

MILLER & LUX

SAN FRANCISCO



RAW BAR

- WEST COAST SHIGOKU OYSTER 29/58
Pickled Green Strawberry and Ramp
Mignonette
- POACHED SHRIMP COCKTAIL 32
Fresno Chili Cocktail Sauce
- YELLOWFIN TUNA TARTARE..... 35
Asian Pear, Blue Masa Tortilla, Shiso,
Chili Crunch
- CHILLED MAINE LOBSTER 44/88
Béarnaise Sauce, Frisée
- PLATEAU DE MER..... 170
Market Oysters, Chilled Maine Lobster,
Poached Shrimp Cocktail, Scallop Crudo
- CAVIAR, POTATO CHIPS, WHIPPED
CRÈME FRAÎCHE..... 98
30g Kaluga, Kennebec Potato, Chive

HORS D'OEUVRES & SALADS

- SPRING CANAPÉS 5 ea
Smoked Salmon Tea Sandwich,
Red Wine Poached Pear Tartlet,
Celeriac-Potato Rösti, Chickpea Panisse
- ENGLISH PEA SOUP..... 18
Sorrel Yogurt, Fava Bean Falafel, Crispy
Quinoa, lemon Oil
- TRUFFLE DEVILED EGGS 24
Crudité, Chive Crème Fraîche
- ROASTED HEIRLOOM BEET &
CITRUS SALAD 28
Pistachio Crumble, Ricotta Salata Fondue,
Calamansi & Shallot Vinaigrette
- STEAK TARTARE..... 34
Hand-Cut Dry-Aged Beef, Capers, Egg Yolk,
Dijon Aioli
- MILLER & LUX CAESAR FOR TWO 40
Prepared Tableside. Hand-Harvested Lettuce,
Gluten-Free Meyer Lemon Bread Crumb,

STEAKS & PLATES

- DENVER "STEAK DIANE" 54
Kuro American Wagyu, Sauce Diane,
Herbed French Fries
- 6oz/10oz FILET MIGNON 50/ 80
Prime Black Angus, Bordelaise
- 20 oz NEW YORK STRIP 96
Flannery 45 Day Dry-Aged
Prime Black Angus, Bone-in
- 46 oz TOMAHAWK RIBEYE 200
Flannery 45 Day Dry-Aged
Prime Black Angus
- 52 oz WAGYU TOMAHAWK 350
Westholme Australian F-1 Wagyu
- M&L BURGER 34
Dry-Aged Blend, Mt. Tam Triple Cream,
Bacon Jam, Onion Rings, Watercress,
Truffle Fries
- CRISPY CHICKEN PICCATA..... 42
Lemon, Caper, Artichokes Three Ways, Delta
Asparagus, Parmegiano-Reggiano
- WILD NETTLE TORTELLINI..... 44
Ricotta, Morel Mushrooms, Parmesan Brodo
- PORK CHOP TOMAHAWK..... 78
Iberian Duroc Pork, White and Green Asparagus,
Morel Mushroom Cream Sauce
- PAN SEARED DIVER SCALLOPS 64
Potatoes Fondant, Buttered Leeks, Black
Truffle, Vichyssoise
- FRENCH DOVER SOLE 94
Capers, Meyer Lemon, Brown Butter,
Finished Tableside



SIDES 16

- BLACK TRUFFLE PARMESAN FRIES
Dijon Aioli
- YUKON GOLD POTATO PURÉE
Grass-Fed Butter, Sea Salt
- SONOMA HILLS CREAMED KALE
Crispy Shallots, Lemon Zest
- CHARRED BRASSICAS
Broccoli Pesto, Lemon Aioli
- ROASTED WILD MUSHROOMS
Pickled Beech Mushrooms, Green Garlic
Pistou



SAUCES 8

RED WINE BORDELAISE • CREAMED HORSE RADISH
• TARRAGON BÉARNAISE

MILLER & LUX AT HOME

Our dry-aged steaks are
now available to go.

