

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.

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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

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The Grand Mojito

Muddled with fresh mint leaves
hand-picked from our Chef's Garden

Classic Mojito | 9.00

fresh mint, simple syrup, limes & rum

Strawberry Mojito | 9.00

fresh strawberries, fresh mint, simple syrup, limes & rum

Raspberry Mojito | 9.00

fresh raspberries, fresh mint, simple syrup, limes & rum

Blueberry Mojito | 9.00

fresh blueberries, fresh mint, simple syrup, limes & rum

Mojito Medley | 9.00

fresh strawberries, fresh blueberries, fresh raspberries,
fresh oranges, fresh lemons, fresh mint,
simple syrup, limes & rum

All of our Mojitos are hand-crafted,
well-balanced and made out of absolutely
fresh ingredients thus creating an
incredible cocktail.

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Signature Cocktails

These signature hand-crafted cocktails are well-balanced and made from absolutely fresh ingredients.

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...Hmmm

Grand Margarita | 13.00

When the word "Margarita" is used by itself, it typically refers to the classic cocktail with a base of sweet and sour. With the "Grand Margarita", a different approach is taken. Fresh juices are used in combination with top shelf liquors and served in a hand-blown margarita glass, making it "grand" in all aspects.

Margarita glass is available for 15.00

The Cannon Berry | 9.00

Enjoy this blackberry-infused signature cocktail while watching the cannon procession beginning at 3:45pm daily

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Hand-Crafted Martinis

Berry Baytini | 13.00

Absolut Raspberry Vodka, fresh blueberries, raspberries, lime & simple syrup

Appletini | 13.00

Absolut Vodka, Sour Apple Liqueur, lime, green apple wedge & simple syrup

Chocotini | 13.00

Godiva Chocolate Liqueur, Absolut Vanilla Vodka and a splash of cream

Lemontini | 13.00

Absolut Citron Vodka, lemon wedges & simple syrup in a lemon sugar-rimmed martini glass

Orange Blossom | 13.00

Freshly pureéd blood orange mixed with triple sec and BAMA Vodka. BAMA Vodka is filtered through Alabama limestone and made with grains from America's heartland

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

Our vodka selections are distilled from starch or sugar-rich plant matter. Among grain vodkas, rye and wheat vodkas are generally considered superior.

BAMA - Ketel One - VOX - Level - Grey Goose - Ciroc X Rated - Chopin - Belvedere - Three Olive

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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 12 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

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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, Made By Hand, Double Magnum
6 x 50 | 17.00

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

Cohiba, XV550, Robusto
5 x 50 | 16.00

Romeo Y Julieta, Vintage III, Robusto
5 x 50 | 14.00

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

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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
Moscato d'Asti, Umberto Fiore Piedmont, Italy	9.00	36.00
Blanc de Noirs, Gloria Ferrer Sonoma County, California	12.00	48.00

White Wines

listed mildest to strongest

White Blend, Conundrum California	12.00	48.00
Riesling, Snoqualmie Columbia Valley, Washington	9.00	36.00
Pinot Gris, King Estate, "Acrobat" Western Oregon	11.00	44.00
Sauvignon Blanc, Dry Creek Vineyard Dry Creek Valley, California	11.00	44.00
Chardonnay, Alexander Valley Vineyards Alexander Valley, California	11.00	44.00
Chardonnay, Schug Carneros, California		60.00
Chardonnay, La Crema Monterey County, California	14.00	56.00

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Red Wines listed mildest to strongest	Glass	Bottle
Pinot Noir, Alexander Valley Vineyards Alexander Valley, California	13.00	52.00
Pinot Noir, La Crema Monterey County, California	14.00	56.00
Claret, Francis Ford Coppola "Black Label Diamond Series" California	12.00	48.00
Merlot, Alexander Valley Vineyards Alexander Valley, California	10.00	40.00
Malbec, Bodega Budini Mendoza, Argentina	9.00	36.00
Cabernet Sauvignon, Alexander Valley Vineyards Alexander Valley, California	11.00	44.00
Zinfandel, Edmeades Mendocino, California	10.00	40.00
Cabernet Sauvignon, Roots Run Deep, "Educated Guess" Napa Valley, California	14.00	56.00

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Bucky's Menu

Fried Crab Claws | 14.95

cornmeal breaded crab claws with cajun remoulade

Crawfish Poppers | 12.95

cajun remoulade

Ginger-Soy Glazed Chicken Summer Roll | 12.95

sweet thai chile sauce

Tri-Color Chips and Salsa | 5.95

fresh fire-roasted salsa

Crab Dip | 13.95

fresh crabmeat and artichoke with crisp fried pita chips

Naked Oysters

"gulf coast" oyster* on the half shell with zesty cocktail sauce

1/2 dozen | 6.95 dozen | 12.95

Gourmet Cheese Plate | 13.95

jalapeño-jack, smoked gouda, cheddar, swiss & brie cheeses

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.

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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 | 13.95

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

Conecuh Sausage Dog | 12.95

freshly baked bun topped with chow-chow
served with wedge-cut fries

Desserts

The Grand Bread Pudding | 6.95

a grand tradition with Conecuh Ridge whiskey sauce

Southern Pecan Tart | 6.95

bountiful pecans and a bourbon custard,
all in a freshly baked tart shell

Chocolate Mousse Cake | 6.95

dark chocolate cake layered with rich chocolate mousse

Key Lime Tart | 6.95

rich key lime custard in a sugar cookie crust

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After Dinner Drinks

Moon Pie | 9.00

Celebrate Mardi Gras year-round with this delightful Moon Pie inspired martini

Caramel Apple Pie | 9.00

A modern twist to a classic American dessert

Toasted Almond | 9.00

Amaretto, Kahlua and light cream

Grand Finale | 9.00

Frangelico and Chambord with a toasted Baldwin County pecan rim

Nuts and Berries | 9.00

A creamy blend of almond and raspberry flavors, consisting of Frangelico, Chambord and light 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 pit 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

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