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

Grand Hotel
POINT CLEAR RESORT & SPA
Marriott.

One Grand Boulevard | Point Clear | Alabama, 36564
251.928.9201
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

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.

Cranberry Spice Martini | 12.00

A perfectly shaken blend of Domaine de Canton Ginger Liqueur, Cabernet Sauvignon and Chambord is topped with a splash of cranberry juice. This martini is a dangerously good cocktail!

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 | 11.00	Premium | 13.00
Absolut or Tanqueray	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 5.25

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 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
Brut, Blanc de Blanc, Veuve de Vernay France		32.00
Brut, Piper Sonoma Sonoma County, California	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
Pinot Gris, King Estate, "Acrobat" Western Oregon	11.00	44.00
Sauvignon Blanc, Dry Creek Vineyard Dry Creek Valley, California	11.00	44.00
Viognier, McManis California	10.00	40.00
Chardonnay, Alexander Valley Vineyards Alexander Valley, California	11.00	44.00
Chardonnay, La Crema Monterey County, California	14.00	56.00

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.

Red Wines listed mildest to strongest	Glass	Bottle
Pinot Noir, Alexander Valley Vineyards Alexander Valley, California	13.00	52.00
Pinot Noir, Belle Glos, "Meiomi" Monterey-Santa Barbara-Sonoma, California	14.00	56.00
Pinotage, "The Grinder" South Africa	12.00	48.00
Zinfandel, Artezin Mendocino County, California	11.00	44.00
Cabernet Sauvignon, Raymond, "Sommelier Selection" North Coast, California	14.00	56.00
Merlot, Alexander Valley Vineyards Alexander Valley, California	10.00	40.00
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

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

*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

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 Wines

Lioco Chardonnay 15.00 | 60.00

This Sonoma County chardonnay starts with a crisp citrus and pineapple nose. Soft and clean in the mouth with great viscosity and pretty butterscotch notes. The finish is spicy with nice lift and a lingering finish. A perfect complement to our fabulous shrimp caesar salad.

Estancia Cabernet Sauvignon 12.00 | 48.00

Estancia "Keyes Canyon Ranches" Paso Robles, 2009
This Paso Robles cabernet displays dense black currant, lush chocolate and dark cherry fruit flavors followed by a long, supple finish. A lovely accompaniment to our delicious kobe burger.

Seasonal Cocktail

The French 75 | 12.00

Let us transport you to another era with this timeless cocktail. A hint of fresh lemon juice is added to Tanqueray #10 and topped with Champagne. Made popular in the 1930's, this drink proves cool and classy, never going out of style.

Seasonal Spirit

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