
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

WHITE BEAN HUMMUS	20
<i>Lemon, Garlic Confit, Garden Herbs, Toasted Flatbread, Garden Crudite</i>	
CHILLED SHRIMP COCKTAIL	26
<i>Classic Cocktail Sauce, Horseradish, Lemon</i>	
FRIED CHICKEN BITES	22
<i>Calabrian Chili Aioli, Thyme Honey Drizzle</i>	
CAESAR SALAD	18
<i>Garlic Croutons, Pecorino</i>	
SMASH BURGER	27
<i>American Cheese, Onion, Pickles, Shredded Iceberg, Special Sauce, Fries</i>	

SIGNATURE COCKTAILS

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

PIXIE INSPIRED COCKTAILS

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

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>	50

WHITE

SAUVIGNON BLANC <i>Von Winning "II", Pfalz 2024</i>	15
CORTESE <i>La Raia "Vigna Madonnina", Gavi Riserva 2021</i>	17
CHENIN BLANC <i>Lieu Dit, Santa Ynez Valley 2024</i>	18
CHARDONNAY <i>Donnachadh, Sta. Rita Hills 2023</i>	23
CHARDONNAY <i>Kistler "Les Noisetiers," Sonoma Coast 2023</i>	35

RED

BARBERA D'ASTI <i>Paolo Conterno "Bricco," Piedmont 2022</i>	17
GAMAY <i>Âmevive, Santa Barbara County 2024</i>	19
GRENACHE <i>A Tribute to Grace, Santa Barbara County 2023</i>	20
PINOT NOIR <i>Sandhi, Sta. Rita Hills 2023</i>	24
NEBBIOLO <i>Serio & Battista Borgogno, Barolo 2021</i>	26
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>Enegren 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 COCKTAILS

ELDERFLOWER <i>Giffard Elderflower, Honey, Lemon, Soda</i>	14
PIÑA FIX <i>Aqara Agave de Los Andes Refugio, Pineapple, Lime</i>	14
NAH-GRONI <i>Namari, Martini & Rossi Floreale, Lyre's Italian Orange</i>	14

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