

MILLER & LUX

SAN FRANCISCO



RAW BAR

HOG ISLAND CO. OYSTERS	34/68
Mignonette, Green Peppercorn Gelée Tyler's Hot Sauce	
POACHED SHRIMP COCKTAIL	34
Fresno Chili Cocktail Sauce	
YELLOWFIN TUNA TARTARE	36
Asian Pear, Blue Masa Tortilla, Shiso Chili Crunch	
STEAK TARTARE	36
Demkota Ranch Tenderloin, Broiled Bone Marrow, Quail Egg Jam, Garlic Oil, Chips	
MAINE LOBSTER COCKTAIL	48
Green Goddess-Avocado, Aioli, Meyer Lemon	
PLATEAU DE MER	190
Hog Island Co. Oysters, Lobster Cocktail Shrimp Cocktail, Yellowfin Tartare	

LUX SALAD 46

Chopped Greens, Avocado, Tomato
Beets, Artichoke, Smoked Cheddar
Crispy Chickpeas, Soft Egg
French Vinaigrette
Add Chicken 12 or Shrimp 16

HORS D'OEUVRES & SALADS

TRUFFLE DEVILED EGGS	24
Crudit�, Chive Cr�me Fra�che	
ROASTED BEET & CITRUS SALAD	27
Goat Cheese, Avocado, Sunflower	
MAINE LOBSTER BISQUE	28
Calabrian Chili Cr�me Fra�che Lobster Grilled Cheese	
MILLER & LUX CAESAR FOR TWO	40
Prepared Tableside. Hand-Harvested Lettuce Gluten-Free Meyer Lemon Bread Crumb Spanish Anchovies	
WAGYU DONUT	55
Porcini Mushroom Cream, Wagyu Carpaccio Black Truffle	
CAVIAR & CR�ME FRA�CHE	125
30g Osetra, Kennebec Chips, Chive	

MIYAZAKI A5 WAGYU 80

Japanese A5 Miyazaki Hot Rock
Shallot XO, Lettuce Cups, Shiso

STEAKS & PLATES

8oz FILET MIGNON	70
Prime Black Angus, Bordelaise Beef Chicharr�n	
11 oz WAGYU BEEF KEBAB	95
F-1 Australian Wagyu, Chimichurri Basil Aioli, Confit Baby Vegetables Truffle Demi-glace	
14 oz RIB EYE	95
Demkota Ranch Prime Black Angus Boneless	
20 oz NEW YORK STRIP	115
Demkota 45 Day Dry-Aged Prime Black Angus Bone-in	
46 oz TOMAHAWK RIBEYE	250
Demkota 45 Day Dry-Aged Prime Black Angus	
52 oz WAGYU TOMAHAWK	350
Westholme Australian F-1 Wagyu	
M&L BURGER	36
Dry-Aged Blend, Mt. Tam Triple Cream Bacon Jam, Onion Rings, Watercress Parmesan Truffle Fries	
SWEET PEA TORTELLINI	42
Artichoke, Sweet Peas, Fromage Blanc Italian Speck	
CRISPY CHICKEN PICCATA	49
Spring Cauliflower, Fried Capers Castroville Artichoke Hearts Parmigiano Reggiano, Chicken Jus	
ALASKA HALIBUT	68
Asparagus Leek Sformato, Caviar, Lemon Buerre Blanc	
AUSTRALIAN LAMB TWO WAYS	97
Chops & Braised Shoulder, Baby Fennel Mission Fig Marmalade Pickled Mustard Seeds, Lamb Jus	
FRENCH DOVER SOLE	115
Capers, Meyer Lemon, Brown Butter Finished Tableside	

SIDES 20

SONOMA HILLS CREAMED KALE
Crispy Shallots, Lemon Zest
GRILLED ASPARAGUS
Agrumato, Meyer Lemon, Tarragon B�erna�se
BLACK TRUFFLE MAC & CHEESE
Torchio Pasta, Herbed Bread Crumbs, Chive
BLACK TRUFFLE PARMESAN FRIES
Dijon Aioli
YUKON GOLD POTATO PUR��
Grass-Fed Butter, Sea Salt

SAUCES 8

RED WINE BORDELAISE • CREAMED HORSERADISH
TARRAGON B ERNA SE

MILLER & LUX SIGNATURE STEAK BOX



Our dry-aged steaks are
now available to order.

Follow the QR code for details.

