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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

CALIFORNIA CHEESE BOARD <i>Served with Seasonal Accompaniments</i>	24
CRAB CAKE SLIDERS <i>Mini Brioche Buns, Kale Slaw, Cornichon</i>	18
PARMESAN TRUFFLE FRIES <i>Lemon-Garlic Aioli</i>	12
TUNA TARTARE <i>Wasabi Aioli, Cucumber, Radish, Endive, House Ponzu</i>	18
NEFF WINGS <i>Estate Herbs and Spices, Calabrian Chilies, Blue Cheese</i>	17
MEATBALLS AL FORNO <i>Ground Beef and Pork, Marinara, Breadcrumbs, Parmesan</i>	16

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## SIGNATURE COCKTAILS

FIZZY LIBBEY <i>Domaine Carneros, No. 209 Gin, Pixie Juice, Matcha Syrup</i>	18
METEOR SHOWER <i>Hendry's Vodka, Lemon Juice, Black Tea and Lavender Syrup, Frothy Egg</i>	17
WALLACE NEFF MARTINI <i>Stoli Elit Vodka, Pickled Garden Vegetables, Dry Vermouth, Orange Bitters, Ojai Olive Oil</i>	19
MOMENTO ROSADO <i>OVI Private Label Código Rosa Tequila, Grapefruit Juice, Lime Juice, Fresno Chili Syrup</i>	18
SMOKEY AND THE BANDIT <i>OVI Private Label WhistlePig Rye, Cinnamon Smoke, Jerry Thomas Bitters</i>	21

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## 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

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## WINE BY THE GLASS

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### SPARKLING

SPUMANTE ROSÉ NV <i>Scarpetta "Timido," Colli Orientali</i>	16
BRUT 2014 <i>Domaine Carneros, Carneros</i>	18
BRUT NV <i>Taittinger "La Française," Reims</i>	25
GRAND ROSÉ BRUT NV <i>Paul Bara, Bouzy</i>	35
BRUT NV <i>Krug "Grande Cuvée," Reims</i>	45

### WHITE

SAUVIGNON BLANC 2018 <i>Stolpman Vineyards, Ballard Canyon</i>	14
PINOT GRIGIO 2018 <i>Scarbolo, Friuli-Venezia Giulia</i>	15
CHENIN BLANC 2016 <i>Lieu Dit, Santa Ynez Valley</i>	16
CHABLIS 2018 <i>Domaine Laroche, Burgundy</i>	18
CHARDONNAY 2017 <i>Hudson, Napa Valley</i>	30

### RED

BARBERA D'ASTI 2016 <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>	21
PINOT NOIR 2016 <i>Sandhi, Santa Rita Hills</i>	22
NEBBIOLO 2017 <i>Massolino, Langhe</i>	24
CABERNET SAUVIGNON 2016 <i>Matthiasson, Napa Valley</i>	35
CABERNET SAUVIGNON 2014 <i>The Mascot by Harlan, Napa Valley</i>	45

### DRAFT BEER

A LITTLE SUMPIN' SUMPIN' ALE <i>Lagunitas Brewing Co.</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
BLACK BUTTE PORTER <i>Deschutes Brewing</i>	10
CHIEF PEAK INDIA PALE ALE <i>Topa Topa Brewery</i>	10

