MILLER & LUX

HUALĀLAI

RAW BAR

PACIFIC OYSTERS (HALF/DOZEN)..... 36 | 72
Mignonette, Green Tea Gelée, Tyler's Hot Sauce

POACHED SHRIMP COCKTAIL 34
Fresno Chili Cocktail Sauce

AHI TUNA TARTARE 36
Asian Pear, Blue Masa Tortilla, Shiso, Chili Crunch

STEAK TARTARE 44
I'O Big Island Beef Tenderloin, Roasted Bone Marrow, Quail Egg Jam, Garlic Oil, Chip

CRISPY LOBSTER LOUIE 62
Lobster, Heart of Palm, Louie Dressing

HORS D'OEUVRES & SALADS

MILLER & LUX CAESAR (FOR TWO)..... 54
Hand-Harvested Hirabara Lettuce, Spanish Anchovy, Gluten-Free Meyer Lemon Bread Crumb | Prepared Tableside

CHOPPED STEAKHOUSE WEDGE 28
Smoked Bacon Lardon, Kamuela Tomato, Pickled Onion, Blue Cheese, Fines Herbes

TRUFFLE DEVILED EGGS 28
Crudité, Chive Crème Fraîche

CAVIAR & CRÈME FRAÎCHE 170
30g Kaluga, Kennebec Potato Chip, Chive

STEAKS & PLATES

8 oz FILET MIGNON 89
Prime Black Angus, Bordelaise Beef Chicharrón

20 oz NEW YORK STRIP 150
Demkota 28 Day Dry-Aged Prime Black Angus Bone-in

12 oz NEW YORK STRIP 165
Westholme Sustainable Australian Wagyu Boneless

24 oz COWBOY RIBEYE 235
Westholme Sustainable Australian Wagyu Bone-in

46 oz TOMAHAWK RIBEYE 250
Demkota 45 Day Dry-Aged Prime Black Angus Bone-in

M&L BURGER..... 45
Dry-Aged Blend, Mt. Tam Triple Cream, Bacon Jam, Onion Ring, Watercress, Parmesan Truffle Fries

CRISPY CHICKEN MOUSSELINE 58
Lemon Artichoke Purée, Arugula, Parmesan

BLACK TRUFFLE RISOTTO..... 62
Winter Truffles, Parmesan

BIG GLORY BAY SALMON "NIÇOISE" 67
Potato Fennel Purée, Velouté, Basil Pistou

WHOLE BROILED LOBSTER.....110
Garlic Butter, Grilled Lemon, Herbs

FRENCH DOVER SOLE 135
Caper, Meyer Lemon, Brown Butter | Finished Tableside

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

SIDES

— 22 —

SAUTÉED HARICOT VERTS
Basil Pistou, Toasted Macadamia Nuts

ALI'I MUSHROOMS
Miso Glaze, Black Garlic

BLACK TRUFFLE MAC & CHEESE
Rigatoncini Pasta, Herbed Bread Crumb, Chive

BLACK TRUFFLE PARMESAN FRIES
Dijon Aïoli

YUKON GOLD POTATO PURÉE
Grass-Fed Butter, Sea Salt

BAKED POTATO
Crème Fraîche Butter, Bacon, Chive, Aged Cheddar

ENHANCEMENT

— 55 —

HALF BROILED LOBSTER
Garlic Butter, Grilled Lemon, Herbs

SAUCES

— 12 —

GREEN PEPPERCORN

CREAMED HORSERADISH · TARRAGON BÉARNAISE

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

* JAPANESE WAGYU — THE GOLD STANDARD — JAPAN

NATURE-LED WESTHOLME — NT – QLD — AUSTRALIAN WAGYU

10/22/26

GOLD FOR BEST HAWAI'I ISLAND RESTAURANT - HALE 'AINA AWARDS 2025 | BEST NEIGHBOR ISLAND RESTAURANT - 'ILIMA AWARDS 2025

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 —

(SERVED AS A DOUBLE)

Angel's Envy Bourbon,
Sweet Vermouth Bitters

or

Elijah Craig Rye,
Sweet Vermouth, Bitters

LUX'S MARTINI

— 34 —

(SERVED AS A DOUBLE)

Bombay Sapphire

or

Ketel One, Served Dry

COCKTAILS

LILIKO'I MAI TAI 32
Kuleana Hualālai White & Aged Rums, Dry Curaçao, Orgeat

PAIN KILLER 24
Kuleana Hualālai Aged Rum, Spiced Rum, Macadamia Nut Liqueur, Coconut Cream, Lime, Nutmeg

