

---

---

# 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

ARTISAN CHEESES & CHARCUTERIE <i>Served with Seasonal Accompaniments</i>	24
CAULIFLOWER TOTS <i>Crisp Cauliflower, Spicy House Dip</i>	12
PARMESAN TRUFFLE FRIES <i>Lemon-Garlic Aioli</i>	12
JUMBO SHRIMP COCKTAIL SHOOTERS <i>Tomato-Horseradish Gazpacho</i>	18
PACIFIC CEVICHE <i>Avocado, Tomato, Red Onion, Cilantro, Lime, Tortilla Chips</i>	17
CRISPY CHICKEN SLIDERS <i>Crunchy Slaw, Secret Sauce, Brioche Bun</i>	22

---

---

## SIGNATURE COCKTAILS

FIZZY LIBBEY <i>Domaine Carneros, Honey Syrup, Pomegranate Shrub, Blood Orange Wheel</i>	18
EASY A <i>Aperol, Wilder Gin, Chamomile Infused Vermouth, Cardamom Bitters</i>	17
NEFF'S NECTAR <i>Hangar One Vodka, Grapefruit Juice, Sage &amp; Honey Syrup, Lemon Juice, Angostura Bitters</i>	17
FATHER JUNIPERO <i>Casa Dragonos Blanco Tequila, Mezcal, Rosemary, Basil, Bell Pepper, Lime</i>	18
SMOKEY & THE BANDIT <i>OVI Private Label WhistlePig Rye, Cinnamon Smoke, Jerry Thomas Bitters</i>	21

---

---

## NON-ALCOHOLIC COCKTAILS

LAVENDER LEMONADE <i>Estate Lavender, Fresh Lemon Juice</i>	9
ESTATE ROSEMARY SPRITZER <i>House-Infused Rosemary Syrup, Fresh Lime Juice, Soda</i>	9
THE BOTANIST <i>Seedlip Garden Non-Alcoholic Spirit, Elderflower Tonic, Cucumber Ribbon</i>	12

---

---

---

---

## WINE BY THE GLASS

---

---

### SPARKLING

---

---

CREMANT ROSÉ NV <i>Parigot, Bourgogne</i>	17
BRUT 2014 <i>Domaine Carneros, Carneros</i>	18
BRUT NV <i>Taittinger "La Française," Reims</i>	25
BLANC DE NOIRS 2014 <i>Sea Smoke "Sea Spray," Santa Rita Hills</i>	30
BRUT NV <i>Krug "Grande Cuvée," Reims</i>	45

---

---

### WHITE

---

---

SAUVIGNON BLANC 2017 <i>Stolpman Vineyards, Ballard Canyon</i>	14
PINOT GRIGIO 2017 <i>Scarbolo, Friuli-Venezia Giulia</i>	15
CHENIN BLANC 2016 <i>Lieu Dit, Santa Ynez Valley</i>	16
CHABLIS 2014 <i>Domaine Laroche, Burgundy</i>	18
CHARDONNAY 2016 <i>Hudson, Napa Valley</i>	30

---

---

### RED

---

---

BARBERA D'ASTI 2013 <i>La Spinetta "Ca' Di Pian, Piedmont</i>	17
SYRAH 2016 <i>The Ojai Vineyard, Santa Barbara County</i>	19
CABERNET SAUVIGNON 2014 <i>Star Lane, Happy Canyon</i>	20
PINOT NOIR 2014 <i>Relic "Kashaya," Sonoma Coast</i>	24
SAVIGNY-LES-BEAUNE 2014 <i>Simon Bize "Les Bourgeois," Burgundy</i>	30
CABERNET SAUVIGNON 2013 <i>Revana "Terroir Series," Napa Valley</i>	35
CABERNET SAUVIGNON BLEND MV <i>Overture by Opus One, Napa Valley</i>	60

---

---

### DRAFT BEER

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
BLACK BUTTE PORTER <i>Deschutes Brewing</i>	10
CHIEF PEAK INDIA PALE ALE <i>Topa Topa Brewery</i>	10

---

---