

"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 <mark>61 Years</mark> 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

These signature hand-crafted cocktails are well-balanced and made from 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

Jubilee Mary | 11.00

Jubilee is the name used locally for a natural phenomenon that occurs on the shores of Mobile Bay. We have crafted a classic cocktail with an added jubilee twist

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

Sunset Belle | 11.00 Firefly Sweet Tea Vodka mixed with fresh mint and citrus...a grown up twist on a Summer classic Accomplice | 13.00 A refreshing blend of Square One Organic Vodka, freshly muddled strawberries and champagne Cucumber Cooler | 11.00 A delicious blend of Hendrick's gin, cucumber and freshly squeezed lime on the rocks Strawberry-Basil Cocktail | 11.00 Succulent strawberries and fresh-from-the-garden basil pair delightfully with fresh citrus and vodka Perfect for Summer! Pineapple Margarita | 11.00 Freshly-muddled pineapple mixed with silver tequila and Cointreau, create a refreshing twist on the margarita Watermelon Smash | 11.00 Hendrick's Gin, fresh watermelon and mint combine in a delectably refreshing quencher

The "Grand" Classic Martini

Dirty, Dry or Extra Dry | classic olives, pearl onions or twist Upgrade your "Grand" Classic Martini with one of our blue cheese, garlic, jalapeño or feta cheese stuffed olives | 3.00

Top Shelf | 11.00

Premium | 13.00 Absolut or Tanqueray Grey Goose or Bombay

Premium Vodkas

BAMA - Ketel One - Square One Organic Vodka - Grey Goose Ciroc - Chopin - Belvedere - Three Olives

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 4.50

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

Specialty Beer 5.00

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 x45 | 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, Domaine Ste. M</mark> Columbia Valley, Wasl	<mark>ichelle, "Vineyard Select</mark> hington		32.00
<mark>Brut, Blanc de Noirs,</mark> New Mexico	Gruet	11.00	44.00
list	White Wines ed mildest to strongest		
<mark>Riesling, Snoqualmie</mark> Columbia Valley, Wasl	hington	9.00	36.00
<mark>Pinot Gris, King Estate</mark> Western Oregon	e, "Acrobat"	11.00	44.00
<mark>Sauvignon Blanc, Dry</mark> Dry Creek Valley, Calif	'	11.00	44.00
<mark>Viognier, Loredona</mark> Monterey County, Cali	fornia	9.00	36.00
<mark>Chardonnay, Alexand</mark> Alexander Valley, Califo	· · ·	11.00	44.00
<mark>Chardonnay, La Cren</mark> Monterey County, Calit		14.00	56.00

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	Red Wines listed mildest to strongest	Glass	Bottle
<mark>Pinot Noir, La Crei</mark> Monterey County, (14.00	56.00
<mark>Pinot Noir, Alexano</mark> Alexander Valley, C	<mark>der Valley Vineyards</mark> alifornia	13.00	52.00
<mark>Red, Peirano Estate</mark> Lodi, California	e, "The Other"	10.00	40.00
Cabernet Sauvigne "Sommelier Selectic North Coast, Califor	n"	14.00	56.00
<mark>Merlot, Alexander</mark> Alexander Valley, C	· · · ·	10.00	40.00
<mark>Zinfandel, Ballentin</mark> Napa Valley, Califo	e Vineyards, "Old Vine" rnia	12.00	48.00
Cabernet Sauvigne Valley Vineyards Alexander Valley, C		11.00	44.00

Bucky's Menu

Fried Crab Claws | 14.95 cornmeal breaded crab claws with cajun remoulade

> Crawfish Poppers | 12.95 cajun remoulade

Meat and Cheese Board | \$14.95

artisian salami, prosciutto, mortadella, provolone, smoked gouda, cheddar, boursin, pickled vegetables, dijon mustard and crisp baguette rounds

> Tri-Color Chips and Salsa | 5.95 fresh fire-roasted salsa

Spinach and Artichoke Dip and Pita Chips | 10.95

Crab, Spinach and Artichoke Dip and Pita Chips | 13.95

Point aux Pins Oysters* 1/2 dozen-9.95 | dozen-17.95 nurtured in the pristine natural nutrient rich waters of Grand Bay, Alabama, these farm raised oysters are a succulent and savory delight

> Fried Brie | 10.95 crisp fried brie presented with truffle-honey, grand preserves and assorted crackers

Wedge Fries | 6.95 a basket of seasoned potato wedges and cajun mayonnaise

Rings | 7.95 beer-battered onion rings and cajun mayonnaise

Grand Gumbo | 8.95

*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

House Salad | 7.95 fresh field greens with tomato, cucumber, onion, carrot threads and house made croutons Grilled Chicken House Salad | 13.95 grilled chicken breast presented with fresh field greens, tomato, cucumber, onion, carrot threads and house made croutons The Grand Burger | 14.95 grilled 8oz Snake River Farms kobe beef* on a freshly baked bun with lettuce, tomato and your choice of cheddar, swiss, gouda or blue cheese served with wedge-cut fries Pecan Chicken Croissant | 13.95 our famous chicken salad on a flaky croissant served with wedge-cut fries Tandoori Lettuce Wraps | 13.95 zesty tandoori chicken or shrimp presented with a tomato-cucumber relish with local hydroponic bibb lettuce and a raita yogurt sauce

Desserts

The Grand Bread Pudding | 7.95

a grand tradition with Conecuh Ridge whiskey sauce

Trio of Mousse | 7.95 house made chocolate, strawberry and white chocolate mousse

Chocolate and Grand Marnier Decadence Cake | 7.95

Reese's Peanut Butter Cheese 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.

After Dinner Drinks

After Dinner Mint | 11.00

A chocolate-mint blend of Bailey's Irish Cream, Dark Crème de Cacao and cream with a splash of Green Crème de Menthe

> Toasted Almond | 9.00 Amaretto, Kahlua and light cream

Side Car | 11.00 Courvoisier, Cointreau and lemon juice in a sugar-rimmed martini glass

Traditional Irish Coffee | 9.00 Hot coffee, Irish Whiskey and house made whipped cream

Chocolate Martini | 11.00

Vanilla Vodka, chocolate liqueur, chocolate syrup and cream...Sure to cause sweet dreams.

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 Risata Moscato d'Asti 9.00 | 36.00

From Italy's Piedmont region, this Moscato d'Asti is fresh, fragrant and frizzante with vibrant flavors and aromas of ripe stone fruit, tangerines and honey. The wine is concentrated and flavorful but not overly rich or heavy; sweet, yet balanced. Perfect to enjoy on a hot July day.

Seasonal Cocktail

Summer Sangria | 9.00

Red wine mixed with brandy, fresh fruit and fruit juices. Try one today, because Summer isn't Summer without sangria!

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 shippable. (Served on the rocks unless otherwise requested.)