



# 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,<br>NON-ALCOHOLIC (SAN DIEGO) 9 |  |



|                                                                   |                                                               |
|-------------------------------------------------------------------|---------------------------------------------------------------|
| COCKTAILS                                                         |                                                               |
| FLAMING MAI TAI 32                                                | KONA COFFEE NEGRONI 28                                        |
| Light & Dark Rums, Dry Curaçao,<br>Liliko'i, Orgeat               | Gin, Kope Infused Sweet Vermouth,<br>Campari                  |
| PAIN KILLER 24                                                    | ISLAND OLD FASHIONED 28                                       |
| Spiced Rum, Macadamia Nut Liqueur,<br>Coconut Cream, Lime, Nutmeg | Añejo Tequila, Crème de Banane,<br>Orange & Chocolate Bitters |
| HUALĀLAI MARGARITA 28                                             | KONA COAST 30                                                 |
| Blanco Tequila, Calamansi, Hibiscus,<br>Li Hing Mui Rim           | Kuleana Pūnāwai Rum, Cardamaro,<br>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<br>Seasonal Flavors |

|                                                                           |  |
|---------------------------------------------------------------------------|--|
| STRAWBERRY SMASH - 10                                                     |  |
| Strawberries, Passion Fruit Purée,<br>Li Hing Mui Powder, Lime, Club Soda |  |



CORKAGE POLICY: \$65/750 ML