



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 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 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 202120 / 90
 Billecart-Salmon, "Brut Réserve", Champagne, FR NV40 / 180
 Robert Moncuit, "Les Grand Blancs", Extra Brut, Mesnil-sur-Oger, Champagne, FR NV ..55 / 220
 Laurent-Perrier, "Cuvée Rosé", Brut, Champagne, FR NV65 / 275

WHITES & ROSÉ

Albariño, La Caña, Rías Baixas, SP 202318 / 75
 Sauvignon Blanc, Hubert Brochard, "Tradition", Sancerre, FR 2022.....20 / 90
 Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....25 / 115
 Chardonnay, Bergstrom, "Sigrid", Willamette Valley, OR 2021.....65 / 340
 Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 202032 / 155
 Rosé of Grenache Blend, Clos Ste. Magdeleine, Côtes de Provence, FR 2022...18 / 75
 Rosé, Ameztoi, "Rubentis", Getariako Txakolina, SP 2023.....22 / 100

REDS

Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 202230 / 140
 Pinot Noir, Paul Hobbs, Russian River Valley, CA 202146 / 180
 Nebbiolo, Vietti, "Perbacco", Langhe, Piedmont, IT 202131 / 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 202043 / 215
 Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA 201970 / 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
 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

ESTRELLA JALISCO (MEXICO) 9

MODELO ESPECIAL (MEXICO) 10

MICHELOB ULTRA (MISSOURI) 9

HEINEKEN (HOLLAND) 10

STELLA ARTOIS (BELGIUM) 10

ATHLETIC BREWING CO. UPSIDE DOWN 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 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



M&L Hualālai Playlist

STRAWBERRY SMASH - 10

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

CORKAGE POLICY: \$65/750 ML