Current Olive Oils:

Extra Virgin Olive Oils:	200mL	375mL	750mL
Arbosana- **California**, *Bio: 231.6ppm*			
Coratina- **Peru,** *Bio: 606.8 ppm*			
Frantoio- **Chile**, *Bio: 250.3ppm*			
Picual- **Chile**, *Bio: 211.4ppm*			

Flavored Olive Oils:	200mL	375mL	750mL
Baklouti Green Chili Pepper			
Basil			
Butter			
Chipotle			
Garlic			
Gremolata			
Harissa			
Herbes de Provence			
Rosemary			
Thyme			
Tuscan Herb			
Whole Fruit Navel Orange			
Whole Fruit Eureka Lemon			
Whole Fruit Persian Lime			
Wild Mushroom			
Wood Smoked			

Specialty:	200mL	375mL	750mL
Butternut Squash Seed Oil			
Honey Serrano Vinegar			
Dark Toasted Sesame Oil			
Black Truffle Olive Oil			
White Truffle Olive Oil			

Monthly Feature:	200mL	375mL	750mL
NEW: Maple Syrup Balsamic Vinegar			
Last Call: Ginger & Garlic Infused Olive Oil			

Current Vinegars:

Traditional Balsamic Vinegars:	200mL	375mL	750mL
Organic 12 Year Dark Balsamic			
Traditional Style 18 Year Dark Balsamic			
12 Year White Balsamic			

Infused Dark Balsamic Vinegars:	200mL	375mL	750mL
Black Cherry			
Blackberry Ginger			
Cinnamon Pear- ***Last Call!***			
Coffee bean			
Dark Chocolate			
Fig			
Italian Herb			
Lavender- ***Last Call!***			
Pomegranate			
Raspberry			
Red Apple			
Strawberry			
Vanilla- ***Last Call!***			
Wild Blueberry			

Infused White Balsamic Vinegars:	200mL	375mL	750mL
Coconut			
Cranberry with Pear			
Crisp Apple White Balsamic			
Grapefruit			
Honey Ginger			
Fresh Lemon			
Pineapple			
Ripe Peach			
White Raspberry			

Wine & Apple Vinegars:	200mL	375mL	750mL
Apple Cider Vinegar			
Champagne			
Red Wine			
Sherry			

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