

# MILLER & LUX

## HUALĀLAI



### RAW BAR

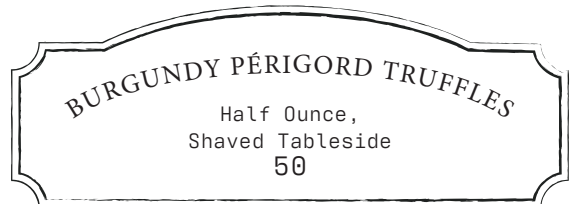
KUMAMOTO OYSTERS.....	29/58
Sweet Maui Onion Mignonette, Nori and Yuzu	
KONA KANPACHI.....	34
Shiso, Seabean, Liliko'i and Cucumber	
KAUAI SHRIMP COCKTAIL.....	32
Fresno Chili Cocktail Sauce	
CHILLED MAINE LOBSTER.....	48/92
Whipped Béarnaise	
PLATEAU DE MER.....	190
Kumamoto Oysters, Kona Kanpachi, Kauai Shrimp Cocktail, Chilled Maine Lobster	

### HORS D'OEUVRES & SALADS

FESTIVE CANAPÉS.....	7 ea
Surf and Turf Crudo, Potato Rösti, French Onion Tartlet, Salmon Rillettes	
OYSTERS ROCKEFELLER.....	33/66
Creamed Kale, Crispy Shallot	
ROASTED BEET AND WARM GOAT CHEESE.....	23
Citrus, Candied Pistachio	
TRUFFLE DEVEILED EGGS.....	24
Crudités, Chive Crème Fraîche	
STEAK TARTARE.....	27
Dry-Aged Beef, Caper, Egg Yolk, Tarragon Mayonnaise	
MILLER & LUX CAESAR FOR TWO.....	54
Prepared Tableside. Hand-Harvested Lettuce, Spanish Anchovy, Sourdough Crouton, Meyer Lemon	
CAVIAR DOUGHNUTS (5).....	98
Crème Fraîche Custard, Kaluga Caviar	

### STEAKS & PLATES

M&L BURGER.....	35	BLACK TRUFFLE FETTUCINE ALFREDO.....	49
Dry-Aged Blend, Mt.Tam Triple Cream, Bacon Jam, Crispy Onion, Truffle Fries		Whipped Parmesan Cream	
10 oz FILET MIGNON.....	85	CHICKEN MILANESE.....	52
Prime Black Angus, Bordelaise		Artichoke, Confit Tomato, Watercress	
20 oz NEW YORK STRIP.....	94	NEW ZEALAND KING SALMON.....	56
Prime Dry-Aged Black Angus, Bone-In		Tokyo Turnip, Dashi, Shiso Béarnaise	
46 oz TOMAHAWK STEAK.....	180	FRENCH DOVER SOLE.....	92
Prime Dry-Aged Black Angus		Caper, Meyer Lemon, Brown Butter, Finished Tableside	
52 oz WAGYU TOMAHAWK.....	350		
Australian F-1 Wagyu			
32 oz LLANO SECO PORKCHOP.....	125		
Maple Brine, Pork Belly, Mostarda, Chive			



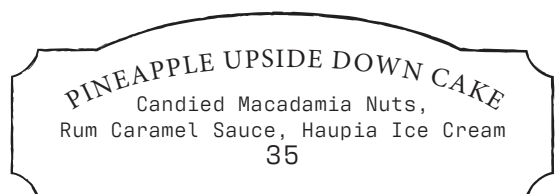
### SIDES 15

YUKON GOLD POTATO PURÉE
Grass-Fed Butter, Sea Salt
WAIMEA CREAMED KALE
Crispy Shallot, Parmesan
CHARRED BRASSICAS
Sunflower Seed Pesto, Meyer Lemon
HEIRLOOM CARROTS
Citrus Glaze, Pickled Mustard Seed
BLACK TRUFFLE PARMESAN FRIES
Dijon Aioli
MAC & CHEESE
Dry Jack Cheese, Black Truffle, Chive

