

Aura J. "Bucky" Miller

1917 - 2002

Hospitality Legend "Bucky" Miller dies at 85 after 61 Years at the Grand Hotel. Point Clear, AL. | Aura J. "Bucky" Miller, longtime hospitality ambassador at the Grand Hotel, died Friday, August 30, 2002. 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 Hotel 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.

Beverage Service:

Monday - Friday 4pm - 12am
Saturday & Sunday 11am - 12am

Food Service:

Monday-Friday 4pm - 10pm
Saturday & Sunday 11am - 10pm



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

Scan here for information on our fire pit reservations!

Signature Cocktails

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

The Texas | 14

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."

espolon tequila, fresh lime and grapefruit, grand hotel light lager

Birdcage | 13

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 | 14

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 Cava

Bucky's Mint Julep | 14

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 & Maker's Mark Bourbon

Sunset Belle | 13

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

Rojo Paloma | 13

1800 tequila, grapefruit liqueur, fresh lemon,
fresh jalapeno, topped with cabernet sauvignon

Point Clear of Stress | 13

wheatley vodka, malibu rum and peach schnapps mixed
with orange and pineapple juice, topped with grenadine

Magazine Street | 14

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

Grand Margarita | 14

fresh juices combined with hornitos reposado
grand marnier and cointreau.
served in grand fashion in a hand-blown margarita glass

Alabama Bourbon-ade | 14

clyde may's alabama bourbon, fresh strawberries & fresh lemon

Bellatrix | 15

bombay sapphire gin, blackberry basil syrup,
fresh lemon, sparkling rose

Don Juancho | 15

dipomatico reserva exclusiva, brown sugar, chocolate bitters

Reverse Manhattan | 16

carpano antica 1786 vermouth, dread river rye,
angostura bitters

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 spirits are highly allocated and
may not be available at all times.

1792 Full Proof | 28

Angels Envy | 20

Bakers | 20

Booker's | 18

Bardstown Chateau de Laubade | 150

Bardstown Discovery Series | 75

Basil Hayden's | 12

Blanton's Original Single Barrel | 20

Blackened, "72 Seasons" | 25

Breckenridge | 16

Buffalo Trace | 14

Buffalo Trace Single Oak Project | 85 #52, #148, #168, #116

Bulleit | 12

Chattanooga Straight Bourbon Whiskey | 35

Calumet Farm Single Rack Black, 15yr | 100

Dettling Bonded 100 Proof | 28

Eagle Rare 10 Yr | 20

EH Taylor Small Batch | 40

Four Roses Yellow Label | 10

Four Roses Small Batch | 11

Grand Bourbon Experience

Continued...

- Kentucky Owl, The Wiesman | 12
- Kentucky Owl, Confiscated | 48
- Kentucky Owl, Takumi Edition | 120
- Knob Creek | 12
- Knob Creek 12 year | 16
- Larceny Small Batch | 15
- Maker's 46 | 12
- Maker's Mark | 12
- Maker's Mark, Cellar Aged | 40
- Michter's Small Batch | 15
- Old Soul | 12
- Peerless Small Batch | 35
- Penelope Barrel Strength | 65
- Penelope Architect | 60
- Pinhook | 25
- Remus Single Barrel | 25
- Stag Jr. | 35
- The Clover Single Barrel 4 year | 16
- Thomas S. Moore Chardonnay Cask | 30
- Whistle Pig Bourbon | 14
- Woodford Reserve | 14
- Woodford Reserve, Double Oaked | 18
- Woodford Reserve, Batch Proof | 45
- Yellowstone | 12

Continental & Rye

Jack Daniel's Bonded | 12
Jack Daniel's Single Barrel Rye | 16
Gentleman Jack | 12
Clyde Mays Alabama | 12
Bulleit Rye | 12
Sazerac Rye | 12
Knob Creek Rye | 14
Michter's Rye | 15
Templeton Rye | 80
Thomas Handy Rye | 140
Chattanooga Rye | 14
Dread River Rye | 15

Ezra Brooks | 12
Peerless Rye | 50
Pinhook Rye | 20
Whistlepig:
Piggyback Rye | 12
Small Batch Rye 10 yr | 17
Summerstock "Pit Viper" | 20
Traeger Smokestock Rye | 20
Estate Oak Rye 15 yr | 54
Double Malt Rye 18yr | 94
The Boss Hog VII | 300
The Boss Hog IX | 300

Tequila

Jose Cuervo | 9
1800 Silver | 10
Hornitos Reposado | 11
Herradura Anejo | 15
Casamigos Blanco | 12
Casamigos Anejo | 15
Don Julio Blanco | 14
Don Julio Anejo | 16
Don Julio 1942 | 38
Maestro Doblé Diamante | 16
Milagro Reposado | 12
Patron Silver | 12

Patron "el Cielo" | 40
Gran Coramino Anejo | 14
Gran Coramino Cristalino | 15
Gran Centenario Anejo | 14
Gran Centenario Cristalino | 18
Padre Azul Anejo | 30
Tres Generaciones Plata | 11
Tres Generaciones Anejo | 12
Corralejo Silver | 12
Tears of Llorona | 180
Komos Cristalino | 50
Komos Extra Anejo | 180

Rum

RumHaven Coconut | 9
Goslings Black Seal | 10
Mount Gay Eclipse | 11
Sailor Jerry Spiced | 10
Myers's Original Dark | 10

Bacardi Reserva Ocho | 11
Diplomatico Reserva | 14
Ron Zacapa 23yr | 15
Foursquare "2010" | 40

