



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
- KEKELA BUTTER LETTUCE SALAD.....23
Apple, Fuyu Persimmon, Pomegranate,
White Balsamic Vinaigrette
- KALUGA CAVIAR 3ogr135
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 MOUSSELINE.....56
Butternut Squash, Lollipop Kale, Soubise
- HAWAIIAN BIG EYE TUNA NI OISE.....67
Haricot Vert, Hearts of Palm, Olive, Basil
Pistou
- GRILLED LOBSTER.....110
Garlic Butter, Grilled Lemon, Herbs
- FRENCH DOVER SOLE.....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
- 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

Albariño, La Caña, Rías Baixas, SP 202318 / 75
 Grüner Veltliner, Hiedler, Loess, Kamptal, AT 202318 / 75
 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

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
 Sangiovese, La Fiorita, Brunello di Montalcino, Tuscany, IT 2018 42 / 200
 Cabernet Sauvignon Blend, Château Picque Cailou, Bordeaux, FR 2021.....26 / 120
 Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 202043 / 215
 Cabernet Sauvignon, Eisele Estate, "Altagracia", Calistoga, Napa Valley CA 2020.....90 / 450

**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

