



HOUSE COCKTAILS

LAVENDER LEMONADE :: hangar one buddha's hand citron vodka + estate lavender + squeezed lemon 16

OJAI BUCK :: our famous version of the Moscow mule made with hangar one vodka + house made ginger beer + angostura bitters + lime 16

JADE BLOSSOM :: no. 209 gin + rosemary simple syrup + cucumber shrub + lime juice 15

MEZCAL SMASH :: alipus mezcal + maestro dobel tequila + cranberry simple syrup + lemon juice + basil 15

JIMMY'S SIGNATURE BARREL AGED COCKTAILS

Aged for over two months in Burgundian oak barrels from Rudd winery in Napa Valley to achieve uncommon complexity and balance in flavor profile along with an exceptionally long finish. A cocktail experience unique to Ojai Valley Inn & Spa.

THE DETTLINGER :: Designed by Jimmy's own bartender, Samuel Gay, the Dettlinger was an official selection at the 2014 Bourbon Social in Lexington, Kentucky. This cocktail, comprised of Maker's Mark, Southern Bishop & Jerry Thomas bitters, balances spice notes of clove & cinnamon with complex orange flavors. 18

BARREL AGED NEGRONI :: Campari and sweet vermouth have blended with small batch, hand-crafted Distillery No. 209 Gin from San Francisco to create a Negroni cocktail unique to our resort. As it softens with age, the gin's botanicals will blend with the wood to combine sweet cedar flavors with bergamot, angelica root, and coriander. 17

ROARING 23 :: This heady concoction of scotch, honey, and fresh lime juice is something of a cure-all—an homage to the classic prohibition-era Penicillin Cocktail. Like a deliciously smoky, chilled version of a toddy, the drink first delivers an assertive whiff of peat and brine with a sweet and spicy kick of honey and jalapeno. 18

WINE BY THE GLASS

DOMAINE CARNEROS brut, carneros 16

PALMINA pinot grigio, santa barbara county 12

MARGERUM 'sybarite' sauvignon blanc, santa barbara county 14

WHITE QUEEN chardonnay, sonoma coast 15

NINER 'red' cabernet franc blend, paso robles 12

MELVILLE 'verna's' pinot noir, santa rita hills 16

JUSTIN cabernet sauvignon, paso robles 17



DRAFT BEER 16oz / 22oz

JIMMY'S HONEY BLONDE Paso Robles, CA :: 9 / 12

all-malt brew with a very subtle fruitiness

SCRIMSHAW PILSNER Fort Bragg, CA :: 10 / 14

mild hops, clean & crisp palate, slightly dry finish

BALLAST POINT SCULPIN IPA San Diego, CA :: 10 / 14

hints of apricot, peach, mango & lemon flavors, but still packs a bit of a sting, just like a Sculpin fish

SIERRA NEVADA OKTOBERFEST LAGER Chico, CA :: 10 / 14

true to the roots of the festival, deep golden in color and rich with complex malt flavor from the use of traditional German Steffi barley

HANGAR 24 ORANGE WHEAT Redlands, CA :: 10 / 14

the citrus aroma, light airy mouthfeel, and tangy finish are this unfiltered beer's trademarks

FIRESTONE DOUBLE BARREL ALE Paso Robles, CA :: 9 / 12

english style amber ale, robust yet elegant with a touch of oak

TOPA TOPA CHIEF PEAK IPA Ventura, CA :: 10 / 14

tropical tones of passionfruit, orange, and gooseberry with piney hops

SURF BREWERY GRAPEFRUIT WAHINE WHEAT ALE Ventura, CA :: 10 / 14

locally sourced fruits add refreshing grapefruit flavor & aroma