



MILLER & LUX

HUALĀLAI



RAW BAR

HAWAIIAN OYSTERS.....	29/58
Green Apple, Ginger, Yuzu	
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, Caper, Egg Yolk, Tarragon Aioli, Potato Chips	

HORS D'OEUVRES & SALADS

TRUFFLE DEVILED EGGS.....	24
Crudit�, Chive Cr�me Fra�che	
CHOPPED STEAKHOUSE WEDGE.....	28
Smoked Bacon Lardon, Kamuela Tomato, Pickled Red 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 3ogr	125
Whipped Cr�me Fra�che, Potato Chip, Chive	

STEAKS & PLATES

8 oz BAVETTE "STEAK AU POIVRE".....	58
American Wagyu, M�tre 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.....	103
Prime Dry-Aged Black Angus	
24 oz COWBOY RIBEYE.....	205
Sustainable Australian Wagyu	
46 oz TOMAHAWK STEAK.....	215
Prime Dry-Aged Black Angus	

M&L BURGER.....	36
Dry-Aged Blend, Mt.Tam Triple Cream Brie, Bacon Jam, Crispy Onion, Truffle French Fries	
ROSETTE RAVIOLI.....	46
Lemon Ricotta, Spring Pea, Mint, Young Onion	
CRISPY CHICKEN PICCATA.....	49
Lemon, Caper, Artichoke, Asparagus	
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	
LOBSTER THERMIDOR.....	110
Creamy Chardonnay Sauce, Herbed Breadcrumb, Grilled Lemon	

JAPANESE A5 WAGYU

Two 2 oz. Servings, Hawaiian Sea Salt

170

SIDES 18

YUKON GOLD POTATO PUR�E
Grass-Fed Butter, Garlic, 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
SUGAR SNAP PEAS
Basil Pistou, Macadamia
BAKED POTATO
Cr�me Fra�che Butter, Bacon, Chive, Aged Cheddar

SAUCES 8

BRANDIED GREEN PEPPERCORN SAUCE
CREAMED HORSERADISH
FRESH TARRAGON B�ARNAISE

HUDSON VALLEY FOIE GRAS

2 oz. Seared Accoutrement

40

BURGUNDY P RIGORD TRUFFLES

Half Ounce, Shaved Tableside

50

* 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 / 230
Laurent-Perrier, Rose Brut, Champagne, FR, NV	65 / 275
Perrier-Jouët, "Grand Brut", Champagne, FR NV	50 / 235

WHITES & ROSÉ

Albariño, La Cana, Rias Baixas, SP, 2021	18 / 75
Sauvignon Blanc, Frog's Leap, Rutherford Napa Valley, CA, 2022.....	22 / 95
Sauvignon Blanc, Pouilly-Fumé. Henri Bourgeois. "En Travertin", Sancerre, FR 2021	28 / 135
Chardonnay, Domaine Chanson, Viré-Clessé, Burgundy, FR, 2019	25 / 115
Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA, 2020	32 / 155
OTT Rose, Côtes de Provence, FR, 2022.....	20/ 90

REDS

Bourdeaux Blend, Harvey & Harriet, Oakville, Napa, CA 2020.....	22 / 88
Zinfandel, Turley, "Old Vines", CA, 2020	26 / 105
Pinot Noir, Alexana, Willamette Valley, OR, 2021	27 / 110
Nebbiolo, Vietti, Langhe "Perbacco", Piedmont, IT 2021	31 / 135
Nebbiolo, Mario Veglio, Barolo Piedmont, IT 2019.....	30 / 140
Grenache Blend, Musar, Hochar Rouge, Bekka Valley, Lebanon, 2019	24 / 115
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA, 2020	43 / 215

**MILLER'S
MANHATTAN 34**

ANGEL'S ENVY BOURBON

OR

ELIJAH CRAIG RYE

**LUX'S
MARTINI 34**

BOMBAY SAPHIRE
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
- 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 "Lazarito",
Piedmont, IT 2019 ... 110
- Aurajo, Cabernet Sauvignon "Altagracia",
Napa Valley, CA, 2019 ... 95

COCKTAILS

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

NON-ALCOHOLIC

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

STRAWBERRY SMASH - 10

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



M&L HuaĀlai Playlist