Aura I. "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

diplomatico reserva exclusivea, 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 Blood Oath #3 | 78 Bowman Brothers Small Batch | 20 Breckenridge | 16 Buffalo Trace | 14 Bulleit | 12 Chattanooga Straight Bourbon Whiskey | 35 Calumet 10yr | 15 Calumet Farm Single Rack 15yr | 25 Calumet Single Rack 16 yr | 30 Eagle Rare 10 Yr | 20 Eagle Rare 17 yr | 150 Four Roses Yellow Label | 10 Four Roses Small Batch | 11 Four Roses Limited Small Batch | 25 George T. Stagg | 70 Horse Soldier Reserve, Barrel Strength | 25 Joseph Magnus Cigar Blend | 50 Kentucky Owl, The Wiesman | 12

Grand Bourbon Experience

Continued...

Kentucky Owl, Confiscated 48
Kentucky Ówl, Takumi Edition 120
Knob Creek 12
Knob Creek 12 year 16
Larceny Small Batch 15
Lux Row Double Single Barrel 30
Maker's 46 12
Maker's Mark 12
Maker's Mark, Cellar Aged 40
Michter's Small Batch 15
Old Ezra 7yr 25
Old Soul 12
Pappy Van Winkle 12 year 300
Pappy Van Winle 15 Year 350
Peerless Small Batch 35
Penelope Barrel Strength 50
Penelope Architect 40
Pinhook 25
Remus Single Barrel 25
Remus Gatsby Reserve 50
Stag Jr. 35
The Clover Single Barrel 4 year 16
Thomas S. Moore Chardonnay Cask 30
Whistle Pig Bourbon 14
William Larue Weller 140
Woodford Reserve 14
Woodford Reserve, Double Oaked 18
Woodford Reserve, Batch Proof 45
Yellowstone 12
Yellowstone Limited Edition I 25

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 X | 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
El Mayor Extra Anejo | 120
Maestro Dobel 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

Glenfiddich 14yr | 15 Glenfiddich 18yr | 18 The Glenlivet 12yr | 13 Glenmorangie 10yr | 12 J&B | 10 Johnnie Walker Red | 12 Johnnie Walker Black | 13 Johnnie Walker Blue | 45 Laphroaig 10yr | 14 Monkey Shoulder | 14 The Macallan 12yr | 15 The Macallan 18yr | 25 Oban 14yr | 15

Irish Whisky

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

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 Rhone Valley, France *supports research to help restore honey bee colonies	12/48
Chardonnay, Mer Soleil Reserve Santa Lucia Highlands, California	14/56
Chardonnay, Robert Talbott Vineyards Monterey, California	16/72

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, 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	15/60
Stellenbosch, South Africa	
Cabernet Sauvignon, Le Bonheur	15/60
Stellenbosch, South Africa	

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 Y. A.A. 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. AAR 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. Y pineapple pico, avocado puree

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

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

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

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

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