



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 27
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 DEVEILED EGGS 28
Crudité, Chive Crème Fraîche
- CAVIAR & CRÈME FRAÎCHE 170
30g Kaluga, Kennebec Potato Chip, Chive

STEAKS & PLATES

- 8 oz FILET MIGNON 76
Prime Black Angus, Bordelaise Beef Chicharrón
- 20 oz NEW YORK STRIP 129
Demkota 28 Day Dry-Aged Prime Black Angus Bone-in
- 12 oz NEW YORK STRIP 150
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..... 39
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
Salmon Mousse, Velouté, Basil Pistou
- WHOLE BROILED LOBSTER 110
Garlic Butter, Grilled Lemon, Herbs
- FRENCH DOVER SOLE 120
Caper, Meyer Lemon, Brown Butter | Finished Tableside

TEMPERATURE GUIDE

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

SIDES

— 20 —

- SAUTÉED HARICOT VERTS
Basil Pistou, Toasted Macadamia Nuts
- ALI'I MUSHROOMS
Miso Glaze, Black Garlic
- BLACK TRUFFLE MAC & CHEESE
Rigatocini Pasta, Herbed Bread Crumb, Chive
- BLACK TRUFFLE PARMESAN FRIES
Dijon Aioli
- 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

— 10 —

- GREEN PEPPERCORN
- CREAMED HORSERADISH · TARRAGON BÉARNAISE

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®



3-13-2026

GOLD FOR BEST HAWAII 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 MAITAI 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

Blanco Tequila, Calamansi, Hibiscus,
Ling Hing Mui Rim

KONA COFFEE NEGRONI 28

Gin, Coffee Infused Sweet Vermouth,
Campari

ISLAND OLD FASHIONED 28

Añejo Tequila, Crème 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



M&L Season 5 on Apple

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

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, Miller & Lux, Russian River Valley, CA 2020	32 / 155
Chardonnay, Kistler, "Les Noisetiers", Russian River Valley, CA 2023	40 / 200
Rosé of Grenache, Domaine de Fontsaite, Corbierés, FR 2023	18 / 85

RED

Pinot Noir, Lingua Franca, "AVNI", Willamette Valley, OR 2022.....	26 / 120
Pinot Noir, Michel Gros, Nuits-St.-Georges, FR 2023.....	65 / 275
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, Château Lassègue, St.-Émilion, FR 2013	32 / 155
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020	43 / 215
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
GRAHAM'S PILSNER, Big Island Brewhaus, HI	10
BIKINI BLONDE, Maui Brewing Co., HI.....	10
GOLD CLIFF I.P.A, Kona Brewing Co., HI	10
GOLDEN SABBATH, 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

NON-ALCOHOLIC

LILIKO'I SPRITZ Passion Fruit, Mint.....	14	ITALIAN SODAS Sparkling Water, Dash of Cream, choice of Vanilla or Cherry.....	10
STRAWBERRY SMASH Strawberries, Passion Fruit Purée, Li Hing Mui Powder, Lime, Club Soda	10	POG	8
		LEMONADE	8

CORKAGE POLICY: 750ML \$65

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions