

"Fill the bucket of others" -Bucky Miller

Hours of Operation: Monday – Friday | 2:00pm – 12:00am Saturday & Sunday | 11:00am – 12:00am Nightly entertainment begins at 8:00pm



One Grand Boulevard | Point Clear | Alabama, 36564 251.928.9201 www.marriottgrand.com

Aura I. "Bucky" Miller

Hospitality Legend "Bucky" Miller dies at 85 after 61 Years at the Marriott Grand Hotel.

1917 - 2002

Point Clear, AL. | Aura J. "Bucky" Miller, longtime hospitality ambassador at the Marriott Grand Hotel, died Friday, August 30, 2002, of complications from diabetes. He was 85 years old.

Bucky began his career at the Grand on April 18, 1941, the first day the hotel reopened and had become a fixture at the resort, where he greeted guests with a hearty, booming welcome. He developed a renowned ability to remember names, and regularly surprised guests with a personalized greeting upon their return.

Bucky was a legend in the hospitality industry, having been honored by the Marriott Corporation with the J. W. Marriott Award of Excellence. The United States Congress and seven southern states have passed resolutions honoring him. In 2002, The Alabama Department of Tourism recognized Miller as one of Alabama's Unforgettable Faces.

Bucky served as bartender and server for the majority of his career in the Birdcage Lounge. He spent his last 12 years at The Grand as the hotel's Hospitality Ambassador, meeting and greeting guests. He became such a familiar figure to guests that the resort named its most popular golf package after him (Bucky Golf Package) as well as the hotel's lounge (Bucky's Birdcage Lounge).

"Bucky Miller was an institution, he was one of a kind," said Steve Solberg, General Manager of The Grand at the time of his death. "He held a special place in the hearts of our associates and thousands of guests at The Grand. I know I speak for all those people when I say, we will miss him."

Be sure to step out onto Bucky's Birdcage Terrace to see the life-size bronze statue of Bucky Miller sculpted by local artist Barbara Casey. Bucky's Dedication Celebration took place on May 7, 2005.

Signature Cocktails

All of our cocktails are hand-crafted, well-balanced and made with freshly squeezed juices and absolutely fresh ingredients.

The Grand Mojito | 9.00

Muddled with fresh mint leaves, hand-picked from our Chef's Garden. Opt for strawberry, raspberry, blueberry, classic or a medley of fresh fruits

Bucky's Mint Julep | 9.00

Crafted as Bucky's original recipe using only fresh hand-picked mint with simplicity

Sunset Belle | 11.00

Firefly Sweet Tea Vodka mixed with fresh mint and citrus...a grown up twist on a Summer classic

Point Clear of Stress | 9.00

See yourself relaxing in Point Clear while experiencing the beautiful sunset overlooking Mobile Bay...Ahhh

Classic Champagne Cocktail | 9.00

A classic that has been around as long as the Grand itself

Grand Margarita | 13.00

We use fresh juices in combination with top-shelf liquors and serve this grand creation in a hand-blown margarita glass. Margarita glass is available for an additional 15.00

Hand-Crafted Cocktails

Accomplice | 13.00

A refreshing blend of Square One Organic Vodka, freshly muddled strawberries and champagne

Pineapple Margarita | 11.00

Freshly-muddled pineapple mixed with silver tequila and Cointreau, create a refreshing twist on the margarita

Jalapeno Tequila Gimlet | 10.00

Silver tequila is muddled with fresh, seedless jalapeno and lime. This tequila with a kick is suited for someone looking to add a little spice to their night.

Winter Splash | 11.00

A cool blend of vodka, elderflower liqueur and ruby red grapefruit juice

Spiced Apple Martini | 11.00

A more sophisticated version of the classic Appletini. 10 Cane Spiced Rum comes to life with a pinch of cinnamon, fresh apple juice and a splash of Amaretto.

The Snowball | 10.00

South Alabama does not get much snow but we can certainly have a good recipe to make our own. We flavor piña colada with Vanilla Vodka and Malibu Rum. Coconut shavings provide the perfect "snowflake" garnish.

