



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 Äoli, 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 Äoli, 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
Moët & Chandon, "Impérial", Brut, Champagne, FR NV	40 / 180
Laurent-Perrier, "Cuvée Rosé, Brut, Champagne, FR NV	65 / 275
Perrier-Jouët, "Grand Brut", Champagne, FR NV	50 / 235

WHITES & ROSÉ

Albariño, La Caña, Rías Baixas, SP 2021	18 / 75
Sauvignon Blanc, Frog's Leap, Rutherford, Napa Valley, CA 2022.....	22 / 95
Sauvignon Blanc, Henri Bourgeois, "En Travertin", Pouilly-Fumé, FR 2022 ...	28 / 126
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, Alexana, Willamette Valley, OR 2021	27 / 110
Pinot Noir, EnRoute, Russian River Valley, CA 2022	44 / 170
Nebbiolo, Mauro Veglio, Barolo, Piedmont, IT 2019.....	32 / 140
Nebbiolo, Vietti, "Perbacco", Langhe, Piedmont, IT 2021	31 / 135
Corvina Blend, Bussola, Valpolicella Ripasso Classico Superiore, IT 2018.....	25 / 110
Bordeaux Blend, Harvey & Harriet, San Luis Obispo, CA 2021.....	22 / 88
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020	43 / 215
Cabernet Sauvignon, Lail Vineyards, "Blueprint", Napa Valley, CA 2021	62 / 280

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

CORONA EXTRA (MEXICO) 10

KONA BREWING CO., FIRE ROCK PALE ALE 10

MAUI BREWING CO., SUNSHINE GIRL 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