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

A 20% Gratuity Will Be Added To All Parties Of 6 Or More

A 7 % Surcharge Will Be Added To All Sales To Support Our Employees' Health & Wellness Benefits

MILLER'S
MANHATTAN 28

SERVED AS A DOUBLE

Michter's Small Batch
Bourbon, Sweet Vermouth
Bitters

or

High West Double Rye
Sweet Vermouth, Bitters

LUX'S MARTINI 28

SERVED AS A DOUBLE

Hendrick's Gin
Dry Vermouth

or

Absolut Elyx, Served Dry

COCKTAILS

GUAVA ROSE SPRITZ 20

Noyeux, St-Germain, Lemon
Sparkling Rosé

PETAL & STONE 20

Rhubarb Eau de Vie, Almond
Lemongrass, Lime

BANANA GIN FIZZ 20

Coit Earl Grey Gin
Green Chartreuse, Lemon
Egg White, Cream

AZUL BLOOM 20

Milagro Blanco, Agave
Passionfruit, Jaune Liqueur

With

Clase Azul Plata 55

WALNUT BOULEVARDIER 20

Walnut-Infused Bourbon
Allspice Dram, Nonino
Lillet Blanc

PARIS AFTER DARK 20

Hennessy, Carpano Classico,
Coffee, Allspice Dram

ZERO PROOF 12

POMEGRANATE
HIBISCUS SPRITZ

Seedlip Grove, Pomegranate
Hibiscus Basil Cordial
Grapefruit Soda

NOPALITO

Amass N.A.Gin, Ginger
Prickly Pear, Rosemary

SPARKLING	
Ronc dai Luchis, Verduzzo, Metodo Classico "Nui," Friuli-Venezia Giulia, IT 2015	19 / 80
Laborde, Extra Brut "Tandem," Champagne, FR NV	30 / 120
Deutz, Rosé Brut , Champagne, FR 2015	45 / 180
Robert Moncuit, Blanc de Blancs Extra Brut Grand Cru, Champagne, FR NV	45 / 185
WHITE	
Melon, Claude Branger, Muscadet Sèvre et Maine "Château Thebaud"	18 / 76
Loire Valley, FR 2019	
Riesling, Kühling-Gillot, Feinherb, Rheinhessen, GER 2021	18 / 76
Sauvignon Blanc, Alphonse Mellot, Sancerre, "La Moussiere," Loire Valley, FR 2022	25 / 100
Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 2020	25 / 100
Chardonnay, Louis Vallet, "Charodon," Burgundy, FR 2022	28 / 115
Chardonnay, Peter Michael, Knights Valley, "La Carrière," Sonoma, CA 2023 [coravin]	65 / 260
ROSÉ	
Pinot Noir, Gust, Petaluma Gap, Sonoma County, FR 2024	18 / 75
RED	
Corvina Blend, Luciano Arduini, Valpolicella Ripasso Classico Superiore, Veneto, IT 2021.22/88	
Cabernet Sauvignon, Band of Vintners, Napa Valley, CA 2022	22 / 88
Pinot Noir, Lingua Franca, "Avni," Willamette, OR 2023	24 / 95
Zinfandel, Storybook Mountain Vineyards, "Mayacamas Range," Napa Valley, CA 2021	24 / 95
Bordeaux Blend, Château Linot, Saint-Estèphe, Bordeaux, FR 2016.....	28 / 115
Nebbiolo, Castello di Verduno, Barbaresco, Piedmont, IT 2020	32 / 130
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020	35 / 140
Pinot Noir, Frédéric Esmonin, Gevrey-Chambertin, Burgundy, FR 2023 [coravin]	40 / 160
Cabernet Sauvignon Blend, Dominus Estate, "Othello," Napa Valley, CA 2021 [coravin] ...	40 / 160
Bordeaux Blend, Amiral de Beychevelle, Saint-Julien, Bordeaux, FR 2018 [coravin]	45 / 190
Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA 2022 [coravin]	60 / 240
Cabernet Sauvignon, Quintessa, Rutherford, Napa Valley, CA 2012 magnum [coravin] ...	95 / 1,600

BEER & CIDER	
Golden State Cider, Sonoma, CA 6.1%	10
Pilsner, Trumer, Berkeley, CA 4.9%	10
Pale Ale, Otherwise Brewing, "Western Edition" [gluten-free]	10
San Francisco, CA 5.0%	
Oatmeal Stout, East Brother Brewing, Richmond, CA 5.4%	10
Saison, Standard Deviant Brewing, San Francisco, CA 7.1%	10
IPA, Fort Point, "Animal," San Francisco, CA 7.5%	10
Double IPA, Coronado Brewing, "Big Weekend," San Diego, CA 8.8%	10
LARGE FORMAT	
Apple Sidra, Cameron Winery "Baird Orchard".....	45
Dundee, Oregon 8.8% 750 Ml 2022	
NON-ALCOHOLIC	
Lager [non-alcoholic], Estrella, Galicia, SP 0.0%	10
Hazy IPA [non-alcoholic], Best Day, Sausalito, CA 0.5%	10

MICHELIN
2024

Lemonade 6

Pineapple Juice 5

Cranberry Juice 5

San Pellegrino 750 Ml 12

Acqua Panna 750 Ml 12

Pepsi 5

Diet Pepsi 5

Sprite 5

Root Beer, Boylan 8

"Agrumata" Citrus Soda, Baladin 8

Sparkling Apple Juice, Martinelli's 10



CORKAGE POLICY: First 750ml \$50 / Second \$75 / Third \$100 / Fourth \$150

06/25/2025

A 20% Gratuity Will Be Added To All Parties Of 6 Or More

A 7 % Surcharge Will Be Added To All Sales To Support Our Employees' Health & Wellness Benefits

M&L SEASON 4 ON APPLE