

"Fill the bucket of others"
-Bucky Miller

#### Beverage Service:

Friday 4:00pm - 12:00am Saturday & Sunday 11:00am-12:00am Monday-Thursday 5:00pm-12:00am

#### Food Service:

Friday 4:00pm - 10:00pm Saturday & Sunday 11:00am-10:00pm Monday-Thursday 5:00pm-10:00pm

Minors under 21 years of age are prohibited in the lounge after 8:00pm

# Aura I. "Bucky" Miller

Hospitality Legend "Bucky" Miller dies at 85 after 61 Years at the Grand Hotel.

1917 - 2002

Point Clear, AL. | Aura J. "Bucky" Miller, longtime hospitality ambassador at the Grand Hotel Marriott, 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. He maintained the Grand Life, made personal connections and is part of our rich and storied traditions. 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 hotel's lounge was named after him - Bucky's Lounge.

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.

The Grand Hotel embraces the unparalleled and gracious southern hospitality that he represented.

# Signature Cocktails

Sit, relax & taste your way through Bucky's history with timeless concoctions that will enlighten your senses

#### The Texas | 11

In 1847, when the hotel was built, it only had 40 rooms.
A separate building housed the dining room and kitchen,
with a third building housing a bar called "The Texas."

Dettling Platinum white whiskey, Lillet blanc, limoncello,
orange bitters—served straight up

#### Birdcage | 12

After James K. McLean purchased the hotel in 1966, the bar did not have a name, so the employees were asked for suggestions, turning the lounge into the "Birdcage Lounge".

Six small birdcages were hung throughout the lounge.

Bacardi Rum, orange blossom water,

muddled fresh limes, oranges & mint

#### Anchors | 12

For a short period during extensive renovations in 2002, the Birdcage Lounge was renamed "Anchors" and decorated with a nautical theme.

Bombay Sapphire Gin, fresh blueberries, grapefruit juice, topped with Champagne

#### Bucky's Mint Julep | 10

In late 2002, the Lounge was re-named "Bucky's Birdcage Lounge", in honor of Bucky Miller's 61 years of service to the hotel

Crafted as Bucky's original recipe using fresh hand-picked mint & Makers Mark Bourbon

#### Sunset Belle | 11

After major renovation to the hotel in 2019, the lounge was reopened under the simplified name, "Bucky's Lounge", serving our guests proudly with Bucky's great spirit to serve. Firefly Sweet tea vodka, fresh mint & lemon

## Hand-Crafted Cocktails

Forbidden Sour | 13.00 Bulleit Rye, Pomegranate, simple, and fresh lemon

Rojo Paloma | 11.00

1800 Tequila, Grapefruit Liqueur, fresh lemon, fresh jalapeno, topped with Cabernet Sauvignon

Point Clear of Stress | 13.00

Absolut vodka, Malibu Rum and peach schnapps mixed with orange and pineapple juice, topped with grenadine

Magazine Street | 12.00

Beefeater gin, fresh raspberries & mint Fresh lime, simple syrup, topped with Prosecco

Grand Margarita | 14.00

Fresh juices combined with Jose Cuervo gold, Grand Marnier and Cointreau. Served in grand fashion in a hand-blown margarita glass.

Grand Bourbon-ade | 11.00

Makers Mark, fresh strawberries & fresh lemon

Bermuda Banger | 11.00

Gosling's Black Seal Rum, coconut liqueur, fresh lime, Pineapple, topped with Gosling's ginger beer

Dogwood Fizz | 10.00

Bacardi Limon, Cointreau, fresh lime, honey syrup, cranberry, topped with soda

## Grand Bourbon Experience

This Bourbon Collection represents the very best in bourbon, each hand-crafted in limited quantities using time-honored recipes.

★ Many of these are highly allocated and therefore ★ may not be available at all times.

Makers Mark | 10 Makers 46 | 11 Woodford | 10 Bulleit | 10 Knob Creek | 10 Buffalo Trace | 9 Dettling Small Batch | 10 Dettling Single Barrel Cask Strength | 15 Dettling Bonded 100 Proof | 28 Henry McKenna | 9 The Clover Single Barrel 4 yr | 11 The Clover Single Barrel 10 yr | 12 Cathead Old Soul I 12 Michter's Small Batch | 13 Weller Antique 107 | 13 Weller Full Proof | 22 Issac Bowman (port barrel finish) | 14 Joseph Mangus (sherry & cognac cask) | 32 Blanton's Original Single Barrel | 16 Eagle Rare 10yr | 12 Bakers | 12 Bookers | 12

> Basil Hayden's | 12 Little Book | 20

# Grand Bourbon Experience

Continued...

