



# 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
- STEAK TARTARE.....32  
Hawaiian Beef, Shimeji Mushroom, Egg Yolk, Truffle Aioli

### HORS D'OEUVRES & SALADS

- TRUFFLE DEVEILED EGGS.....26  
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
- BUTTER LETTUCE SALAD.....23  
Green Goddess Vinaigrette, Grapefruit, Kekela Butter Lettuce
- KALUGA CAVIAR 3ogr .....135  
Whipped Cr me Fra che, Potato Chips, Chive

### STEAKS & PLATES

- 8 oz BAVETTE "STEAK AU POIVRE".....62  
American Wagyu, M tre D'Butter, Green Peppercorn Sauce, Truffle French Fries
- 8 OZ FILET OF BEEF.....75  
Bordelaise Sauce, Onion Jam, Beef Chicharr n
- 20 oz BONE-IN NEW YORK STRIP.....113  
Prime Dry-Aged Black Angus
- JAPANESE A5 WAGYU.....170  
Two 2 oz. Servings, Hawaiian Sea Salt
- 24 oz COWBOY RIBEYE.....215  
Sustainable Australian Wagyu
- 46 oz TOMAHAWK STEAK.....225  
Prime Dry-Aged Black Angus

- 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 PARMESAN.....56  
Heirloom Tomato, Parmesan Fondue, Arugula
- HAWAIIAN BIG EYE TUNA NI OISE.....67  
Haricot Vert, Hearts of Palm, Olive, Basil Pistou
- GRILLED LOBSTER.....110  
Garlic Butter, Grilled Lemon, Herbs
- FRENCHDOVERSOLE.....114  
Capers, Meyer Lemon, Brown Butter, Finished Tableside

TEMPERATURE GUIDE				
RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Red Center	Warm, Red Center	Warm, Pink Center	Hot, Faint Pink Center	Cooked Through

### SAUCES 10

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

**ACCOUTREMENTS**

Half Grilled Lobster 55  
 2 oz. Seared Foie Gras 40  
 Truffle Butter 45  
 Blue Cheese Butter 15

### SIDES 18

- YUKON GOLD POTATO PUR E  
Grass-Fed Butter, Garlic, Chive
- CREAMED KAHUKU CORN  
Coconut, Crispy Shallot, Chili Crisp, Cilantro
- SQUASH EN CROUTE  
Crispy Pastry, Macadamia Romesco, Herb Custard
- ALI'I MUSHROOMS  
Miso Glaze, Black Garlic
- BLACK TRUFFLE PARMESAN FRIES  
Garlic Aioli, Truffle, Chive, Parmesan
- SUMMER BEANS  
Basil Pistou, Macadamia
- 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 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
Sauvignon Blanc, Palmier Royale, Napa Valley, CA 2022.....	20 / 80
Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....	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
Pinot Noir, Paul Hobbs, Russian River Valley, CA 2021 .....	46 / 180
Nebbiolo, Vietti, "Perbacco", Langhe, Piedmont, IT 2021 .....	31 / 135
Bordeaux Blend, Harvey & Harriet, San Luis Obispo, CA 2021.....	22 / 88
Zinfandel, Bedrock Wine Co., Katusha's Vineyard, Lodi, CA 2022 .....	22 / 100
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

Mauui 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

ESTRELLA JALISCO (MEXICO) 9

MODELO ESPECIAL (MEXICO) 10

MICHELOB ULTRA (MISSOURI) 9

HEINEKEN (HOLLAND) 10

STELLA ARTOIS (BELGIUM) 10

ATHLETIC BREWING CO. 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 Hui Hui Rum, Cardamaro,  
Lime Juice, Licor 43

## 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

### STRAWBERRY SMASH - 10

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

CORKAGE POLICY: \$65/750 ML



M&L Hualālai Playlist