

## CHEESE & CHARCUTERIE

Add on: Raw Local Honey Comb \$2, Housemade Fig Jam \$2

### CHEF SELECTION

Daily selection of cheese and charcuterie 29.

### STAGECOACH

Wild Horseradish Cheddar, Burrata, Toma  
Truffle Cheese & Parmesan. Wild Boar &  
Calabrese Salami 41

### THE SOUTHERN

BelGioioso Gorgonzola, Aged White Cheddar,  
Laura Chenel Chèvre Goat Cheese, &  
Soppresata 35

### THE VALLEY

Asiago, White Cheddar, Brie, Blue Cheese, Aged  
Gouda, Truffle Cheese, Manchego, Calabrese  
Salami, Spanish Chorizo, & Prosciutto. Dark  
Chocolates. Honey Comb & Fig Jam. Feeds 4-6 89.

Ordering Togo?

Add on our pine board for \$30.

We will wrap everything up ready to  
present to your guests.

## EVERY DAY IS A GREAT DAY AT NPR

### MONDAY

Happy Hour ALL DAY!

### TUESDAY

Tacos & Wine Pairing---Happy Hour 4-6pm

### WEDNESDAY

25% off select glasses of wine ---Happy Hour 4-6pm

### THURSDAY

Happy Hour 4-6pm

### FRIDAY

Happy Hour 4-6pm & Late Night 9-11pm

### SATURDAY

Mini Brunch 11am-2pm  
Late Night Happy Hour 9-11pm

### SUNDAY

ALL DAY Bottomless Bubbles Brunch starting at 11am  
\$8 select glasses of wine

# Newhall Press Room

OUR MENU IS DESIGNED TO BE SHARED & WILL ARRIVE AS READY

## FOR THE TABLE

### TOMATO CLOQUES

Blistered cherry tomatoes, garlic, onion, parsley, basil, olive oil & Burrata  
Cheese. Topped w/ a balsamic drizzle & black lava salt, served in a hot skillet w/  
crostini 18.

### NPR SPINACH & ARTICHOKE DIP

Creamy, cheesy dip loaded w/ spinach & artichoke.  
Served w/ warm hand cut tortilla chips 16.

### CAPRESE

Fresh mozzarella, sliced heirloom tomatoes, fresh basil Finished with balsamic glaze  
& black lava salt. Served on a bed of arugula. Accompanied by crostini 16.

### CROSTINI BLUE

Crostini, Point Reyes blue cheese, asian pear, candied walnuts & a honey drizzle 15.

### ARANCINI

Four Parmesan Risotto balls rolled in breadcrumbs then fried.  
Topped w/ marinara, parmesan & basil 16.

### LOADED GUNPOWDER FRIES

Hand-Cut Fries tossed in gunpowder spice. Topped w/ melted Truffle cheese, & green  
onions. Served with garlic aioli for dipping 16.  
Tip: Add on a protein!

### TRUFFLE SHELLS & CHEESE

Scratch made w/ three cheeses, topped with a kiss of shaved truffles, crispy Panko  
breadcrumbs, & a touch of black lava salt 17.  
Tip: Add on a protein!

Add on a protein

Chicken 6. Shrimp 9. Bacon 3. Short Rib 9.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase the risk of food-borne illness.  
Not all ingredients may be listed. Please alert your server if you have any food allergies.

20% Gratuity added on Special Events & parties of 6 or more.

## FLATBREADS

### KISS OF COMBASTI

Tomato sauce, caramelized onions, chorizo,  
goat cheese, red onion, mozzarella, balsamic  
glaze, honey, cilantro, Combasti peppers,  
black lava salt 17.

### THE PPB

Asian pear, prosciutto, brie, thyme, black lava  
salt, arugula, balsamic glaze 17.

### MARGHERITA

Mozzarella, Roma tomatoes, basil, olive oil, &  
balsamic glaze (V) 16.

### MARGHERITA OVERLOAD

Mozzarella, Roma tomatoes, chicken, thyme,  
roasted garlic, basil,  
olive oil, balsamic glaze 17.

### YIPPIE KI-YAY

Mozzarella, cheddar, fontina, onion jam,  
chicken, bacon, roasted garlic, pickled  
shallots, red pepper flakes, chives 17.

### THE VEGAN FAVORITE

Mushroom duxelle, roma tomatoes, bell peppers,  
roasted garlic, red onion, cilantro, combasti  
peppers finished w/ balsamic glaze 16.



