



# MILLER & LUX

HUALĀLAI



## RAW BAR

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| PACIFIC OYSTERS .....                                                                | 36   72 |
| Mignonette, Green Peppercorn 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 |     |
| TRUFFLE DEVEILED EGGS .....                                                                                | 28  |
| Crudit , Chive Cr me Fra che                                                                               |     |
| CHOPPED STEAKHOUSE WEDGE .....                                                                             | 28  |
| Smoked Bacon Lardon, Kamuela Tomato, Pickled Onion, Blue Cheese, Fines Herbes                              |     |
| MAINE LOBSTER BISQUE .....                                                                                 | 42  |
| Calabrian Chili Cr me Fra che, Lobster Grilled Cheese                                                      |     |
| CAVIAR & CR ME FRA CHE .....                                                                               | 170 |
| 30g Kaluga, Kennebec Potato Chip, Chive                                                                    |     |

## STEAKS & PLATES

|                                                   |     |
|---------------------------------------------------|-----|
| 8 oz FILET MIGNON .....                           | 76  |
| Prime Black Angus, Bordelaise Beef Chicharr n     |     |
| 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 FRICASS E .....                                                                  | 58  |
| Wild Mushroom, Watercress, Maple-Pickled Mustard Seed, Roasted Grapes                           |     |
| BLACK TRUFFLE RISOTTO .....                                                                     | 62  |
| Winter Truffles, Parmesan                                                                       |     |
| SEARED BIG GLORY BAY SALMON .....                                                               | 67  |
| Kale Pastina, Chanterelle Mushroom, Pistachio Gremolata, Crispy Pancetta                        |     |
| FRENCH DOVER SOLE .....                                                                         | 120 |
| Caper, Meyer Lemon, Brown Butter   Finished Tableside                                           |     |

## SIDES

— 20 —

|                                                  |
|--------------------------------------------------|
| SAUT ED 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 Aioli                                      |
| YUKON GOLD POTATO PUR E                          |
| Grass-Fed Butter, Sea Salt                       |
| BAKED POTATO                                     |
| Cr me Fra che Butter, Bacon, Chive, Aged Cheddar |

## SAUCES

— 10 —

GREEN PEPPERCORN  
CREAMED HORSERADISH · TARRAGON B ARNAISE

ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS®



12-22-2025

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 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

### LICENSE TO CHILL 42

Don Julio 1942 Añejo &  
Rosado Tequila, Ancho Reyes,  
B&B Liqueur



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, Livio Felluga, Friuli, IT 2021 .....                     | 22 / 100 |
| Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....      | 25 / 115 |
| Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 2020 .....  | 32 / 155 |
| Rosé of Grenache, Domaine de Fontaine, Corbierès, FR 2023 .....        | 18 / 85  |

## RED

|                                                                                            |          |
|--------------------------------------------------------------------------------------------|----------|
| Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 2022 .....                        | 30 / 140 |
| Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022.....                                 | 46 / 220 |
| Nebbiolo, G.D. Vajra, Barolo, IT 2021 .....                                                | 34 / 165 |
| Zinfandel, Bedrock Wine Co., Katusha's Vineyard, Lodi, CA 2022 .....                       | 22 / 100 |
| 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 2017.... | 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 |
| 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 |
| STRAWBERRY SMASH Strawberries,<br>Passion Fruit Purée, Li Hing Mui Powder,<br>Lime, Club Soda ..... | 10 |

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| ITALIAN SODAS Sparkling Water, Dash of<br>Cream with Dash of Seasonal Flavors ..... | 10 |
|-------------------------------------------------------------------------------------|----|

CORKAGE POLICY: 750ML \$65

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