



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
l'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 DEVEILED EGGS	28
Crudit�, Chive Cr�me Fra�che	
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	

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 —

- 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

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 Pur�e, Arugula, Parmesan	
BLACK TRUFFLE RISOTTO	62
Winter Truffles, Parmesan	
BIG GLORY BAY SALMON "NI�OISE"	67
Potato Fennel Pur�e, Velout�, Basil Pistou	
WHOLE BROILED LOBSTER.....	110
Garlic Butter, Grilled Lemon, Herbs	
FRENCH DOVER SOLE	120
Caper, Meyer Lemon, Brown Butter Finished Tableside	

ENHANCEMENT

— 55 —

- HALF BROILED LOBSTER
Garlic Butter, Grilled Lemon, Herbs

SAUCES

— 10 —

- GREEN PEPPERCORN
- CREAMED HORSERADISH · TARRAGON B ARNAISE

ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS®





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

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, 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 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, Kistler, "Les Noisetiers", Russian River Valley, CA 2023	40 /200
Rosé of Grenache, Domaine de Fontainte, 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 / 290

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

LILIKO'I SPRITZ Passion Fruit, Mint.....	14	ITALIAN SODAS Sparkling Water, Dash of Cream, choice of seasonal flavors	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