## HANDHELDS

Served w/ choice of featured soup, side salad, French Fries or NPR chips.

### FEATURED SANDWICH

Chefs Choice 17.

### COWGIRL GRILLED CHEESE

Brie, Fig Jam & Asian Pear 16.

### NPR BURGER

6oz patty, horseradish cheddar, arugula, heirloom tomato, avocado w/ mango habanero aioli on a Brioche Bun.  
Served w/ fries 19.

### OPEN RANGE MELT

Braised Short Rib, Arugula, White Cheddar & garlic aioli 18.

## FOR THE LITTLES

CHEESE FLATBREAD 10.

PEPPERONI FLATBREAD 12.

GRILLED CHEESE & FRENCH FRIES 11.

KIDS PASTA 11.  
(olive oil & Parmesan or Marinara)

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NEWHALLPRESSROOM

# Newhall Press Room

OUR MENU IS DESIGNED TO BE SHARED & WILL ARRIVE AS READY

## SALADS

Wrap any salad & add your choice of featured soup, side salad, French Fries or NPR chips 4.

### FEATURED SOUP

Cup 4. Bowl 8.

### TUSCAN KALE

Fresh kale, asian pear, walnuts, & goat cheese. Tossed in a maple vinaigrette & topped w/goat cheese snow 16.

### BEST WEDGE ON MAIN

Crisp iceberg lettuce, cherry tomatoes, red onion, & crumbled bacon smothered in housemate gorgonzola dressing. Drizzled with a touch of balsamic glaze 16.

### ROASTED BEET & GOAT CHEESE

Golden beets w/crumbled goat cheese atop butter leaf lettuce. Drizzled w/a orange vinaigrette, topped w/ toasted pecans & pepitas 16.

### NPR CAESAR

Chopped Romaine lettuce, shaved parmesan, house croutons & creamy caesar dressing 16.

### RUSTIC GARDEN

Choice of Arugula or Mixed Greens. Cherry tomatoes, red onion, English cucumber, dried cranberry, pistachios & a lemon vinaigrette dressing 16.

Add on a protein  
Chicken 6. Shrimp 9. Bacon 3. Short Rib 9.

## PLATES FOR 2 OR MORE

### SCAMPI

White wine, lemon, shallots, cherry tomatoes, red pepper, olive oil, & a touch of cream tossed in Angel Hair. Topped w/ shaved Parmesan. Choice of garlic shrimp, chicken or a Vegan option w/ seasonal veggies 41.

Gluten Free pasta option available.

### NPR STEAK FRITES

16 ounces of tender NY Strip, Mushroom cognac cream sauce accompanied w/ black garlic, truffle & parmesan hand cut French Fries 55.

### SHORT RIB BOLOGNESE

Slow braised short rib served over fresh pappardelle noodles. Garnished w/ spinach pistou & parmesan 43.

Gluten Free pasta option available.

### SHAREABLE SIDES

Truffle & Parmesan French Fries 10.  
Sautéed Broccolini 10.  
Roasted Asparagus 13.  
Roasted Brussel Sprouts 13.  
Sautéed Drunk Mushrooms 12.

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## SWEET FINISHES

### AFFOGATO

2 scoops of Vanilla Ice cream topped with freshly brewed espresso 10.

### POTS DE CREME

Rich chocolate French custard. Topped w/ seasonal berry coulis & a decadent brandy whipped cream. Served chilled 11.

### CHOCOLATE INDULGENCE

Warm Double chocolate skillet cookie. Topped w/ Vanilla ice cream, & chocolate chips. Finished w/ chocolate ganache & black lava salt. 13.

### CINNAMON HAPPINESS

House-made cinnamon rolls, baked w/cinnamon compound butter, topped w/cream cheese frosting 13.

Add Bacon topper 2.  
Add Scoop Ice Cream 2.

## HAPPY HOUR

Nightly 4-6pm----Fri & Sat Late night 9-11pm  
ALL DAY MONDAY!

### SNACK TRIO

Hummus, marinated olives, house roasted & seasoned nuts.  
Choice of Flatbread or crudites 12.

### CROSTINI BLUE

Crostini, Point Reyes blue cheese, asian pear, candied walnuts & a honey drizzle 13.

### BRUSCHETTA

Served with Crostini 13.

### FLATBREAD SAMPLER

Half size portion of any Signature Flatbreads & Charcuterie Sampler 15.

### ARANCINI

Parmesan Risotto rolled in breadcrumbs & fried. Topped w/ marinara, parmesan & basil 13.