The "Grand" Classic Martini

Dirty, Dry or Extra Dry | classic olives, pearl onions or twist Enhance your "Grand" Classic Martini with blue cheese stuffed olives | 3.00

Top Shelf | 11.00Premium | 13.00Absolut or TanquerayGrey Goose or Bombay

Single Malt Scotch

To be called a Single Malt Scotch, a bottle may only contain whiskey distilled from malted barley produced at a single distillery. Our selection has aged for a minimum of 10 years in oak casks.

Glenfiddich 18 yr old - Glenlivet 12 yr old - Glenmorangie 10 yr old Macallan 12 yr old - Balvenie 12 yr old - Oban 14 yr old

Small Batch Bourbon Collection

The Small Batch Bourbon Collection represents the very best in bourbon, each hand-crafted in limited quantities using time-honored recipes

Basil Hayden - Booker's - Knob Creek - Woodford Reserve

Domestic Beer 4.75

Bud Light - Coors Light - Michelob Ultra Miller Lite - O'Douls

Specialty Beer 5.25

Southern Pecan, USA - Truck Stop Honey, Alabama Corona, Mexico - Guinness Stout, Ireland Heineken, Holland - Blue Moon Belgian Style, USA Samuel Adams, USA - Amstel Light, Holland

Chimay Grande Reserve | 9.00

Cognacs

The town of Cognac's Medieval Quarter "Vieux Cognac" runs from the Tours Saint-Jacques, alongside the river, up to the Saint-Léger Church. The area contains many unusual buildings, built between the 15th and 18th centuries, situated on narrow cobbled streets. The town gives its name to one of the world's best known types of brandy. Brandies that bear this name must be made in certain areas around the town of Cognac and must be made according to strictly-defined regulations to be granted the name Cognac.

> Courvoisier VS Hennessy VS Hennessy VSOP Remy Martin VSOP Remy Martin XO

Cigars

Macanudo Gold, Shakespeare, Lonsdale 6 1/2 ×45 | 12.00

> Ashton, Prime Minister, Toro 6 7/8 x 48 | 15.00

Arturo Fuente, Lonsdale, Chateau Fuente 6 3/4 x 44 | 9.00

> Cohiba, XV550, Robusto 5 x 50 | 17.00

Romeo Y Julieta, Vintage III, Robusto 5 x 50 | 15.00

Monte Cristo White Label, Torpedo 6 1/8 x 52 | 19.00

Progressive Wine List

Our wines are grouped into flavor categories and listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Sparkling Wines	Glass	Bottle
<mark>Brut, Blanc de Blanc, Veuve de Vernay</mark> France		32.00
<mark>Brut, Piper-Heidsieck</mark> Champagne, France	11.00	44.00
White Wines listed mildest to strongest		
Moscato d'Asti, Beni di Batasiolo, "Bosc d'la Rei" Piedmont, Italy	11.00	44.00
<mark>Pinot Gris, King Estate, "Acrobat"</mark> Western Oregon	11.00	44.00
<mark>Sauvignon Blanc, Dry Creek Vineyard</mark> Dry Creek Valley, California	11.00	44.00
<mark>Viognier, McManis</mark> California	10.00	40.00
<mark>Chardonnay, Alexander Valley Vineyards</mark> Alexander Valley, California	11.00	44.00
<mark>Chardonnay, La Crema</mark> Monterey County, California	14.00	56.00

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Red Win listed mildest to		Bottle
Pinot Noir, Alexander Valley Viney Alexander Valley, California	vards 13.00	52.00
<mark>Pinot Noir, Belle Glos, "Meiomi"</mark> Monterey-Santa Barbara-Sonoma, (14.00 California	56.00
<mark>Pinotage, "The Grinder"</mark> South Africa	12.00	48.00
<mark>Zinfandel, Artezin</mark> Mendocino County, California	11.00	44.00
Cabernet Sauvignon, Raymond, "Sommelier Selection" North Coast, California	14.00	56.00
Merlot, Alexander Valley Vineyard Alexander Valley, California	s 10.00	40.00
<mark>Cabernet Sauvignon, Alexander</mark> <mark>Valley Vineyards</mark> Alexander Valley, California	11.00	44.00

