



MILLER & LUX

HUALĀLAI



RAW BAR

- HAWAIIAN KUMAMOTO OYSTERS.....29/58
Green Apple, Ginger, Yuzu
- BIGEYE TUNA TACOS.....35
Miso Mayo, Asian Pear Chili Crisp, Shiso
- KAUAI SHRIMP COCKTAIL.....32
Fresno Chili Cocktail Sauce
- CRISPY LOBSTER LOUIE.....39
Kona Lobster, Hearts of Palm, Louie Dressing
- STEAK TARTARE.....32
Dry-Aged Hawaiian Beef, Caper, Egg Yolk,
Tarragon Aioli, Potato Chips

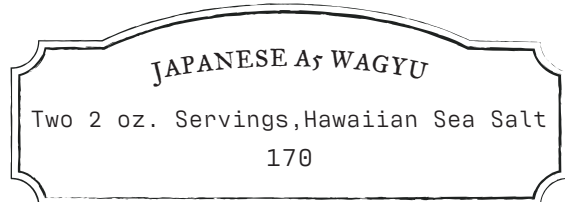
HORS D'OEUVRES & SALADS

- TRUFFLE DEVEILED EGGS.....24
Crudit , Chive Cr me Fra che
- STEAKHOUSE WEDGE.....28
Smoked Bacon Lardon, Kamuela Tomato, Pickled Red
Onion, Blue Cheese, Fine Herbs
- MILLER & LUX CAESAR FOR TWO.....54
Prepared Tableside. Hand-Harvested Lettuce,
Spanish Anchovy, Sourdough Crouton, Meyer Lemon
- CAVIAR, POTATO CHIPS, WHIPPED
CR ME FRA CHE..... 98
30g Kaluga, Kennebec, Chive

STEAKS & PLATES

- 8 oz WAGYU SKIRT "STEAK AU POIVRE"..... 47
Prime Black Angus, Maitre D'Butter, Green
Peppercorn Sauce, Truffle French Fries
- 8 oz FILET OF BEEF.....68
Bordelaise, Onion Jam, Beef Chicharr n
- 20 oz BONE-IN NEW YORK STRIP.....94
Prime Dry-Aged Black Angus
- 46 oz TOMAHAWK STEAK.....190
Prime Dry-Aged Black Angus
- 52 oz WAGYU TOMAHAWK.....365
Prime Australian Sustainable Wagyu

- M&L BURGER.....36
Dry-Aged Blend, Mt.Tam Triple Cream Brie, Bacon
Jam, Crispy Onion, Truffle French Fries
- ROSETTE RAVIOLI.....46
Lemon Ricotta, Waimea Tomato Passata, Parmesan,
Garden Basil
- CRISPY CHICKEN PICCATA.....49
Lemon, Caper, Cauliflower, Arugula
- HAWAIIAN BIG EYE TUNA NI OISE.....67
Haricot Vert, Hearts of Palm, Olive, Basil
Pistou
- FRENCH DOVER SOLE.....92
Caper, Meyer Lemon, Brown Butter, Finished Tableside
- KONA LOBSTER THERMIDOR.....98
Creamy Chardonnay Sauce, Herbed Breadcrumb,
Grilled Lemon

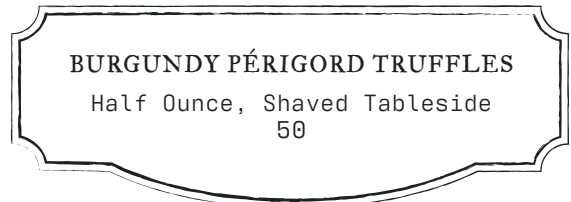
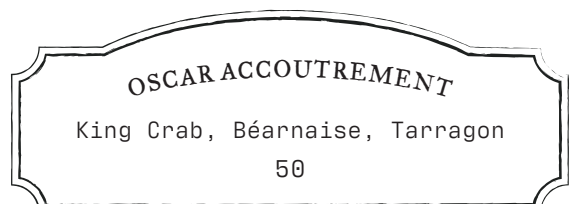


SIDES 15

- YUKON GOLD POTATO PUR E
Grass-Fed Butter, 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 Aioli, Truffle, Chive, Parmesan

SAUCES 8

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



* 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, ES, NV 20 / 100
- Billecart-Salmon, "Brut", Champagne, FR, NV 45 / 210
- Laurent-Perrier, Rose Brut, Champagne, FR, NV 50 / 275
- Perrier-Jouët, "Grand Brut", Champagne, FR NV 50 / 235

WHITES & ROSÉ

- Albariño, La Cana, Rias Baixas, SP, 202118 / 75
- Vermentino, Railsback Freres, Santa Maria, CA, 202124 / 110
- Sauvignon Blanc, Fiddleheard Cellars, Santa Barbara County, CA 202130 / 135
- Chardonnay, Domaine Chanson, Viré-Clessé, Burgundy, FR, 201925 / 115
- Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA, 2020 32 / 155
- Grenache Rosé, Château Maupague, "Sainte-Victoire" Provence, FR, 2020 17 / 70

REDS

- Zinfandel, Turley, "Juvenile", CA, 202026 / 105
- Pinot Noir, Alexana, Willamette Valley, OR, 202127 / 110
- Nebbiolo, Vietti, Langhe "Perbacco", Piedmont, IT 202132 / 150
- Grenache Blend, Musar, Hochar Rouge, Bekka Valley, Lebanon, 2019 24 / 115
- Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA, 202043 / 215

**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

- 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

SPECIAL POURS

- Domaine Serene, "Evenstad Reserve"
Chardonnay, Dundee, OR, 2019 ... 48
- Vieux Telegramme, Chateau-neuf-du-Pape,
Rhône Valley, FR, 2019 ... 55
- Viette, Barolo "Lazzarito",
Piedmont, IT 2019 ... 110
- Aurajo, Cabernet Sauvignon "Altagracia",
Napa Valley, CA, 2019 ... 95

COCKTAILS

- | | |
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| <p>FLAMING MAI TAI 32
Light & Dark Rums, Dry Curaçao,
Liliko'i, Orgeat</p> <p>PAIN KILLER 24
Spiced Rum, Macadamia Nut Liqueur,
Coconut Cream, Lime, Nutmeg</p> <p>HUALĀLAI MARGARITA 28
Blanco Tequila, Calamansi, Hibiscus,
Li Hing Mui Rim</p> | <p>KONA COFFEE NEGRONI 28
Gin, Kope Infused Sweet Vermouth,
Campari</p> <p>JACK ROSE 24
Applejack, Cherry,
Lemon, Elderflower, Egg-White</p> <p>ISLAND OLD FASHIONED 28
Añejo Tequila, Crème de Banane,
Orange & Chocolate Bitters</p> |
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NON-ALCOHOLIC

- | | |
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| <p>LILIKO'I SPRITZ - 10
Lustre NA Gin, Passion Fruit, Mint</p> | <p>ITALIAN SODAS - 10
Sparkling Water, A Dash of Cream, with choice of
Hibiscus, Vanilla, Cinnamon or Classic</p> |
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STRAWBERRY SMASH - 10

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



M&L HuaĀlai Playlist