlist

STRAWBERRY SMASH - 10

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

CORKAGE POLICY: \$65/750 ML