

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 12pm - 12am

Sunday 11am - 12am

Food Service:

Monday - Friday 4pm - 10pm

Saturday 2pm - 10pm

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."

milagro reposado, muchacho mexican-style lager,
whiskey willy's bloody mary mix

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.

goslings dark rum, fresh grapefruit,
brown sugar simple syrup, goslings ginger beer

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

Feelin' Peachy | 16

basil hayden bourbon, peach-basil simple syrup,
fresh orange, lemon and lime

Upright Empress 15

empress gin, st. germain, fresh lemon, ginger beer

La Moda | 15

tres generaciones anejo, frangelico, chocolate bitters,
luxardo cherry juice, orange peel

Martini Royale | 16

wheatley vodka, chambord, fresh lime,
topped with sparkling rosé

Point Clear of Stress | 13

wheatley vodka, rumhaven coconut and peach schnapps
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

Alabama Bourbon-ade | 14

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

Bourbon Experience

Some of these bourbons are highly allocated and
may not always be available

| | |
|--|-----|
| 1792 Full Proof | 28 |
| Angels Envy | 20 |
| Bakers | 20 |
| Booker's | 18 |
| Little Book | 45 |
| Bardstown Chateau de Laubade | 75 |
| Bardstown Collaborative, Silver Oak | 54 |
| Bardstown Discovery Series | 50 |
| Basil Hayden's | 12 |
| Blanton's Original Single Barrel | 20 |
| Blanton's Gold | 50 |
| Blackened, "72 Seasons" | 25 |
| Bowman Brothers Small Batch | 16 |
| Breckenridge | 16 |
| Buffalo Trace | 14 |
| Bulleit | 12 |
| Chattanooga Straight Bourbon Whiskey | 35 |
| Calumet Single Rack 16 year | 40 |
| Eagle Rare 10 year | 20 |
| Eagle Rare 17 year | 150 |
| Early Times, Bottled in Bond | 12 |
| E.H. Taylor Barrel Proof | 49 |
| E.H. Taylor Small Batch | 22 |
| Elmer T. Lee | 48 |
| Four Roses Yellow Label | 10 |
| Four Roses Small Batch | 11 |
| Garrison Brothers, Balmorhea | 38 |
| George T. Stagg | 70 |
| Holladay, Soft Red Wheat | 16 |
| Horse Soldier Reserve, Barrel Strength | 25 |
| Isaac Bowman, Port Finish | 32 |
| John J Bowman Single Barrel | 26 |
| Joseph Magnus Cigar Blend | 50 |

Bourbon Experience

Kentucky Owl, The Wiseman | 18
Kentucky Owl, Takumi Edition | 120
Knob Creek | 12
Knob Creek 12 year | 16
Knob Creek, Single Barrel Reserve | 26
Knob Creek 18 |
Larceny Small Batch | 15
Lux Row Double Single Barrel | 30
Maker's 46 | 12
Maker's Mark | 12
Michter's Small Batch | 15
Old Ezra 7 year | 25
Old Forester 1924 10 year | 40
Pappy Van Winkle 10 year | 125
Pappy Van Winkle 12 year | 150
Pappy Van Winkle 15 year | 175
Pappy Van Winkle 23 year | 250
Peerless Small Batch | 22
Peerless Double Oaked | 32
Penelope Architect | 20
Penelope Barrel Strength | 18
Penelope, Valencia | 26
Pinhook | 22
Remus Gatsby Reserve | 50
Stagg Jr | 48
Whistle Pig Bourbon | 14
Willet Pot Still | 18
Weller Anique 107 | 25
Weller Special Reserve 7 year | 40
Weller Full Proof | 50
Weller Single Barrel | 76
Weller C.Y.P.B | 120
William Larue Weller | 140
Woodford Reserve | 14
Grand Hotel Barrel Select Woodford Reserve | 16
Woodford Reserve, Double Oaked | 18
Woodford Reserve, Double, Double Oaked | 55
Woodford Reserve, Batch Proof | 45