Chattanooga Whiskey 91 Proof   12
Breckenridge   13
Larceny Small Batch   12
Uncle Nearest 1884 Small Batch   15
Belle Meade, 9 yr. Sherry Cask   21
1792 Full Proof   28
1792 Single Barrel   31
Jefferson Wood Experiment   39
Col. E.H. Taylor Jr. Single Barrel   28
Col. E.H. Taylor, Small Batch   28
Col. E.H. Taylor, Barrel Proof   32
George T. Stagg   55
Kentucky Owl   40
Knob Creek 25th Anniversary   22
Eagle Rare 17 year   145
Pappy Van Winkle 10 year   95
Pappy Van Winkle 12 year   120
Pappy Van Winkle 15 year   190
Pappy Van Winkle 20 year   240
Pappy Van Winkle 23 year   310
Buffalo Trace Single Oak Project #52, #148, #168, #116   85

## Grand Hotel Flights

Bourbon and rum come in a variety of styles, all designed to please the senses, enliven conversation, and lift the spirits. Try a sample of some of the world's best.

All flights consist of three half ounce

samplings of bourbon or rum

High Rye, Low Rye and Wheat | 12.00 Basil Hayden, Knob Creek and Makers Mark

> Beam's Small Batch | 14.00 Bookers, Bakers and Basil Hayden's

The Grand | 13.00 Maker's 46, Bulleit and Woodford

#### Beer

Alabama Craft Beer | 6.25

Grand Hotel - Light Lager - Ghost Train Brewing MuChaCho - Mexican Style Lager - Good People Brewing Fairhope Fifty One - American Pale Ale - Fairhope Brewing Good People - IPA- Good People Brewing Richter's - Pilsner - Goat Island Brewing

> Domestic Beer | 5.25 Bud Light, Miller Light, Michelob Ultra

> > Non-Alcoholic | 5.25 Heineken 0.0

# Continental & Rye

Jack Daniels | 8 Gentleman Jack | 10

Alabama Clyde Mays | 9

Clyde May's Cask | 14

Dettling Platinum | 9

Bulleit Rye | 10

Sazerac Rye | 12

E.H. Taylor Rye | 18

Knob Creek Rye | 10

Pikesville Straight Rye | 11

Midwinters Night Rye | 40

Thomas Handy Rye | 140

Chattanooga Whiskey 99 Proof Rye | 12

## **Irish**

Jameson | 9

Bushmills | 8

Sexton Single Malt | 12

Scotch

J&B | 9

Dewars White Label | 9

Dewars Signature | 45

Chivas Regal | 9

Johnnie Walker Red | 9

Johnnie Walker Black | 12

Glenmorangie 10yr | 12

Glenlivet 12yr | 13

Glenlivet 21yr Archive | 30

Glenfiddich 12yr | 12

Glenfiddich 18yr | 18

Balvenie 12yr | 15

Oban 14yr | 15

Mccallan 12yr | 15

Mccallan 18yr | 28

Laphroaig 10yr | 12

BenRiach 16yr | 22

Johnnie Walker Blue | 45

★ Many of these are highly allocated and therefore ★ may not be available at all times.

