



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
Potato Fennel Purée, 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	RARE	Warm, Pink	WELL	Cooked
Center	Warm, Red	Center	Hot, Faint Pink	Through
	Center		Center	

SIDES

— 20 —

- 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 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*



6/5/26

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 202120 / 90

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

Laurent-Perrier, "Cuvée Rosé", Brut, Champagne, FR NV65 / 265

WHITES & ROSÉ

Sauvignon Blanc, Domaine Vacheron, Sancerre, FR 202430 / 140

Chenin Blanc, Vinum Cellars, Wilson Vineyard, Clarksburg, CA 202222 / 100

Pinot Grigio, Massican, CA 202418 / 85

Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 202225 / 115

Chardonnay, Far Niente, Napa Valley, CA 202232 / 155

Chardonnay, Kistler, "Les Noisetiers", Russian River Valley, CA 202340 / 200

Rosé of Grenache, Domaine de Fontaine, Corbierés, FR 202318 / 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 202234 / 165

Zinfandel, Ridge Vineyards, "Three Valleys", Sonoma, CA 202320 / 90

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

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

BEER

LONGBOARD LAGER, Kona Brewing Co., HI.....10

BIKINI BLONDE, Maui Brewing Co., HI.....10

GOLD CLIFF I.P.A, Kona Brewing Co., HI10

GOLDEN SABBATH GOLDEN ALE, Big Island Brewhaus, HI10

HEINEKEN, Holland.....10

MODELO ESPECIAL, Mexico.....9

MICHELOB ULTRA, Missouri9

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

LILIKO'I SPRITZ Passion Fruit, Mint..... 14

STRAWBERRY SMASH Strawberries,
Passion Fruit Purée, Li Hing Mui Powder,
Lime, Club Soda10

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

POG 8

LEMONADE 8

CORKAGE POLICY: 750ML \$65

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