



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	
FRENCH DOVER SOLE.....	120
Capers, 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

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 *

COCKTAILS

MILLER’S
MANHATTAN 34

ANGEL’S ENVY BOURBON

OR

ELIJAH CRAIG RYE

LUX’S
MARTINI 34

BOMBAY SAPPHIRE

OR

KETEL ONE,
SERVED DRY

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

Blanco Tequila, Calamansi, Hibiscus,
Li 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

KONA COAST 30

Kuleana Hualālai White Rum,
Cardamaro, Lime, 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
Chardonnay, Peter Michael, Belle Côte, Knights Valey, Sonoma, CA 2023	75 / 350
Rosé of Cabernet Franc, Charles Jogueet, 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
Cabernet Sauvignon, 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

