

CHEESE & CHARCUTERIE

Served w/ olives, nuts, dried fruit, grapes, & pears.
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.

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.

BRUSCHETTA

Served w/ Crostini 15.

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.

EVERY DAY IS A GREAT DAY AT NPR

MONDAY- CLOSED

TUESDAY

Happy Hour ALL Day!

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



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)

Newhall Press Room

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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.

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 TUESDAY!

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 Flatbread & a Charcuterie Sampler 15.

ARANCINI

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

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