

# BUCKY'S

## Birdcage Lounge

*"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](http://www.marriottgrand.com)

# Aura J. "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

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

## 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.

## Concord Crush | 10.00

This grapey libation is a unique use of the fresh grapes one might find at the local farmer's market. Blended with BAMA vodka, this handcrafted cocktail is a delightful treat.

## Modern English | 10.00

Flavors of pear and maple dominate this complex gin martini, the perfect companion to autumn in the south.

## Navan Ile Rouge | 11.00

Rum is not just for daiquiris anymore. The flavors in 10 Cane Rum come to life when blended with Navan Vanilla Liqueur. By adding fresh ground pepper, this cocktail puts a new twist on the martini.

## 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  
Absolut or Tanqueray

Premium | 13.00  
Grey 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 5.75

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 x 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
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Brut, Domaine Ste. Michelle, "Vineyard Select"		32.00
Columbia Valley, Washington		
Brut, Blanc de Noirs, Gruet	11.00	44.00
New Mexico		

White Wines
listed mildest to strongest

Riesling, Snoqualmie	9.00	36.00
Columbia Valley, Washington		
Pinot Gris, King Estate, "Acrobat"	11.00	44.00
Western Oregon		
Sauvignon Blanc, Dry Creek Vineyard	11.00	44.00
Dry Creek Valley, California		
Viognier, Loredona	9.00	36.00
Monterey County, California		
Chardonnay, Alexander Valley Vineyards	11.00	44.00
Alexander Valley, California		
Chardonnay, La Crema	14.00	56.00
Monterey County, California		

# Progressive Wine List

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Red Wines listed mildest to strongest	Glass	Bottle
Pinot Noir, La Crema Monterey County, California	14.00	56.00
Pinot Noir, Alexander Valley Vineyards Alexander Valley, California	13.00	52.00
Red, Peirano Estate, "The Other" Lodi, California	10.00	40.00
Cabernet Sauvignon, Raymond, "Sommelier Selection" North Coast, California	14.00	56.00
Merlot, Alexander Valley Vineyards Alexander Valley, California	10.00	40.00
Zinfandel, Ballentine Vineyards, "Old Vine" Napa Valley, California	12.00	48.00
Cabernet Sauvignon, Alexander Valley Vineyards 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

Southwestern Lettuce Wraps | 15.95

zesty chicken or shrimp presented with a ranchero salsa,  
with local hydroponic bibb lettuce and pico de gallo

## 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

Guacamole 2.00

Grilled Onions .50

Cheese 1.00 each

Mushrooms .50

Swiss, Cheddar, American, Blue,

Grilled Jalapenos .50

Smoked Gouda or Jalapeno Jack

## Specialty Sauces .50 each

Cajun Mayonnaise

Peach Ketchup

Pesto Mayonnaise

Chipotle Spicy Ketchup

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# 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 day.

## Seasonal Cocktail

Summer Solstice | 9.00

The perfect blend of Jack Daniels Honey Whiskey and grapefruit juice, this refreshing cocktail will leave you wanting an endless summer.

## 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.)