
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

CHILLED SHRIMP COCKTAIL

Classic Cocktail Sauce, Horseradish, Lemon

25

ROASTED GARLIC HUMMUS

Herb Salsa, Crispy Garlic, Grilled Flatbread

17

FRIED CHICKEN BITES

Calabrian Chili Aioli, Thyme Honey Drizzle

22

WARM CRAB DIP

Grilled Flatbread, Smoked Gouda, Lemon, Sweet Corn

24

SMASH BURGER

American Cheese, Onion, Pickles, Shredded Iceberg, Special Sauce, Fries

27

SIGNATURE COCKTAILS

NEFF'S NECTAR

Fig Eau de Vie, Honey, Scarpetta Sparkling Rose, Walnut Bitters

18

LOST HORIZON

Hendry's Vodka Infused with Sage, Dolin Blanc Vermouth, Lillet Blanc

18

LIBBEY'S LIBATION

209 Gin, Liquore delle Sirene Aperitivo Rosso, Amaro Nonino

18

EAST END

Codigo Blanco Tequila, Alipus Mezcal, Green Bell Pepper, Lime Juice

19

MEDITATION MOUNT

Bulleit Rye, Honey, Elderberry and Lemon Juice, Fever Tree Soda

18

MATILIJA MANHATTAN

Maker's Mark Bourbon, Roasted Red Apple, Dolin Rouge Vermouth, Angostura Bitters

21

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

SPUMANTE ROSÉ <i>Scarpetta “Timido,” Colli Orientali NV</i>	16
BRUT <i>Domaine Carneros, Carneros 2019</i>	18
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

PINOT GRIGIO <i>Scarbolo, Friuli-Venezia Giulia 2021</i>	15
SAUVIGNON BLANC <i>Weingut Niklas, Alto Adige 2022</i>	17
CHENIN BLANC <i>Lieu Dit, Santa Ynez Valley 2021</i>	18
CHARDONNAY <i>Mail Road, Sta. Rita Hills 2021</i>	22
CHARDONNAY <i>Kistler “Les Noisetiers,” Sonoma Coast 2021</i>	35

RED

BARBERA D’ASTI <i>Paolo Conterno “Bricco,” Piedmont 2020</i>	17
GAMAY <i>Domaine de Marrans “Corcelette,” Morgon 2021</i>	19
GRENACHE & SYRAH <i>Whitcraft Winery, Santa Barbara 2022</i>	20
PINOT NOIR <i>Sandhi, Sta. Rita Hills 2022</i>	24
NEBBIOLO <i>Serio & Battista Borgogno, Barolo 2019</i>	26
CABERNET SAUVIGNON <i>Heitz Cellar, Napa Valley 2018</i>	35
CABERNET SAUVIGNON <i>The Mascot by Harlan, Napa Valley 2019</i>	65

DRAFT BEER

VENTURA LIGHT LAGER <i>MadeWest Brewing Co.</i>	11
JIMMY’S BLONDE ALE <i>Firestone Walker Brewing Co.</i>	10
FRUITLANDS GOSE <i>Modern Times</i>	11
WHITE PIXIE ALE <i>Ojai Valley Brewery</i>	11
FOG LIGHTS HAZY IPA <i>Transmission Brewing</i>	11
STARRY NIGHT STOUT <i>Island Brewing Co.</i>	11
CHIEF PEAK INDIA PALE ALE <i>Topa Topa Brewery</i>	11
CHERRY & LIME HARD SELTZER <i>Ashland</i>	11

NON-ALCOHOLIC COCKTAILS

LAVENDER LEMONADE <i>Estate Lavender, Fresh Lemon Juice</i>	9
EARL GREY FIZZ <i>Earl Grey Tea, Pear, Sage, Ojai Honey, Soda Water</i>	9
THE BOTANIST <i>Seedlip Garden Non-Alcoholic Spirit, Strawberry, Coriander</i>	12