Continental & Rye

Baker's High Rye | 25
Jack Daniel's Bonded | 12
Gentleman Jack | 12
Clyde Mays Alabama | 12
Bulleit Rye | 12
Sazerac Rye | 12
Knob Creek Rye | 14
Michter's Rye | 15
Pappy Van Winkle Rye | 160
Templeton Rye | 80
Thomas Handy Rye | 140
Chris Stapleton's, Traveler | 18
Dread River Rye | 15
Ezra Brooks | 12

Old Forester Single Barrel Rye | 23
Peerless Rye | 50
Pinhook Rye | 30
Whistlepig:
Piggyback Rye | 12
Piggyback Rye: Stake F1 Team | 14
Summer Stock, Pit Viper | 20
Camp Stock | 20
Small Batch 10 yr | 17
Estate Oak Rye 15 yr | 54
Double Malt Rye 18yr | 125
The Boss Hog IX | 162
The Boss Hog X | 186
The Boss Hog XI | 204

Tequila

1800 Silver | 10
Hornitos Reposado | 11
Herradura Anejo | 15
Casamigos Blanco | 12
Casamigos Anejo | 15
Corazon Expressiones, Sazerac | 35
Corazon Expressions, Artisanal | 20
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 Reposado Rosa | 42
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

Scotch Whisky

| | |
|------------------------------|----------------------------|
| Balvenie 12 year 15 | Glenfiddich 18 year 18 |
| Balvenie 21 port cask 60 | The Glenlivet 12 year 13 |
| Balvenie 30 year 360 | Glenmorangie 10 year 12 |
| BenRiach 16 year 22 | J&B 10 |
| Chivas Regal 13 | Johnnie Walker Red 12 |
| The Dalmore: | Johnnie Walker Black 13 |
| Port Wood 12 year 26 | Johnnie Walker Blue 45 |
| The Dalmore 15 year 39 | Laphroaig 10 year 14 |
| Cigar Malt Reserve 45 | Monkey Shoulder 14 |
| Dewars White Label 10 | The Macallan 12 year 22 |
| Dewars "Scratched Cask" 15 | The Macallan 15 year 58 |
| Dewars Signature 45 | The Macallan 18 year 102 |
| Glenfiddich 12 year 13 | Oban 14 year 15 |

Irish Whisky

| | |
|------------------------|-----------------------------|
| Jameson 10 | Sexton Single Malt 12 |
| Bushmills 9 | Tullamore D.E.W. 10 |
| Bushmills 10 year 13 | Five Farms Irish Cream 12 |

Beer

Alabama Craft Beer | 8

Grand Hotel, Blonde Ale- Back Forty Brewing, Gadsden, AL
MuChaCho - Mexican Style Lager - Good People 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

Hard Seltzer | 10

Pink Delicious- Fairhope Brewing Company, Fairhope AL

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 |
| Blanc de Noirs, Bravium Anderson Valley, California | 25/125 |
| Rose of Sangiovesse, Alexander Valley Vineyards Sonoma, California | 14/56 |

White Wines

| | |
|---|-------|
| Pinot Grigio, Benvolio Friuli-Venezia Giulia | 12/48 |
| Sauvignon Blanc, Stoneleigh Marlborough, New Zealand | 16/72 |
| Sauvignon Blanc, Justin Mendocino, California | 14/56 |
| Hugues Beaulieu, Picpoul de Pinet Languedoc, France | 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 | Glass/Bottle |
|---|--------------|
| Pinot Noir, Sea Sun California | 16/72 |
| Pinot Noir, Outlier Anderson Valley, California | 18/78 |
| Pinot Noir, Argyle BloomHouse Willamette Valley, Oregon | 16/72 |
| Cabernet Sauvignon, Paso D'Oro Paso Robles, California | 15/60 |
| Cabernet Sauvignon, Bonanza California | 15/60 |
| Red Blend, Orin Swift, 8 Years in the Desert Napa Valley, California | 25/125 |
| Cabernet Sauvignon, Caymus Napa Valley, California | 30/- |

| Bucky's House Wines | Glass/Bottle |
|--|--------------|
| Chardonnay, Le Bonheur Western Cape, South Africa | 15/60 |
| Cabernet Sauvignon, Le Bonheur Stellenbosch, South Africa | 15/60 |

