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# WALLACE NEFF

HERITAGE BAR

EST. 1923

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*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.*

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## LOUNGE FARE

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ARTISAN CHEESES & CHARCUTERIE <i>Served with Seasonal Accompaniments</i>	24
BURRATA BRUSCHETTA <i>Baby Tomato, Basil, Balsamic, Local Olive Oil</i>	12
WALLACE'S CRAB CAKE <i>Cilantro and Basil Slaw, Sriracha Aioli</i>	16
TRUFFLE FRIES <i>Parmesan, Herbs, Creamy Truffle Fonduta</i>	12
SPICY YELLOWFIN TUNA TARTARE <i>Local Avocado, Micro Cilantro, Scallion, Crispy Papadum</i>	17
CRISPY CALAMARI <i>Spicy Tomato Sauce</i>	15
THE 1923 BURGER <i>Classic Cheese Burger with Lettuce, Tomato, Onion, Pickle, Cheddar, and Fries</i>	19

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## SIGNATURE COCKTAILS

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FIZZY LIBBEY <i>Domaine Carneros Brut, Honey Syrup, Lemon Sorbet, Estate Rosemary</i>	16
A CLOCKWORK ORANGE <i>Wilder Gin, Campari, Vermouth, Basil, Balsamic Reduction</i>	16
NEFF'S NECTAR <i>Cantaloupe Infused Hangar One Vodka, Domaine de Canton, Ginger-Peach Shrub, Lemon Juice, Soda Water</i>	16
FATHER JUNIPERO <i>Casa Dragonos Silver Tequila, Mezcal, Rosemary Simple Syrup, Basil, Bell Pepper, Lime</i>	17
SMOKEY & THE BANDIT <i>The Inn's Private Label Whistlepig 10 Year Rye, Cinnamon Smoke, Jerry Thomas Bitters, Maple</i>	18

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## WINE BY THE GLASS

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### SPARKLING

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SPUMANTE ROSÉ NV <i>Scarpetta "Timido," Colli Orientali</i>	15
BRUT 2013 <i>Domaine Carneros, Carneros</i>	16
BRUT NV <i>Taittinger "La Française," Reims</i>	25
BRUT NV <i>Delamotte, Le Mesnil-sur-Oger</i>	30

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### WHITE

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SAUVIGNON BLANC 2016 <i>Stolpman Vineyards, Ballard Canyon</i>	14
PINOT GRIGIO 2016 <i>Scarbolo, Friuli-Venezia Giulia</i>	15
CHENIN BLANC 2015 <i>Lieu Dit, Santa Ynez Valley</i>	16
CHARDONNAY 2014 <i>Sandhi, Santa Rita Hills</i>	19
CHARDONNAY 2014 <i>DuMOL, Sonoma County</i>	25

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### RED

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BARBERA D'ASTI 2014 <i>Marchesi Di Gresy, Piedmont</i>	14
SYRAH 2014 <i>The Ojai Vineyard, Santa Barbara County</i>	17
PINOT NOIR 2014 <i>Paul Hobbs "Crossbarn," Sonoma Coast</i>	19
CABERNET SAUVIGNON 2013 <i>Star Lane, Happy Canyon</i>	20
PINOT NOIR 2014 <i>Brewer - Clifton, Santa Rita Hills</i>	24
CABERNET SAUVIGNON 2012 <i>Heitz Cellar, Napa Valley</i>	30

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### DRAFT BEER

REDHEAD AMBER ALE <i>Fireman's Brew</i>	10
JIMMY'S BLONDE ALE <i>Firestone Walker Brewing Co.</i>	9
SCRIMSHAW PILSNER <i>North Coast Brewing Co.</i>	10
WHITE PIXIE ALE <i>Ojai Valley Brewery</i>	10
SCULPIN INDIA PALE ALE <i>Ballast Point Brewing Co.</i>	10
PRANQSTER BELGIAN STYLE ALE <i>North Coast Brewing Co.</i>	10
TANGERINE EXPRESS INDIA PALE ALE <i>Stone Brewing Co.</i>	10
CHIEF PEAK INDIA PALE ALE <i>Topa Topa Brewery</i>	10

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