



MILLER & LUX

HUALĀLAI



RAW BAR

HAWAIIAN OYSTERS.....	36/72
Kiwi Pearls, Champagne 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	
KALUGA CAVIAR 3ogr	170
Whipped Crème Fraîche, Potato Chips, Chive	

HORS D'OEUVRES & SALADS

TRUFFLE DEVEILED EGGS.....	29
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 BEET SALAD.....	32
Liliko'i Gel, Avocado Mousse, Local Goat Cheese	

STEAKS & PLATES

8 OZ FILET OF BEEF	75
Bordelaise Sauce, Onion Jam, Beef Chicharr�n	
20 oz BONE-IN NEW YORK STRIP.....	129
Prime Dry-Aged Black Angus, DemKota Ranch	
JAPANESE A5 WAGYU.....	170
Two 2 oz. Servings, Hawaiian Sea Salt	
24 oz COWBOY RIBEYE.....	235
Sustainable Australian Wagyu, Westholme	
46 oz TOMAHAWK STEAK.....	250
Prime Dry-Aged Black Angus, DemKota Ranch	

M&L BURGER.....	39
Dry-Aged Blend,Mt.Tam Triple Cream Brie, Bacon Jam,Crispy Onion,Truffle French Fries	
RISOTTO.....	49
Oak Barrel-Aged Balsamic, Parmesan Broth	
CRISPY CHICKEN PICCATA.....	58
Meyer Lemon, Capers, Roasted Cauliflower	
HAWAIIAN BIG EYE TUNA NI�OISE.....	67
Haricot Vert, Hearts of Palm, Olive, Basil Pistou	
GRILLED LOBSTER.....	110
Garlic Butter, Grilled Lemon, Herbs	
DOVER SOLE ALMONDINE.....	120
Haricot Verts, White Wine Butter, Sliced Almonds	

TEMPERATURE GUIDE

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

SAUCES 10

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

ACCOUTREMENTS

M�itre d'Butter	15
2 oz. Seared Foie Gras	40
Half Grilled Lobster	55

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
SAUT�ED HARICOT VERTS
Basil Pistou, Toasted Macadamia Nuts
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 *

MILLER'S
MANHATTAN 34

ANGEL'S ENVY BOURBON

OR

ELIJAH CRAIG RYE

LUX'S
MARTINI 34

BOMBAY SAPPHIRE

OR

KETEL ONE,
SERVED DRY

SPARKLING	
Raventós i Blanc, Cava, "de Nit", Conca del Riu Anoia, SP 2021	20 / 90
Roland Champion, Blanc de Blancs, Brut, Champagne, FR NV	42 / 180
Robert Moncuit, "Les Grand Blancs", Extra Brut, Mesnil-sur-Oger, Champagne, FR NV ..	55 / 220
Billecart-Salmon, "Le Rosé", Extra Brut, Champagne, FR NV	70 / 290

WHITES & ROSÉ	
Chenin Blanc, Vinum Cellars, Wilson Vineyard, Clarksburg, CA 2022	22 / 100
Grüner Veltliner, Hiedler, Loess, Kamptal, AT 2023	20 / 90
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 2020	32 / 155
Rosé of Cabernet Franc, Charles Joguet, Chinon, FR 2022.....	20 / 90

REDS	
Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 2022	30 / 140
Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022.....	46 / 220
Nebbiolo, Vietti, "Perbacco", Langhe, Piedmont, IT 2021	31 / 135
Zinfandel, Bedrock Wine Co., Katusha's Vineyard, Lodi, CA 2022	22 / 100
Cabernet Sauvignon Blend, Château Picque Caillou, Bordeaux, FR 2021.....	26 / 120
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020	43 / 215
Corvina Blend, Masi, "Costasera", Amarone della Valpolicella Classico, Veneto, IT 2017.....	55 / 220

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	KONA COFFEE NEGRONI 28
Light & Dark Rums, Dry Curaçao, Liliko'i, Orgeat	Gin, Kope Infused Sweet Vermouth, Campari
PAIN KILLER 24	ISLAND OLD FASHIONED 28
Spiced Rum, Macadamia Nut Liqueur, Coconut Cream, Lime, Nutmeg	Añejo Tequila, Crème de Banane, Orange & Chocolate Bitters
HUALĀLAI MARGARITA 28	KONA COAST 30
Blanco Tequila, Calamansi, Hibiscus, Li Hing Mui Rim	Kuleana Pūnāwai Rum, Cardamaro, Lime Juice, Licor 43



NON-ALCOHOLIC	
LILIKO`I SPRITZ - 14	ITALIAN SODAS - 10
Passion Fruit, Mint	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