
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

AHI TUNA <i>Blood Orange, Wild Watercress, Yuzu Kosho, Tamari, Puffed Black Rice</i>	23
CRISPY BLACK TIGER SHRIMP <i>Ghati Masala, Spring Onion, Pickled Cucumber, Kewpie, Peanut, Mint</i>	25
AVOCADO HUMMUS <i>Fried Chickpeas, Pistachio Salsa Verde, Grilled Flatbread</i>	17
HOUSEMADE GUACAMOLE <i>Served with Housemade Salsa and Warm Tortilla Chips</i>	16
SPICY WINGS <i>Estate Herbs and Spices, Calabrian Chilies, Blue Cheese</i>	17
WALLACE NEFF BURGER <i>Aged White Cheddar, Garlic Aioli, Lettuce, Tomato, Pickles, Fries</i>	24

SIGNATURE COCKTAILS

FIZZY LIBBEY <i>Hendry's Vodka, Elderflower Liqueur, Lavender and Chamomile Kombucha</i>	18
NEFF'S NECTAR <i>Hendry's Vodka, Lemon Juice, Rosemary Simple Syrup, Green Juice</i>	18
EAST END <i>Wilder Gin, Green Chartreuse, Arugula, Lemon Juice</i>	18
LOST HORIZON <i>Alipus Mezcal, Agave, Lime Juice, Cointreau, Avocado, Oat Milk, Jalapeño</i>	18
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>	22

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

SPUMANTE ROSÉ NV <i>Scarpetta "Timido," Colli Orientali</i>	16
BRUT 2017 <i>Domaine Carneros, Carneros</i>	18
BRUT NV <i>Taittinger "La Française," Reims</i>	25
GRAND ROSÉ BRUT NV <i>André Clouet, Bouzy</i>	35
BRUT NV <i>Krug "Grande Cuvée," Reims</i>	45

WHITE

SAUVIGNON BLANC 2019 <i>Weingut Niklas, Alto Adige</i>	14
PINOT GRIGIO 2018 <i>Scarbolo, Friuli-Venezia Giulia</i>	15
CHENIN BLANC 2017 <i>Lieu Dit, Santa Ynez Valley</i>	16
CHABLIS 2019 <i>Albert Bichot, Burgundy</i>	18
CHARDONNAY 2014 <i>Joseph Swan "Ritchie," Russian River Valley</i>	30

RED

BARBERA D'ASTI 2016 <i>La Spinetta "Ca' Di Pian," Piedmont</i>	17
PINOT NOIR 2017 <i>The Ojai Vineyard "Puerta del Mar," Santa Barbara County</i>	19
CABERNET SAUVIGNON 2016 <i>Star Lane, Happy Canyon</i>	21
SYRAH 2017 <i>Holus Bolus, 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
