

Bucky's LOUNGE

"Fill the bucket of others"
-Bucky Miller

Hours of Operation:

Monday - Thursday | 5:00pm - 12:00am

Friday | 4:00pm - 12:00am

Saturday & Sunday | 11:00am - 12:00am

Nightly entertainment begins at 8:00pm

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

Aura J. "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."
Alabama Shine unaged 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

Basil Hayden Rye, Pomegranate,
Angostura, 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

Grand Bourbon-ade | 11.00

Makers Mark, fresh strawberries & fresh lemon

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.

Magazine Street | 12.00

Beefeater Gin, B&B, fresh lemon,
estate honey-mint syrup, topped with chamomile mist

Bermuda Banger | 11.00

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

Seven-Four Dogwood | 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 therefore may not be available at all times.

Pappy Van Winkle 10 year 75.00

Pappy Van Winkle 12 year 85.00

Pappy Van Winkle 20 year 190.00

Pappy Van Winkle 23 year 240.00

A.H, Hirsch Reserve Straight 360.00

Makers Mark 10.00

Makers 46 10.00

George T. Staggs 40.00

Staggs Jr. 32.00

Detting Small Batch 9.00

Detting Single Barrel Cask Strength | 15.00

Buffalo Trace Single Oak Project Barrel # 52 75.00

Buffalo Trace Single Oak Project Barrel # 180 75.00

Buffalo Trace Single Oak Project Barrel # 148 75.00

Buffalo Trace Single Oak Project Barrel #168 75.00

Weller Special Reserve 7 yr. 12.00

Weller Antique 107 14.00

Old Soul 12.00

Grand Bourbon Experience Continued...

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 therefore may not be available at all times.

Blanton's Original Single Barrel 14.00

Basil Hayden's 12.00

Eagle Rare 10Yr 10.00

Col. E.H. Taylor Jr. Single Barrel 21.00

Col. E.H. Taylor, Small Batch 21.00

Knob Creek 10.00

Bulleit 10.00

Willet Pot Still Reserve 10.00

Elijah Craig Small Batch 10.00

Elijah Craig Barrel Proof 13.00

Bakers 12.00

Woodford 10.00

Gentleman Jack 10.00

Bookers 12.00

Little Book 13.00

1792 Small Batch 11.00

1792 Full Proof 15.00

Elmer T. Lee 18.00

Belle Meade, 9 yr. Sherry Cask 21.00

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

Cru Rum Flight | 13.00

Alabama Rum Aged in Red Wine Barrels,
White Wine Barrels and Tequila Barrels

Beer

Alabama Craft Beer | 6.25

MuChaCho - Mexican Style Lager - Good People Brewing
Fairhope Fifty One - American Pale Ale - Fairhope Brewing
Good People - IPA- Good People Brewing
Cart Barn Light - Light Lager - Back Forty Brewing
Richter's - Pilsner - Goat Island Brewing

Domestic Beer | 5.25

Bud Light, Miller Light, Michelob Ultra

Non-Alcoholic | 5.25

Heineken 0.0

More Whiskey Options

Bulleit Rye 10.00
Sazerac Rye 12.00
E.H. Taylor Rye 29.00
Knob Creek Rye 10.00
Basil Hayden Rye 12.00
Alabama Clyde Mays 9.00
Clyde May's Cask Strength 14.00
Jameson Irish 9.00
Bushmills Irish 8.00

Scotch

J&B 8.00
Dewars 9.00
Chivas 9.00
Johnnie Walker Red 9.00
Johnnie Walker Black 12.00
Glenmorangie 10yr 12.00
Glenlivet 12yr 12.00
Glenlivet 21yr Archive 30.00
Glenfiddich 12yr 12.00
Glenfiddich 18yr 18.00
Balvenie 12yr 15.00
Oban 14yr 15.00
Mccallan 12yr 15.00
Mccallan 18yr 28.00
Dewars Signature 45.00
Laphroaig 10yr 12.00
BenRiach 16yr 22.00
Johnnie Walker Blue 45.00

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 & Rose Wines

Glass

Bottle

Prosecco, Coste Petrai

12.00

48.00

Veneto, Italy

Rosé, Vrac

14.00

56.00

Rhône, France

White Wines

listed mildest to strongest

Pinot Grigio, Riff

12.00

48.00

Veneto, Italy

Sauvignon Blanc, Emmolo

14.00

56.00

Napa Valley, California

Chardonnay, Sea Sun by Caymus

12.00

48.00

California

Chardonnay, Mer Soleil, "Silver". Unoaked

14.00

56.00

Santa Lucia Highlands, California

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Red Wines listed mildest to strongest	Glass	Bottle
Pinot Noir, Elouan Oregon	14.00	56.00
Pinot Noir, Diora California	18.00	72.00
Malbec, Tilia Argentina	12.00	48.00
Red Blend, Conundrum California	14.00	56.00
Cabernet Sauvignon, Bonanza by Caymus California	15.00	60.00
Cabernet Sauvignon, Black Stallion Napa Valley, California	18.00	72.00
Porto, Bin 27, Fonseca, NV, Douro, Portugal	16.00	72.00

Tapas

Ⓜ Olives & Almonds | 8

thyme, satsuma, Calabrian chili

Ⓜ Gulf Shrimp Cocktail | 16

1/2 pound, serrano cocktail, horseradish remoulade

Ⓜ Crab & Endive | 12

West Indies

Meat, Mustard & Pickles | 18

terrine, pate, ham, sausage

Artesian Cheeses | 18

apricot mostarda, almond & fig cakes, apples, grapes

Pecan Hummus | 9

pecan oil, crudité and warm pita

Smoked Gulf By-Catch Dip | 12

jalapeño, white cheddar, hot sauce crackers

Herbed Parmesan Fries | 10

smoked ketchup, herb aioli

Shrimp & Potato Croquettes | 12

hot mayo sauce

1 LB Fried Local Crab Claws | 42

serrano cocktail, horseradish remoulade

Smoked Short Rib 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.

Ⓜ Items marked with this symbol are Gluten Friendly.

Alert your server if you have any concerns regarding food allergies

Larger Plates

16 oz. 1855 Ribeye* | 45

Grand butter, fries, smoked ketchup

Smoked Shrimp Quesadilla | 16

black beans, pepper jack & cotija, guacamole,
pico & sour cream

Bucky's Cheeseburger* | 18

cooked medium well and served with LTO, short rib debris,
cheddar, house pickles, challah bun, fries

Chicken Bacon BBQ Sandwich | 14

swiss cheese, pickles, sliced onion, fries

Grand Club Sandwich | 14

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

Blackened Redfish Rueben | 19

Russian dressing, swiss, horseradish coleslaw, rye, fries

Dessert

Crème Brûlée | 8

raspberries

Apple Tarte Tatin | 8

cinnamon sugar | add ice cream +2

Caramel, White & Dark Chocolate

Mousse Cake | 8

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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 x 45 17.00
Ashton, Prime Minister, Toro	6 7/8 x 48 20.00
Arturo Fuente, Lonsdale, Chateau Fuente	Dominican Republic
	6 3/4 x 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 x 52 26.00