

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

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

The New Fashioned | 11.00

A new take on an old favorite: Makers Mark muddled with fresh orange and St-Germain liquor

Accomplice | 13.00

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

Southside | 13.00

A Prohibition favorite, revived for the 21st Century. Made with Hendrick's Gin, fresh mint and a dash of fresh lemon juice

Winter Splash | 11.00

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

Consilience | 13.00

Relax and unwind while enjoying a blend of freshly-muddled pineapple, artfully mixed with vodka, Cointreau, pineapple juice and a splash of champagne

Pomegranate Martini | 14.00

BAMA Vodka mixed with antioxidant-rich pomegranate juice and garnished with fresh pomegranate arils

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

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

Budweiser - 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 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		

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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

Fried Crab Claws | 14.95

cornmeal breaded crab claws with cajun remoulade

Crawfish Poppers | 12.95

cajun remoulade

Meat and Cheese Board | \$14.95

artisan 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

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After Dinner Drinks

Hot Honey Toddy | 9.00

A twist on the traditional hot toddy, using Jack Daniels Tennessee Honey

Toasted Almond | 9.00

Amaretto, Kahlua and light cream

Dreamy Winter's Night | 9.00

Enjoy a warm mug of grown-up hot chocolate; made with Godiva chocolate liqueur, and garnished with house made whipped cream and chopped Baldwin County pecans

Traditional Irish Coffee | 9.00

Hot coffee, Irish Whiskey and house made whipped cream

Stinger | 12.00

A classic after dinner choice; made with Courvoisier and white Crème de Menthe

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

March's Seasonal Selections

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

March's Wine

Amberhill White Secret White Blend 9.00 | 36.00

A blend of Sauvignon Blanc, Chardonnay and Moscato; this refreshing wine offers flavors of honeysuckle, pineapple and fuji apple with slight hints of melon and guava.

March's Beer

Abita Strawberry Harvest Lager | 6.00

A wheat beer made with real Louisiana strawberries, picked late in the season when they are at their sweetest. This beer is light, crisp and easy drinking.

March's Cocktail

Raspberry Lemon Drop | 13.00

A refreshing blend of fresh raspberries, vodka and fresh squeezed lemonade. Sure to quench your thirst...day or night!

March's Newcomer

13th Colony Southern Corn Whiskey | 9.00

A limited-release 100% corn, oak-aged whiskey. Made by a small, craft distillery in Americus, Georgia.

Each bottle is hand-numbered and signed.

Served on the rocks, unless otherwise requested.

When it's gone...it's gone!

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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.