For the Table

all items designed for sharing with 3-5 people

Fried Crab Claws** | 75

herbed remoulade and horseradish cocktail

Boudin Balls | 17

pickled okra slaw, local tomatoes, herbed remoulade

Southern Potatoes | 16 GF

*crispy roasted local potatoes, clothbound cheddar,
Alabama white sauce, green onions, pickled sweet peppers*

1/2 Dozen Charred Oysters** | 27

*smoked bacon, melty cheeses,
garlic herb butter with garlic bread and crackers*

Smoked Peanut Hummus | 15 V, AH

*sweet peppers, baby carrots, pickled okra,
roasted peanuts, chili crisp, grilled pita bread*

Classic Shrimp Cocktail** | 19 GF, AH

remoulade, horseradish cocktail

Salmon Rillettes and Caviar** | 19

salmon caviar, crème fraîche, herb salad, toasted brioche

Charcuterie and Artisan Cheese | 41 AH

*daily selection of cured meats and artisan cheeses
house-made accoutrements*

Spiced Tortilla Chips and Dips | 14 V, AH

fire-roasted salsa, guacamole

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.

**To insure the best quality, our fish and shellfish products are sourced both within the USA (AL, FL, MS, LA, HI) and imported outside of the USA through reliable vendors.

Alert your server if you have any concerns regarding food allergies

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

Greens n' Things

Birdcage Salad | 15 v

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

Crispy Chicken Salad | 23

crisp romaine lettuce, tomato, brown sugar black pepper bacon, cheddar and swiss cheese, grand goddess dressing

Black and Blue Salad | 28

shaved and blackened prime rib, tangled greens, pickled onions, bayley hazen blue cheese, tomatoes, fried onions, sweet vidalia dressing

Grand Seafood Gumbo | 15**

hot sauce crackers

Entrees

Seared Redfish | 35**

grilled local vegetables, herbed vinaigrette

Beef Short Rib Pie | 26

hearty beef short rib, smoked gouda and umami in savory puff pastry, with grilled local vegetables

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Sandwiches

*all served with bucky's fries
load with clothbound cheddar, green onions and bacon for \$5*

***The Classic 3 Cheeseburger | 21**

*8oz fresh all beef patty, provolone, cheddar, swiss,
lettuce, tomato, pickles, brioche bun*

***The Texas Patty Melt | 21**

*8oz fresh all-beef patty, provolone cheese, caramelized peppers and
onions, vidalia aioli, thick sliced buttery bread*

Grilled Chicken Bacon Club | 18

*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

Churro Fries | 11

cinnamon sugar dusted, spiced pecan praline sauce, strawberry jam

Bushwhacker Trifle | 11 AH

*milk chocolate mousse, rum cake crumble, baileys and
sweet coconut mousse*

After Dinner Cocktails

Bucky's Coffee | 16

*hot coffee, five farms irish cream, kalhúa, & grand marnier,
topped with whipped cream*

Espresso Martini | 16

chilled espresso, vanilla vodka, kalhúa

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After Dinner Drinks

Cognac

Courvoisier VS | 16

Hennessy VS | 14

Hennessy VSOP | 18

Hennessy XO | 69

Remy Martin VSOP | 18

Remy Martin XO | 63

Pitaud XO | 42

Louis XIII | 350

Port Wine

Fonseca, Bin 27 | 15

Fonseca, Ruby Port | 10

Cigars

Macanudo Gold, Shakespeare, Lonsdale
6 1/2x45 | 17

Ashton, Prime Minister, Toro
6 7/8 x 48 | 20

Perdomo, Lot 23, Toro
6x50 | 11

AVO Classic no. 2 Tubos
6x50 | 20

Romeo Y Julieta, Vintage III, Robusto
5x50 | 19

Monte Cristo White Lable, Torpedo
6 1/8x52 | 26