



MILLER & LUX

HUALĀLAI



RAW BAR

- HAWAIIAN OYSTERS.....36/72
Island Mango Pearls, Espelette Mignonette
- 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
- KALUGA CAVIAR 3ogr170
Whipped Crème Fraîche, Potato Chips, Chive

HORS D'OEUVRES & SALADS

- TRUFFLE DEVILED EGGS.....29
Crudit , Chive Cr me Fra che
- CHOPPED STEAKHOUSE WEDGE.....28
Smoked Bacon Lardon, Kamuela Tomato, Pickled
Onion, Blue Cheese, Fines Herbes
- MILLER & LUX CAESAR PER PERSON.....27
Prepared Tableside. Hand-Harvested Lettuce,
Spanish Anchovy, Meyer Lemon Breadcrumbs
- KEKELA BUTTER LETTUCE SALAD.....23
Apple, Fuyu Persimmon, Pomegranate,
White Balsamic Vinaigrette

STEAKS & PLATES

- 8 OZ FILET OF BEEF75
Bordelaise Sauce, Onion Jam, Beef Chicharr n
- 20 oz BONE-IN NEW YORK STRIP.....129
Prime Dry-Aged Black Angus, DemKota Ranch
- JAPANESE A5 WAGYU.....170
Two 2 oz. Servings, Hawaiian Sea Salt
- 24 oz COWBOY RIBEYE.....225
Sustainable Australian Wagyu, Westholme
- 46 oz TOMAHAWK STEAK.....235
Prime Dry-Aged Black Angus, DemKota Ranch

- M&L BURGER.....39
Dry-Aged Blend, Mt. Tam Triple Cream Brie,
Bacon Jam, Crispy Onion, Truffle French Fries
- RISOTTO.....48
Ali'i Mushroom, Sweet Corn, Matsutake Broth
- CRISPY CHICKEN PICCATA.....58
Meyer Lemon, Capers, Roasted Cauliflower
- HAWAIIAN BIG EYE TUNA NI OISE.....67
Haricot Vert, Hearts of Palm, Olive, Basil
Pistou
- GRILLED LOBSTER.....110
Garlic Butter, Grilled Lemon, Herbs
- DOVER SOLE ALMONDINE.....120
Haricot Verts, White Wine Butter, Sliced Almonds

TEMPERATURE GUIDE

RARE Red Center	MEDIUM Warm, Red Center	MEDIUM Warm, Pink Center	MEDIUM WELL Hot, Faint Pink Center	WELL Cooked Through
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SAUCES 10

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

ACCOUTREMENTS

- M itre d'Butter 15
- 2 oz. Seared Foie Gras 40
- Half Grilled Lobster 55

SIDES 18

- YUKON GOLD POTATO PUR E
Grass-Fed Butter, Garlic, Chive
- CREAMED KAHUKU CORN
Coconut, Crispy Shallot, Chili Crisp,
Cilantro
- ALI'I MUSHROOMS
Miso Glaze, Black Garlic
- BLACK TRUFFLE PARMESAN FRIES
Garlic Aioli, Truffle, Chive, Parmesan
- BRUSSELS SPROUTS
Hot Hawaiian Honey, Local Feta
- BAKED POTATO
Cr me Fra che Butter, Bacon, Chive,
Aged Cheddar

* 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

Raventós i Blanc, Cava, "de Nit", Conca del Riu Anoia, SP 202120 / 90
 Roland Champion, Blanc de Blancs, Brut, Champagne, FR NV42 / 180
 Robert Moncuit, "Les Grand Blancs", Extra Brut, Mesnil-sur-Oger, Champagne, FR NV ..55 / 220
 Billecart-Salmon, "Le Rosé", Extra Brut, Champagne, FR NV70 / 290

WHITES & ROSÉ

Chenin Blanc, Vinum Cellars, Wilson Vineyard, Clarksburg, CA 202222 / 100
 Grüner Veltliner, Hiedler, Loess, Kamptal, AT 202320 / 90
 Sauvignon Blanc, Hubert Brochard, "Tradition", Sancerre, FR 2023.....20 / 90
 Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....25 / 115
 Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 202032 / 155
 Rosé of Cabernet Franc, Charles Joguet, Chinon, FR 2022.....20 / 90

REDS

Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 202230 / 140
 Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022.....46 / 220
 Nebbiolo, Vietti, "Perbacco", Langhe, Piedmont, IT 202131 / 135
 Zinfandel, Bedrock Wine Co., Katusha's Vineyard, Lodi, CA 2022 22 / 100
 Cabernet Sauvignon Blend, Château Picque Caillou, Bordeaux, FR 2021.....26 / 120
 Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 202043 / 215
 Corvina Blend, Masi, "Costasera", Amarone della Valpolicella Classico, Veneto, IT 2017.....55 / 220

**MILLER'S
 MANHATTAN 34**
 ANGEL'S ENVY BOURBON
 OR
 ELIJAH CRAIG RYE

**LUX'S
 MARTINI 34**
 BOMBAY SAPPHIRE
 OR
 KETEL ONE,
 SERVED DRY

LOCAL DRAFTS 10

LONGBOARD LAGER
 Kona Brewing Co. HI 4.6% ABV

GRAHAM'S PILSNER
 Big Island Brewhaus HI 5.6% 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

MAUI BREWING CO, SUNSHINE GIRL 10

MODELO ESPECIAL (MEXICO) 10

MICHELOB ULTRA (MISSOURI) 9

HEINEKEN (HOLLAND) 10

STELLA ARTOIS (BELGIUM) 10

ATHLETIC BREWING CO. UPSIDE DAWN GOLDEN ALE,
 NON-ALCOHOLIC (SAN DIEGO) 9

ATHLETIC BREWING CO. RUN WILD IPA, NON-ALCOHOLIC
 (SAN DIEGO) 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

ISLAND OLD FASHIONED 28
 Añejo Tequila, Crème de Banane,
 Orange & Chocolate Bitters

KONA COAST 30
 Kuleana Pūnāwai Rum, Cardamaro,
 Lime Juice, Licor 43

NON-ALCOHOLIC

LILIKO'I SPRITZ - 14

Passion Fruit, Mint

ITALIAN SODAS - 10

Sparkling Water, A Dash of Cream with choice of
 Seasonal Flavors

STRAWBERRY SMASH - 10

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

CORKAGE POLICY: \$65/750 ML

