
WALLACE NEFF

HERITAGE BAR

EST. 1923



Wallace Neff was an architect based in Southern California and was largely responsible for developing the region's distinct architectural style referred to as "California" style. Neff was a student of architect Ralph Adams Cram and drew heavily from the architectural styles of both Spain and the Mediterranean as a whole, gaining extensive recognition from the number of celebrity commissions. The Wallace Neff Heritage Bar is a nod to the history of this venue and bears the name of the man whose work still lives at the Inn today.

LOUNGE FARE

MEDITERRANEAN HUMMUS <i>Cucumber, Olives, Roasted Peppers, Crispy Chickpeas, Pita Chips</i>	21
CHILLED SHRIMP COCKTAIL <i>Classic Cocktail Sauce, Horseradish, Lemon</i>	27
FRIED CHICKEN BITES <i>Calabrian Chili Aioli, Thyme Honey Drizzle</i>	22
CAESAR SALAD <i>Garlic Croutons, Pecorino</i>	18
SMASH BURGER <i>American Cheese, Onion, Pickles, Shredded Iceberg, Special Sauce, Fries</i>	27

SIGNATURE COCKTAILS

HERITAGE GROVE <i>Hendry's Vodka, Apricot, Bergamot, Lemon</i>	19
CHAPPARAL BLOOM <i>Código Blanco Tequila, Cucumber, Fresno Chili, Cilantro, Green Chartreuse, Lime</i>	24
EAST END REVIVAL <i>Monkey 47 Gin, Lillet Blanc, Quince</i>	25
LIBBEY'S LINEAGE <i>Clear Creek 8 Year Brandy, Apple, Gin, Chamomile, Citrus, Tonic</i>	19
THE ELDERS <i>Buffalo Trace Bourbon, Barley Tea, Walnut Bitters</i>	22
ROSE FALLS <i>Los Vecinos Mezcal, Strawberry, California Amaro, Maraschino, Grapefruit, Lime</i>	21

PIXIE COCKTAILS

PIXIE MARGARITA <i>Tequila, Pixie Juice, Lime, Agave</i>	19
PIXIE CORRETTO <i>Vodka, Angelino Amaro, Pixie Juice, Espresso</i>	19
PIXIE SIDECAR <i>Cognac, Pixie Juice, Cointreau, Sugar Rim</i>	19

As part of our continued commitment to sustainability, all produce at the Wallace Neff Heritage Bar is 100% organic, with the majority of product being sourced from Ojai farms. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

WINE BY THE GLASS

SPARKLING

BLANC DE BLANCS <i>Borgo Maragliano, Alta Langa 2020</i>	19
BRUT <i>Domaine Carneros, Carneros 2020</i>	22
BRUT <i>Billecart-Salmon "Brut Reserve," Mareuil-sur-Aÿ NV</i>	30
BRUT ROSÉ <i>Laurent-Perrier, Champagne NV</i>	40
BRUT <i>Krug "Grande Cuvée," Reims NV</i>	65

WHITE

SAUVIGNON BLANC <i>Von Winning "II", Pfalz 2024</i>	15
CARRICANTE <i>Massimo Lentsch, Terre Siciliane Bianco 2022</i>	17
PINOT GRIGIO <i>Massican, California 2025</i>	18
CHARDONNAY <i>Donnachadh, Sta. Rita Hills 2023</i>	23
CHARDONNAY <i>Kistler "Les Noisetiers," Sonoma Coast 2024</i>	35

RED

BARBERA D'ALBA <i>Oddero, Piedmont 2023</i>	18
GAMAY <i>Story of Soil, Martian Vineyard, Alisos Canyon 2024</i>	19
GRENACHE A <i>Tribute to Grace, Santa Barbara County 2023</i>	20
PINOT NOIR <i>Sandhi, Sta. Rita Hills 2023</i>	24
BAROLO <i>Castello di Verduno, Piedmont 2021</i>	27
CABERNET SAUVIGNON <i>Heitz Cellar, Napa Valley 2021</i>	35
CABERNET SAUVIGNON <i>The Mascot by Harlan, Napa Valley 2020</i>	65

DRAFT BEER

VENTURA LIGHT LAGER <i>MadeWest Brewing Co.</i>	12
JIMMY'S BLONDE ALE <i>Firestone Walker Brewing Co.</i>	11
TEE TIME PILSNER <i>Island Brewing Co.</i>	12
WHITE PIXIE ALE <i>Ojai Valley Brewery</i>	12
FOG LIGHTS HAZY IPA <i>Transmission Brewing</i>	12
VALKYRIE AMBER ALE <i>Engren Brewing Co.</i>	12
CHIEF PEAK INDIA PALE ALE <i>Topa Topa Brewery</i>	12
CHERRY & LIME HARD SELTZER <i>Ashland</i>	12

NON-ALCOHOLIC BEVERAGES

ELDERFLOWER <i>Giffard Elderflower, Honey, Lemon, Soda</i>	14
PIÑA FIX <i>Aqava Agave de Los Andes Refugio, Pineapple, Lime</i>	14
NAH-GRONI <i>Namari, Martini & Rossi Floreale, Lyre's Italian Orange</i>	14
KALLY <i>'Golden Sparkler' Non-Alcoholic Sparkling Wine</i>	15

For parties of 8 or more, an automatic 20% gratuity, which is distributed entirely to employees, will be added to the bill.