Scotch Whisky

Balvenie 21 port cask 60	Glenfiddich 14yr 15
Balvenie 12yr 15	Glenfiddich 18yr 18
Balvenie 14yr 25	The Glenlivet 12yr 13
BenRiach 16yr 22	Glenmorangie 10yr 12
Chivas Regal 13	J&B 10
The Dalmore:	Johnnie Walker Red 12
Port Wood 12yr 26	Johnnie Walker Black 13
The Dalmore 15yr 39	Johnnie Walker Blue 45
Cigar Malt Reserve 45	Laphroaig 10yr 14
Dewars White Label 10	Monkey Shoulder 14
Dewars "Scatched Cask" 15	The Macallan 12yr 15
Dewars Signature 45	The Macallan 18yr 25
Glenfiddich 12yr 13	Oban 14yr 15

Irish Whisky

Jameson 10	Tullamore Dew 10
Bushmills 9	Sexton Single Malt 12
Bushmills 10yr 13	

Beer

Alabama Craft Beer | 8

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 | 6

Miller Light, Michelob Ultra

Non-Alcoholic | 6

Heineken 0.0

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 & Rose Wines Glass/Bottle

Sparkling Rose, Prince Alexandre France	14/56
Prosecco, Santa Margherita Valdobbiadene , Italy	18/78
Cava Brut Reserva, Bodegas Faustino Catalonia, Spain	12/48
Tormaresca, Salento "Calafuria", Rose Puglia, Italy	14/56

White Wines

Pinot Grigio, Mirabello Veneto, Italy	12/48
Sauvignon Blanc, Stoneleigh Marlborough, New Zealand	16/72
Sauvignon Blanc, Justin Mendocino, California	14/56
Cotes du Rhone Blanc, Les Abeilles Rhône Valley, France <i>*supports research to help restore honey bee colonies</i>	12/48
Chardonnay, Mer Soleil Reserve Santa Lucia Highlands, California	14/56
Chardonnay, Robert Talbott Vineyards Monterey, California	16/72

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Red Wines listed mildest to strongest

	Glass/Bottle
Pinot Noir, Sea Sun by Charlie Wagner California	16/72
Red Blend, Conundrum California	15/60
Rabble, Zinfandel Paso Robles, California	14/56
Barbera Appassimento, Ricossa Piedmont, Italy	18/78
Cabernet Sauvignon, Bonanza California	15/60
Cabernet Sauvignon, Black Stallion Napa Valley, California	25/100
Cabernet Sauvignon, Caymus Napa Valley, California	30/

Bucky's House Wines

	Glass/Bottle
Chardonnay, Le Bonheur Stellenbosch, South Africa	15/60
Cabernet Sauvignon, Le Bonheur Stellenbosch, South Africa	15/60

For the Table

all items prepared for 3-5 people

Crab Claws | 60

herbed remoulade and horseradish cocktail

Ty's Fries | 16

melted clothbound cheddar, crispy bacon, green onions, hot sauce aioli

House-Fried Potato Chips | 14 *v. Add*

gorgonzola blue cheese dip, port wine drizzle

Charcuterie and Artisan Cheese | 60

daily selection of cured meats and artisan cheeses

house-made accoutrements

Small Plate | 34

**Bucky's Seafood Experience | 160*

available after 5pm

gulf shrimp | local oysters

*marinated crab claws | west indie's salad | lobster tail
red chili cocktail, herbed remoulade, champagne mignonette
hot sauce crackers, saltine crackers*

Osetra Caviar | 150

Baked Breads and Spreads | 50

Sundried Tomato & Artichoke Dip

Smoked By-Catch Dip

Beer Cheese Dip

soft pretzels, mango-habanero mustard

hot sauce crackers, parmesan flatbread

V- Vegetarian GF- Gluten Friendly AH- Available After Hours

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

Alert your server if you have any concerns regarding food allergies

Greens n' Things

Birdcage Salad | 15 *r*

baby greens, heirloom tomatoes, cucumbers, sunflower pumpkin and benne seeds, garlic bread croutons, herbed vinaigrette

Crispy Chicken Salad | 22

crisp romaine lettuce, tomato, brown sugar black pepper bacon, clothbound cheddar, grand goddess dressing

Grand Seafood Gumbo | 14

hot sauce crackers

Small Plates

Classic Shrimp Cocktail | 19 *GF. AH*

remoulade, horseradish cocktail

Duck Confit Arancini | 16

hot sauce aioli

BBQ Shrimp Tostadas | 18

red pepper-pineapple pico, guacamole, queso fresco

Entrees

8oz Beef Tenderloin | 48

garlic butter, herbed aioli, bucky's fries and smoked ketchup

Seared Redfish | 35

grilled local vegetables, herbed vinaigrette

Black Bean & Kale Fritters | 18 *GF. r*

pineapple pico, avocado puree

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Sandwiches

all served with house fried potato chips

***Bucky's Burger | 21**

*caramelized onions, roasted tomatoes, smoked gouda,
lettuce, toasted challah*

Grilled Chicken Bacon Club | 17

*marinated grilled chicken, black pepper brown sugar bacon,
clothbound cheddar, swiss, lettuce, tomato, herb aioli*

***Prime Rib or Blackened Redfish Reuben | 24**

house-made kraut, swiss, russian dressing, rye bread

Desserts

Crème Brûlée | 11

raspberries

Chocolate Dome | 11

flourless cake, chocolate glaze, raspberries

After Dinner Cocktails

Bucky's Coffee | 16

*hot coffee, baileys, kalhúa, & grand marnier, topped with
whipped cream*

Espresso Martini | 16

chilled espresso, vanilla vodka, kalhúa

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