HUALĀLAI MARGARITA 28
Cazadores Blanco Tequila, Calamansi, Cointreau, Hibiscus, Li Hing Mui Rim

KONA COFFEE NEGRONI 28
Bombay Sapphire Gin, Coffee Infused Sweet Vermouth, Campari

ISLAND OLD FASHIONED 28
Casamigos Añejo Tequila, Créme de Banane, Orange & Chocolate Bitters

LOW A.B.V. COCKTAILS

HUGO SPRITZ 18
Sparkling Wine, Club Soda, St. Germain Elderflower, Fresh Mint

KA PUA PONI 18
Sparkling Wine, Cointreau, Lemon Juice, Hibiscus Syrup

PENICILLIN 18
Wilderton Earthen Botanical, Smoked Lemon Juice, Domaine de Canton Ginger Liqueur, Ginger/Honey Marmalade

M&L Season 5 on Apple

SPARKLING

Raventós i Blanc, Cava, "de Nit", Conca del Riu Anoia, SP 2023 ..... 20 / 90

Veuve Fourny, Blanc de Blancs, 1er Cru, Extra Brut, Champagne, FR NV ..... 45 /215

Billecart-Salmon, Blanc de Blancs, Grand Cru, Brut, Champagne, FR NV ..... 70 / 290

Laurent-Perrier, "Cuvée Rosé", Brut, Champagne, FR NV ..... 65 / 265

WHITES & ROSÉ

Sauvignon Blanc, Domaine Vacheron, Sancerre, FR 2024 ..... 30 / 140

Chenin Blanc, Vinum Cellars, Wilson Vineyard, Clarksburg, CA 2022 ..... 22 / 100

Pinot Grigio, Massican, CA 2024 ..... 18 / 85

Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022 ..... 25 / 115

Chardonnay, Far Niente, Napa Valley, CA 2022 ..... 32 /155

Chardonnay, Les Héritiers du Comte Lafon, Mâcon-Milly-Lamartine, FR 2024 ..... 34 /165

Chardonnay, Kistler, "Les Noisetiers", Russian River Valley, CA 2023 ..... 40 /200

Rosé of Grenache, Domaine de Fontsainte, Corbierés, FR 2023 ..... 18 /85

RED

Pinot Noir, Lingua Franca, "AVNI", Willamette Valley, OR 2022 ..... 26 / 120

Pinot Noir, Pierre Guillemot, Aux Serpentières, Savigny-lès-Beaune, FR 2022 ..... 52/ 250

Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022 ..... 46/ 220

Nebbiolo, G.D. Vajra, Barolo, IT 2022 ..... 34 / 165

Zinfandel, Ridge Vineyards, "Three Valleys", Sonoma, CA 2023 ..... 20 / 90

Bordeaux Blend, Miller & Lux by Aperture, Sonoma, CA 2023 ..... 35 / 170

Bordeaux Blend, Château Lassègue, Saint-Émilion, FR 2014 ..... 30 / 150

Cabernet Sauvignon, Shafer Vineyards, "One Point Five", Napa Valley, CA 2023 ..... 70 / 290

Corvina Blend, Masi, "Costasera", Amarone della Valpolicella Classico, Veneto, IT 2020 ..... 55 / 220

BEER

LONGBOARD LAGER, Kona Brewing Co., HI 10

BIKINI BLONDE, Maui Brewing Co., HI 10

GOLD CLIFF I.P.A, Kona Brewing Co., HI 10

GOLDEN SABBATH GOLDEN ALE, Big Island Brewhaus, HI 10

WHITE MOUNTAIN PORTER, Big Island Brewhaus, HI 10

HEINEKEN, Holland 10

MODELO ESPECIAL, Mexico 9

MICHELOB ULTRA, Missouri 9

STELLA ARTOIS, Belgium 10

ATHLETIC BREWING CO. (non-alcoholic) Upside Dawn Golden Ale, San Diego, CA 9

ATHLETIC BREWING CO. (non-alcoholic) Run Wild IPA, San Diego, CA 9

NON-ALCOHOLIC

GINGER NO-JITO Elixir G, Mint, Lime Juice, Club Soda 14

LILIKO'I SPRITZ Passion Fruit, Mint 14

STRAWBERRY SMASH Strawberries, Passion Fruit Purée, Li Hing Mui Powder, Lime, Club Soda 10

ITALIAN SODAS Sparkling Water, Dash of Cream, choice of seasonal flavors 10

POG 8

LEMONADE 8

CORKAGE POLICY: 750ML $65

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