### SAUCES 8



GREEN PEPPERCORN BORDELAISE
CREAMED HORSERADISH
FRESH TARRAGON BÉARNAISE



**MILLER'S  
MANHATTAN 42**

BUFFALO TRACE  
BOURBON

OR

ELIJAH CRAIG RYE

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**LUX  
MARTINI 42**

KETEL ONE

OR

BOMBAY SAPPHIRE  
EAST

**SPARKLING**

Naveran, Brut Nature Cava, Penedes, ES ..... 22 / 115  
 Perrier-Jouët, Grand Brut, Champagne, FR, NV ..... 44 / 210  
 Laurent-Perrier, Rose Brut, Champagne, FR, NV ..... 50 / 235  
 Gusbourne, Blanc de Blancs, West Sussex, GB 2016 ..... 51 / 240

**WHITES & ROSÉ**

La Cana, Estate Grown, Albarino, Rias Baixas, SP ..... 18 / 75  
 Railsback Freres, Vermentino, Santa Maria, CA 2021 ..... 22 / 110  
 Chanson, Viré Classe, Burgundy, FR 2018 ..... 28 / 140  
 Henri Bourgeois, Sancerre "Monts Damnés", Loire Valley, FR 2020 .... 30 / 150  
 Miller & Lux, Chardonnay, Russian River Valley, Sonoma, CA 2020 ..... 32 / 155

Bilier Pere & Fils, Rosé, Bandol, FR 2021 ..... 19 / 90

**REDS**

Turley, Zinfandel "Juvenile", CA, 2021 ..... 19 / 95  
 Alexana, Pinot Noir, Willamette Valley, OR 2021 ..... 22 / 110  
 Vietti, Langhe Nebbiolo "Perbacco", Piedmont, IT 2020 ..... 21 / 105  
 Musar, Hochar Rouge, Bekka Valley Lebanon 2019 ..... 24 / 115  
 Miller & Lux, Cabernet Sauvignon, Oakville, Napa Valley, CA 2020 ..... 43 / 215

**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

**UNCLE EARL 30**  
 Rye, Aperol, Benedictine, Egg White

**HUALĀLAI MARGARITA 28**  
 Mi Campo Tequila, Calamansi, Hibiscus,  
 Li Hing Mui Rim

**CORAVIN**

Domaine Serene, "Evenstad Reserve" Chardonnay,  
 Dundee, OR. . . . .48

Vieux Telegraph, Chateau-neuf-du-Pape "Le Crau",  
 Rhône Valley, FR 2019. . . . .76

Aurajo, Cabernet Sauvignon "Altagracia",  
 Napa Valley, CA 2014. . . . .95

Joseph Phelps, "Insignia" Cabernet Sauvignon,  
 Napa Valley, CA 2018 . . . . .145

**BEER**

**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

**CANS & BOTTLES - 9**

**BIG WAVE GOLDEN ALE** Kona Brew Co, HI 4.4% ABV

**CORONA EXTRA** 4.6% ABV

**HEINEKEN** 5% ABV

**AMSTEL LIGHT** 3.5% ABV

**COORS LIGHT** 4.2% ABV

**MICHELOB ULTRA** 4.2% ABV

**MILLER LIGHT** 4.2% ABV

**NON-ALCOHOLIC**

**GINGER NO-JITO - 10**

Elixir G Ginger Syrup, House-made Sweet and Sour,  
 Fresh Mint, topped with Club Soda

**HG ITALIAN SODAS - 10**

A Refreshing Blend of Sparkling Water, A Dash  
 of Cream, with your choice of Hibiscus, Vanilla,  
 Cinnamon or Classic

**STRAWBERRY-LILIKO'ISMASH - 10**

Strawberries, Passion Fruit Purée,  
 Li Hing Mui Powder, Sweet n Sour, Club Soda



M&L Hualālai Playlist