# 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.

Sweet,	Sparkling	$\delta$	Rose	Wines
,				

Jweer, Sparkling a Nose Wille	Glass	Bottle
Anterra, Moscato Veneto, Italy	12.00	48.00
Sparkling Rosé, Ruffino Veneto, Italy	13.00	52.00
Prosecco, Coste Petrai Veneto, Italy	12.00	48.00
Rosé, Vrac Rhône, France	14.00	56.00
White Wines listed mildest to strongest		
Pinot Grigio, Riff Veneto, Italy	13.00	52.00
Sauvignon Blanc, Black Stallion Napa Valley, California	15.00	60.00
Chardonnay, Sea Sun by Caymus California	13.00	52.00
Chardonnay, Mer Soleil, "Silver". Unoaked Santa Lucia Highlands, 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, Elouan Oregon		15.00	60.00
Pinot Noir, Diora California		18.00	72.00
Malbec, Tilia Argentina		13.00	52.00
Red Blend, Conunc California	drum	15.00	60.00
Grand Durif, Cayr Suisan Valley	nus Suisan	23.00	92.00
Cabernet Sauvign California	on, Bonanza	15.00	60.00
Cabernet Sauvign Napa Valley, Califo		18.00	72.00
Cabernet Sauvign Napa Valley, Califo	on, Caymus ornia **limited time special**	25.00	
Porto, Bin 27, Fons	eca, NV, Douro, Portugal	16.00	72.00

## Tapas

★ Olives & Almonds | 9 thyme, satsuma, Calabrian chili

★ Gulf Shrimp Cocktail | 16
1/2 pound, sweet chili cocktail, Grand remoulade

© Romaine Salad | 15 feta, olives, pickled peppers, red wine vinaigrette

Charcuterie, Pickles & Mustard | 18 condiments, bread

Artesian Cheeses | 18 Whiskey marinated fruit, apples, grapes, crackers

Ty's Fries | 11 shredded cheese, crispy bacon, green onions, jalapeño ranch

1 LB Fried Local Crab Claws | 44 sweet chili cocktail, Grand remoulade

Braised Raines Farm Wagyu Pot Roast Debris | 14 sea salted butter, "take the causeway" ipa mustard, grilled bread

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF Items marked with this symbol are Gluten Friendly.

Alert your server if you have any concerns regarding food allergies These food items are available after 10pm

# Larger Plates

Butcher's Cut Steak\* | \$MKT PRICE Grand butter, fries, smoked ketchup

#### Chicken Quesadilla | 16

grilled mojo marinated chicken, guacamole, pico de gallo, cilantro lime crema, served with spiced tortilla chips

Bucky's Cheeseburger\* | 18 cooked medium well and served with LTO, Wagyu pot roast debris, cheddar, house pickles, challah bun, fries

Chicken Bacon BBQ Sandwich | 16 swiss cheese, pickles, sliced onion, fries

Grand Club Sandwich | 17

ham, turkey, black pepper bacon, pimento & swiss cheese, lettuce, tomato, herb aïoli, fries

Blackened Redfish Rueben | 19 Russian dressing, swiss, house made kraut,

tussian aressing, swiss, nouse made kro rye bread, fries

#### Dessert

© Crème Brûlée | 8 raspberries

★ © Chocolate Dome | 8 flourless cake, chocolate glaze, raspberries

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GP Items marked with this symbol are Gluten Friendly.

Alert your server if you have any concerns regarding food allergies \*\*These food items are available after 10pm

## After Dinner Cocktails

After-dinner specialties, crafted & served in Bucky's style

Grand Cappuccino Martini | 11.00 Absolut Vanilla, Tia Maria, Baileys & light cream

Bucky's Coco | 10.00 Hot cocoa, Peppermint Schnapps, White Crème de Menthe, topped with whipped cream

Crème Brûlée Martini | 13.00 Absolut Vanilla, Frangelico, Baileys & light cream

Bucky's Coffee | 11.00 Hot coffee, Baileys, Tia Maria & Grand Marnier topped with whipped cream

> Lemon Capri | 11.00 Limoncello, espresso & light cream

## Cognac

Courvoisier VS | 11.00
Hennessy VS | 11.00
Hennessy VSOP | 12.00
Hennessy XO | 35.00
Remy Martin VSOP | 12.00
Remy Martin XO | 35.00
Pitaud XO | 20.00
Le Marque XO Armagnac | 30.00
Louis XIII | 250.00

## Cigars

Macanudo Gold, Shakespeare, Lonsdale 6 1/2 x45 | 17.00

> Ashton, Prime Minister, Toro 6 7/8 x 48 | 20.00

Arturo Fuente, Lonsdale, Chateau Fuente Dominican Republic 6 3/4 × 44 | 11.00

> AVO Classic No. 2 Tubos 6 x 50 | 20.00

Romeo Y Julieta, Vintage III, Robusto 5 x 50 | 19.00

Monte Cristo White Label, Torpedo 6 1/8 × 52 | 26.00