Ask your server for details

**MILLER'S
MANHATTAN 26**

SERVED WITH A SIDECAR

Knob Creek Single Barrel
Bourbon, Sweet Vermouth,
Bitters

or

Knob Creek Single Barrel
Rye, Sweet Vermouth,
Bitters

LUX'S MARTINI 26

SERVED WITH A SIDECAR

Botanist Gin, Dry Vermouth

or

Absolut Elyx Vodka Served
Dry



COCKTAILS 20

PINK GIN SPRITZ

Gin, Noyeux, St. Germain,
Grapefruit, Sparkling Wine

KONA COAST

Probitas Rum, Spiced
Pineapple, Falernum, Sea-
Breeze Foam

CHERRY-LIME TEQUILA

Añejo Tequila, Ratafia,
Marigold Amaro, Cherry,
Lime

CARROT CREAMSICLE

Vodka, Italicus, Tumeric-
Ginger, Carrot, Lemon,
egg-white

**STRAWBERRY-RHUBARB
NEGRONI**

Gin, Strawberry-Rhubarb,
Sweet Vermouth, Campari

PASSION OLD FASHIONED

Bourbon, Passionfruit,
Bitters, Milk Wash

HENNY PUNCH

Cognac, Cointreau,
Accompani Crimson Snap,
Huckleberry, Buddha's Hand



MOCKTAILS 10

STAYCATION

Giffard N.A. Aperitif,
Tamarind-Ginger, Tajin,
Soda

GOLDEN SUNRISE

Dhós Bitter
Aperitif, Rhubarb Syrup,
Lime, Soda

SPARKLING

Garuti, Lambrusco di Sorbara, Emilia-Romagna, IT NV 19 / 75
Louis Roederer, Brut "Collection 244", Champagne, FR NV 30 / 120
Laherte Frères, Rosé Extra Brut "Rosé de Meunier", Champagne, FR NV 42 / 165
Ruinart, Blanc de Blancs Brut, Champagne, FR NV 52 / 210

WHITE

Riesling, Dönnhoff, Nahe, GER 2022 18 / 76
Chenin Blanc, Francois Chidaine, "Clos de Breuil", Loire Valley, FR 2022 24 / 95
Sauvignon Blanc, Clément & Florian Berthier, Sancerre, Loire Valley, FR 2022 24 / 95
Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 2020 25 / 100
Chardonnay, Bitouzet-Prieur, Bourgogne, Burgundy, FR 2022 26 / 105
Chardonnay, Peter Michael, "La Carrière" Knights Valley, CA 2018 [coravin] 65 / 265

ROSÉ

Grenache Blend, La Fête, Côtes de Provence, FR 2022 16 / 65

REDS

Cabernet Sauvignon, Roth, Alexander Valley, CA 2021 21 / 85
Nebbiolo, Sobrero, Langhe, Piedmont, IT 2021 22 / 88
Pinot Noir, Lioco, "Lejano", Sonoma Coast, CA 2021 28 / 115
Rhone Blend, Clos du Mont-Olivet, Châteauneuf-du-Pape "Cuvée Unique", FR 2021 30 / 120
Bordeaux Blend, Château Larruau, Margaux, Bordeaux, FR 2017 30 / 120
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020 35 / 140

CORAVIN

Bordeaux Blend, La Croix Ducru-Beaucaillou, Saint-Julien, Bordeaux, FR 2015 45 / 180
Pinot Noir, Frédéric Magnien, Gevrey-Chambertin Vieilles Vignes, Burgundy, FR 2021 50 / 200
Amarone della Valpolicella, Bertani, Veneto, IT 2010 65 / 260
Cabernet Sauvignon Blend, Napanook by Dominus, Yountville, Napa Valley 2015 65 / 260
Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA 2021 70 / 280

BEER

DRAFT 10

HEFEWEIZEN, DRAKE'S BREWING CO, SAN LEANDRO, CA 4.5%
PILSNER, SCRIMSHAW, FORT BRAG, CA 4.5%
LOVE HAZY IPA, ALHAMANAC, ALAMEDA, CA 6.1%
OATMEAL STOUT, EAST BROTHER BREWING, RICHMOND, CA 5.4%
PALE ALE, ALMANAC, "FLOW", ALAMEDA, CA 5.5%
IPA, ANIMAL-FORT POINT, SAN FRANCISCO, CA 7.5%

BOTTLES AND CANS 10

GOLDEN STATE CIDER, SONOMA, CA 6.1%
SIDRA, CAMERON WINERY, "BAIRD ORCHARD" DUNDEE, OR 8.8%
LAGER (non-alcoholic), ESTRELLA, GALICIA, SP 0.0%
HAZY IPA (non-alcoholic), BEST DAY, SAUSALITO, CA 0.0%



NON ALCOHOLIC

Pepsi 5
Diet Pepsi 5
Sprite 5
Acqua Panna - Tuscany, IT 750ML 12
San Pellegrino - Bergamo, IT 750 ML 12

Lemonade 6
Pineapple Juice 5
Cranberry Juice 5
Root Beer, Abita, Louisiana 6

CORKAGE POLICY: \$50/750 ML

700 Terry A Francois Blvd, San Francisco, CA 94178



M&L SEASON 3 ON SPOTIFY