

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
- 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
- STEAK TARTARE**..... 34
Hand-Cut Dry-Aged Beef, Capers, Egg Yolk,
Dijon Aioli

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, Cilantro
- TRUFFLE DEVEILED EGGS** 24
Crudité, Chive Crème Fraîche
- GRILLED STRAWBERRIES & BURRATA** 28
Roasted Red Beets, Toasted Seed Crumble,
Herb Salad
- MILLER & LUX CAESAR FOR TWO** 40
Prepared Tableside. Hand-Harvested Lettuce,
Gluten-Free Meyer Lemon Bread Crumb,
Spanish Anchovies
- CRISPY LOBSTER LOUIE** 60
Maine Lobster, Hearts of Palm, Louie
Dressing

STEAKS & PLATES

- STEAK DIANE**..... 56
Tournedos Of Beef Tenderloin, Mushroom
Cognac Sauce, Toasted Brioche, Shallot
Marmalade
- 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,
Chanterelle Mushrooms, Madeira Sauce
- PAN SEARED DIVER SCALLOPS** 64
Potatoes Fondant, Buttered Leeks, Summer
Truffles, 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 CHAMPAGNE SPRITZ

Gin, Noyeux, St. Germain,
Grapefruit, Perrier-Jouët

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**

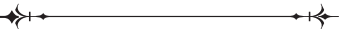
Gin, Strawberry-Rhubarb,
Sweet Vermouth, Campari

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 / 190
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, ALMANAC, 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