

# 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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# 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

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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

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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 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

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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 x 45 | 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

Brut, Domaine Ste. Michelle, "Vineyard Select"  
Columbia Valley, Washington 32.00

Brut, Blanc de Noirs, Gruet  
New Mexico 11.00 44.00

## White Wines

listed mildest to strongest

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

Viognier, Loredona  
Monterey County, California 9.00 36.00

Chardonnay, Alexander Valley Vineyards  
Alexander Valley, California 11.00 44.00

Chardonnay, La Crema  
Monterey County, California 14.00 56.00

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Red Wines listed mildest to strongest	Glass	Bottle
Pinot Noir, 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

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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

## 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.

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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 | 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

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## Porto, Fine Tawny, Sandeman, NV, Douro, Portugal

9.00 Glass | 45.00 Bottle

# February's Seasonal Selections

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

## February's Wine GaGa Rosé 9.00 | 36.00

A bone-dry California blush with aromas and flavors of strawberry, raspberry and tangerine. A fuller rosé; almost like a red wine.

## February's Beer Lindeman's Raspberry Lambic | 9.00

A Belgian beer, made from local barley, unmalted wheat and wild yeast. After spontaneous fermentation, the Lambic is aged in oak. Raspberries are added, creating a secondary fermentation and yielding an ale of exceptional flavor and complexity.

## February's Cocktail Vanilla Pear Vodka Cocktail | 11.00

A romantic blend of vodka, pear juice and vanilla bean seeds, served on the rocks in a sugar-rimmed glass

## February'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.  
When it's gone...it's gone!

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