



MENU

CHEESE & CHARCUTERIE

- CHEF SELECTION** 31
Daily selection of cheese and charcuterie.
- STAGECOACH** 41
Wild Horseradish Cheddar, Burrata, Toma Truffle Cheese & Parmesan. Wild Boar & Calabrese Salami.
- THE SOUTHERN** 35
BelGioioso Gorgonzola, Aged White Cheddar, Laura Chenel Chèvre Goat Cheese, & Soppresata
- THE VALLEY** 89
Asiago, White Cheddar, Brie, Blue Cheese, Aged Gouda, Truffle Cheese, Manchego, Calabrese Salami, Spanish Chorizo, & Prosciutto. Dark Chocolates. Honey Comb & Fig Jam 89. Feeds 4-6

Ordering Togo?

Add on our pine board for \$30. We will wrap everything up ready to present to your guests.

follow
us



@NEWHALLPRESSROOM

FAVORITES

- TOMATO CLOQUES** 19
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.
- NPR SPINACH & ARTICHOKE DIP** 17
Creamy & cheesy dip loaded w/ spinach & artichoke. Served w/ warm hand cut tortilla chips .
- CROSTINI BLUE** 16
Crostini, Point Reyes blue cheese, asian pear, candied walnuts & a honey drizzle
- ARANCINI** 17
Parmesan Risotto balls rolled in breadcrumbs then fried. Topped w/ marinara, parmesan & basil
- COWGIRL GRILLED CHEESE** 18
Brie, Fig Jam & Asian Pear. Served w/ choice of Tomato Bisque, french fries, or house salad.
- “NEW”- OPEN RANGE MELT** 19
Roasted chicken, crispy bacon, mozzarella, cheddar & Fontina cheeses, garlic aioli & arugula. Served w/ choice of Tomato Bisque, french fries, or house salad.

FLATBREADS

- KISS OF COMBASTI** 18
Tomato sauce, caramelized onions, chorizo, goat cheese, red onion, mozzarella, balsamic glaze, honey, cilantro, Combasti peppers, black lava salt
- THE PPB** 18
Asian pear, prosciutto, brie, thyme, black lava salt, arugula, & balsamic glaze.
- MARGHERITA** 16
Mozzarella, roma tomatoes, basil, olive oil, & balsamic glaze (V) Add roasted garlic & chicken \$2.
- YIPPIE KI-YAY** 18
Mozzarella, cheddar, fontina, onion jam, chicken, bacon, roasted garlic, pickled shallots, red pepper flakes, chives
- THE VEGAN FAVORITE** 17
Mushroom duxelle, roma tomatoes, bell peppers, roasted garlic, red onion, cilantro, Combasti peppers finished w/ balsamic glaze.



MENU

SWEETS

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

CHOCOLATE INDULGENCE 15
 Warm double chocolate skillet cookie. Topped w/ vanilla ice cream, & chocolate chips. Finished w/ chocolate ganache & black lava salt

CINNAMON HAPPINESS 15
 House-made cinnamon rolls, baked w/cinnamon compound butter, topped w/cream cheese frosting

where great wine
 meets good food....

WEEKLY SPECIALS

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

Late Night Happy Hour 9-11pm

SUNDAY

ALL DAY Bottomless Bubbles Brunch and \$8 select glasses of wine. Starting at 11am.

HAPPY HOUR

M-F 4-6pm

Fri & Sat Late night 9-11pm ALL DAY TUESDAY!

SNACK TRIO 12

Hummus, marinated olives, house roasted & seasoned nuts. Choice of flatbread or crudité's

CROSTINI BLUE 13

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

FLATBREAD SAMPLER 15

Half size portion of any signature flatbread & a charcuterie sampler.

FLIGHTS

WHITE 22

Three, 3 oz Pours

RED 25

Three, 3 oz Pours

PREMIUM 30

Three to Four, 3 oz Pours

BYO BEER FLIGHT 12

Four, 4 oz Pours