Bucky's Menu

Starters Fried Crab Claws | 14.95 cornmeal breaded crab claws with cajun remoulade Spinach and Artichoke Dip and Pita Chips | 10.95 Crab, Spinach and Artichoke Dip and Pita Chips | 13.95 Wedge Fries | 6.95 a basket of seasoned potato wedges and cajun mayonnaise Sweet Potato Fries | 6.95 House Made Chips | 6.95 freshly made and seasoned with sea salt Rings | 7.95 beer-battered onion rings and cajun mayonnaise Caesar Salad | 8.95 crisp romaine lettuce served with shredded parmesan cheese, croutons and caesar dressing add grilled chicken 5.00 | add grilled shrimp 7.00 Grand Gumbo | 10.95

Desserts

The Grand Bread Pudding | 8.95 a grand tradition with our signature whiskey sauce Chocolate and Grand Marnier Decadence Cake | 7.95

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

Bucky's Menu Gourmet Burgers

all burgers are cooked to medium well unless otherwise specified and are served on a brioche bun with shredded lettuce, vine-ripened tomatoes and house made fire and ice pickles. please choose from one of the following side items: house made sea salt potato chips, sweet potato fries, wedge fries or beer battered onion rings (+1.00) Snake River Farms American Kobe Beef Burger* | 15.00 the best American beef you can get, infused with sea salt Turkey Burger | 13.00 infused with sea salt Lamb Burger | 14.00 American lamb infused with sea salt Gulf Crab Cake Burger | 15.00 fresh lump crab cake served with remoulade Portabella Burger | 13.00 marinated in balsamic vinaigrette & topped with roasted red peppers, onions and mozzarella Bronzed Chicken Burger | 14.00 lightly blackened then grilled

Toppings

Hickory Smoked Bacon 2.00 Grilled Onions .50 Mushrooms .50 Grilled Jalapenos .50 Guacamole 2.00 Cheese 1.00 each Swiss, Cheddar, American, Blue, Smoked Gouda or Jalapeno Jack

Specialty Sauces .50 each

Cajun Mayonnaise Pesto Mayonnaise Peach Ketchup Chipotle Spicy Ketchup

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After Dinner Drinks

Hot Honey Toddy | 9.00 A twist on the traditional hot toddy, using Jack Daniels Tennessee Honey

Raspberry Chocolate Cheesecake Martini | 11.00 The name of this drink says it all. Raspberry Vodka, Godiva Chocolate Liqueur and Bailey's Irish Cream will have you wanting a second slice.

Kentucky Coffee | 10.00

For those people who like a little more kick to their coffee. We add Maker's Mark to fresh, hot coffee, blend it with Bailey's, splash it with Frangelico and top it off with a dollop of homemade whipped cream.

> Toasted Almond | 9.00 Amaretto, Kahlua and light cream

Traditional Irish Coffee | 9.00

Hot coffee, Irish Whiskey and house made whipped cream

Ports

Port has long been the classic way to end a meal and celebrate an evening, so we invite you to sit by our fire pits and be part of an age old tradition!

Porto, Bin 27, Fonseca, NV, Douro, Portugal 16.00 Glass | 72.00 Bottle

Porto, Ruby Port, Fonseca, NV, Douro, Portugal 11.00 Glass | 55.00 Bottle

Porto, Fine Tawny, Sandeman, NV, Douro, Portugal 9.00 Glass | 45.00 Bottle

Seasonal Selections

Each month we will introduce a seasonal wine, cocktail or exciting new spirit.

Seasonal Wine Franciscan Estate Merlot 12.00 | 48.00

Aged in oak barrels, this Napa Valley Merlot is exceptionally rich with flavors of cherry, blackberry and spice.

Seasonal Cocktail Mocha Nog Punch | 10.00

Enjoy our take on an old holiday favorite. Our blend of Kahlua, Vanilla Vodka and Egg Nog will only add to your Grand holiday memories.

Seasonal Spirit Cîroc Vodka | 12.00

One of the world's only vodka created entirely from grapes, Cîroc Ultra-Premium is simply unique. Cîroc is the first and only vodka produced from snap frost grapes that hail from France. These grapes, which have a lower freezing temperature than water, are picked promptly after they freeze on the vine; this process allows for the resultant liquid to have higher sugar content and a very strong grape essence. Five times distilled, Cîroc Snap Frost Vodka is incredibly fresh and unique. So smooth, it's sippable. (Served on the rocks unless otherwise requested.)