



MILLER & LUX

HUALĀLAI



RAW BAR

PACIFIC 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
Crudité, Chive Crème Fraîche	
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 Chicharrón	
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, Caper, Roasted Cauliflower	
HAWAIIAN BIG EYE TUNA NIÇOISE.....	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 Center	RARE Warm,Red Center	Warm,Pink Center	WELL Hot,Faint Pink Center	Cooked Through

SAUCES 10

- BRANDIED GREEN PEPPERCORN
- CREAMED HORSERADISH
- FRESH TARRAGON BÉARNAISE

ACCOUTREMENTS

Mâitre d'Butter	15
2 oz. Seared Foie Gras	40
Half Grilled Lobster	55

SIDES 18

YUKON GOLD POTATO PURÉE
Grass-Fed Butter, Garlic, Chive
CREAMED KAHUKU CORN
Coconut, Crispy Shallot, Chili Crisp, Cilantro
ALI'I MUSHROOMS
Miso Glaze, Black Garlic
SAUTÉED 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
Crème Fraîche 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

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	ISLAND OLD FASHIONED 28 Añejo Tequila, Crème de Banane, Orange & Chocolate Bitters
HUALĀLAI MARGARITA 28 Blanco Tequila, Calamansi, Hibiscus, Li Hing Mui Rim	KONA COAST 30 Kuleana Pūnāwai Rum, Cardamaro, Lime Juice, Licor 43
NON-ALCOHOLIC	
LILIKO`I SPRITZ - 14 Passion Fruit, Mint	ITALIAN SODAS - 10 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	

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

WHITES & ROSÉ	
CheninBlanc, VinumCellars, WilsonVineyard, Clarksburg, CA 2022	22 / 100
SauvignonBlanc, HubertBrochard, "Tradition", Sancerre, FR 2023.....	20 / 90
PinotGrigio, LivioFelluga, Friuli, IT2021	22 / 100
Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....	25/ 115
Chardonnay, Miller&Lux, RussianRiverValley, Sonoma, CA2020	32 / 155
Rosé of Cabernet Franc, Charles Joquet, Chinon, FR 2022.....	20 / 90

REDS	
PinotNoir, FlowersVineyards&Winery, SonomaCoast, CA2022	30 / 140
Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022.....	46/220
Nebbiolo, G.D. Vajra, "Albe", Barolo, IT 2020	34/165
Zinfandel, BedrockWineCo., Katusha'sVineyard, Lodi, CA2022	22 / 100
Cabernet Sauvignon Blend, Château Picque Caillou, Bordeaux, FR 2021.....	26 / 120
CabernetSauvignon, Miller&Lux, Oakville, NapaValley, CA2020	43 / 215
Cabernet Sauvignon Blend, Robert Craig, "Affinity", Napa Valley, CA 2020	60 / 230
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	

CORKAGE POLICY: \$65/750 ML

