
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 <i>Classic Cocktail Sauce, Horseradish, Lemon</i>	25
ROASTED GARLIC HUMMUS <i>Herb Salsa, Crispy Garlic, Grilled Flatbread</i>	17
HOUSEMADE GUACAMOLE <i>Served with Fire Roasted Salsa and Warm Tortilla Chips</i>	16
SPICY WINGS <i>Estate Herbs and Spices, Calabrian Chilies, Blue Cheese</i>	17
WARM CRAB DIP <i>Grilled Flatbread, Smoked Gouda, Lemon, Sweet Corn</i>	24
WALLACE NEFF BURGER <i>Aged White Cheddar, Garlic Aioli, Lettuce, Tomato, Onion, Pickles, Fries</i>	27

SIGNATURE COCKTAILS

ENERGY VORTEX <i>Matcha-Infused Hendry's Vodka, Grapefruit, Yuzu, Simple Syrup, Aquafaba</i>	18
OFF THE AVENUE <i>Wilder Gin, Plum-Infused Blanc Vermouth, Lime Brine, Lemon, Turmeric</i>	18
MEDITATION MOUNT <i>Alipus Mezcal, Appleton Rum, Coconut, Lime, Agave Nectar</i>	18
LOST HORIZON <i>OVI Codigo Reposado, Carrot, Ginger, Lemon, Dried Ancho Reyes Chili Agave</i>	19
MATILIJ MANHATTAN <i>Maker's Mark Bourbon, Housemade Banana Sweet Vermouth, Angostura Bitters</i>	18
WAGYU, WHISKEY, AND WALLACE <i>A5 Wagyu Tallow Fat-Washed Rye, Angostura and Orange Bitters</i>	22

CENTENNIAL COCKTAILS

Cocktails from a bygone era, in celebration of the Inn's 100th year

BEE'S KNEES <i>Monkey 47 Gin, Lemon Juice, Ojai Honey</i>	25
PIXIE SIDECAR <i>Cognac, Pixie Tangerine Juice, Cointreau, Sugar Rim</i>	18
BOULEVARDIER <i>Black Market Rye, Bruto Americano, Antica Formula, Ojai Rosemary</i>	18

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 2018</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>Erste + Neue, Alto Adige 2022</i>	17
CHENIN BLANC <i>Lieu Dit, Santa Ynez Valley 2020</i>	18
CHARDONNAY <i>Kistler “Les Noisetiers,” Sonoma Coast 2020</i>	35
CHARDONNAY <i>Olivier Leflaive, Pernand-Vergelesses 2020</i>	40

RED

BARBERA D’ASTI <i>Paolo Conterno “Bricco,” Piedmont 2020</i>	17
GAMAY <i>Yohan Lardy “Les Michelons,” Moulin-à-Vent 2020</i>	19
PINOT NOIR <i>Sandhi, Sta. Rita Hills 2021</i>	22
SYRAH <i>The Joy Fantastic, Sta. Rita Hills 2019</i>	23
NEBBIOLO <i>Serio & Battista Borgogno, Barolo 2018</i>	26
CABERNET SAUVIGNON <i>Heitz Cellar, Napa Valley 2017</i>	35
CABERNET SAUVIGNON <i>The Mascot by Harlan, Napa Valley 2018</i>	55

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
BLACK BUTTE PORTER <i>Deschutes Brewing</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
ROSE VALLEY FALLS <i>Hibiscus Rosehips Shrub, Soda Water, Pomegranate Seeds</i>	9
THE BOTANIST <i>Seedlip Garden Non-Alcoholic Spirit, Strawberry, Coriander</i>	12
