



## Tasting Guide

### *Single Varietal Extra Virgin Olive Oils ~ Ultra Premium Standard Certified!*

We offer the freshest available olive oils. Our extra virgin olive oils, sourced from around the world, range from mild to robust intensities and are chemistry tested to ensure they meet the Ultra Premium quality standards, which are the highest standards in the world! We receive fresh harvested EVOO's every 6 months. Our Northern Hemisphere olive oils are harvested in November/December, and our Southern Hemisphere olive oils are harvested in April/May. Enjoy the health benefits of fresh, Ultra Premium extra virgin olive oil!

Our Agrumato (fused) and Infused olive oils are made with these fresh EVOOs so that you are getting the same freshness and quality. All are 100% all-natural. Nothing artificial. The same is true with our Balsamic Vinegars and there is No Sugar Added! **Taste and learn the difference!**

**\*\*Unless otherwise indicated, bottle prices are: \$13 (200 ml), \$18 (375 ml), \$34 (750 ml)\*\***

<i>Flavored Olive Oils</i>	<i>Suggested Uses and Pairings</i>
Butter	Use for hot popcorn, eggs, seafood, bread dipping, pasta, mashed potatoes, rice or baking. Replaces butter (ask for a recipe conversion chart). Endless possibilities! <i>Pairings: Maple</i>
B&V Garlic Butter Blend	One of our top selling infused oils! <i>It's really great on so many things: eggs, pasta, meats veggies, rice, popcorn, bread, scampi, fish, etc. Pairs well with Sicilian Lemon, Traditional, Neapolitan Herb and other oils such as Lemon, Mushroom &amp; Sage and EVOOs.</i>
Herbs de Provence	Wonderful when drizzled over grilled chicken & veggies, rubbed on turkey before roasting, bread dipping and blended as vinaigrette. <i>Pairings: Traditional, Blackberry Ginger, Blueberry, Cinnamon Pear, Grapefruit, Lavender, Raspberry, Pomegranate Quince</i>
Basil	Great for summer salads & caprese salads, fresh tomato bruschetta, red & white sauces, fish, aioli for fish or as a finishing oil. <i>Pairings: Traditional, Black Cherry, Fig, Blackberry Ginger, Cinnamon Pear, Grapefruit, Lemongrass-Mint, Oregano, Peach, Pineapple, Pomegranate, Sicilian Lemon, Strawberry. Also Lemon, Lime, Blood Orange and Garlic Oils!</i>
Tuscan Herb	Use on everything from salad dressings, roasting vegetables and meats, on pastas, in marinades. Sprinkle with grated Parmigiano Reggiano cheese and a few twists of ground pepper for an irresistible bread dipper. <i>Pairings: Traditional, Black Mission Fig, Grapefruit, Oregano, Peach, Pomegranate, Lemon, Tangerine, Cranberry Pear, Grav Apple</i>
Garlic	Great to mix in with pasta or mashed potatoes, to drizzle on steaks before/after grilling. <i>Pairings: Traditional, Black Cherry, Black Mission Fig, Blackberry Ginger, Grapefruit, Oregano, Peach, Pineapple, Pomegranate, Sicilian Lemon, Espresso, Neapolitan, Butter Oil.</i>
Milanese Gremolata	Traditionally served with slow braised dishes. Marinate poultry, use in dressings. Great to finish fish. <i>Pairings: Traditional, Blueberry, Grapefruit, Fig, Mango, Cranberry Pear.</i>
Blood Orange Agrumato 200ml \$13 / 375ml \$18, 750ml \$34	Use on fish, seafood, chicken, fruit, salads, baking, brownies, on ice cream...Creamsicle! <i>Pairings: Blueberry, Chipotle, Cinnamon Pear, Dark Chocolate, Espresso, Black Mission Fig, Oregano, Mango, Pineapple, Pomegranate, Roasted Walnut, Strawberry, Tangerine</i>

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Persian Lime 200ml \$13 / 375ml \$18 750ml \$34	Fantastic with fish, poultry, marinades, and dressings. Try in fresh salsa, on shellfish, in aioli and baking. On ice cream...key lime pie! <i>Pairings: Traditional, Alfoos Mango, Black Cherry, Black Mission Fig, Blackberry Ginger, Dark Chocolate, Honey Ginger, Lavender, Lemongrass-Mint, Pomegranate, Strawberry, Comice Pear</i>
Lemon Agrumato (fused) 200ml \$13 / 375ml \$18 750ml \$34	Perfect to sauté shrimp or scallops or to drizzle on chicken or fish. Great on salads, in marinades and for baking. <i>Pairings: Traditional, Black Cherry, Black Mission Fig, Blackberry Ginger, Blueberry, Cinnamon Pear, Grapefruit, Honey Ginger, Oregano, Peach, Pomegranate, Raspberry, Red Apple, Strawberry</i>
Chipotle	Great for marinating steaks, brushing on grilled chicken or seafood. Drizzle over pizza or vegetables for a spicy meal. Excellent dipping oil, finishing oil for soups, pasta or grain dishes or base for dressings and marinades. <i>Pairings: Black Cherry, Maple Blackberry Ginger, Cinnamon Pear, Dark Chocolate, Blueberry, Peach, Pineapple, Raspberry, Tangerine</i>
Harissa	One of our spicy infused E.V.O.O. Great for marinades, grilled salmon, steaks or burgers. <i>This oil will add a "kick" to any other oils or balsamic vinegars. Pairings: Most balsamics!</i>
Baklouti Green Chili Agrumato 200ml \$15 375ml \$21 / 750ml \$39	Hot w/ a great green chili taste! Unique artisan oil. Adds a new & spicy dimension to salsas, dips, veggies, shrimp, fish (esp salmon), all proteins, popcorn (addictive!), hummus. <i>Pairings: Tangerine, Strawberry, Mango, S. Lemon, Garlic, Butter, Fruit oils</i>
Cilantro & Roasted Onion	Wonderful with sautéed vegetables, great as a marinade for meat, fish, poultry. Use in fresh salsa and soups. <i>Pairings: Traditional, Black Mission Fig, Lavender, Lemongrass-Mint, Oregano, Peach, Pineapple, Pomegranate, Raspberry, Strawberry, Gravenstein Apple</i>
Wild Mushroom & Sage	Replace the need for fresh mushrooms. Great on all proteins, rice, pasta & sauces, omelets. <i>Pairings: Fig, Traditional, Pomegranate, Sicilian Lemon, Lemon oil, Garlic, Tuscan Herb.</i>
B&V Southwest Blend	A perfect blend of Cilantro Roasted Onion, Chipotle and Lemon oils! Delicious and complex layers of flavors. Fresh salsas, guacamole, any proteins, veggies, starches. Use in marinades or as finishing oil. The possibilities are endless for pairings and uses!
Wild Rosemary Fused 200ml \$13 / 375ml \$18 750ml \$34	Amazing with poultry, pork or lamb. Drizzled over sautéed vegetables and roasted potatoes. <i>Pairings: Sicilian Lemon, Oregano, Pomegranate, Gravenstein Apple, Lemon Oil</i>

<i>Dark Balsamic Vinegars</i>	<i>Suggested Uses and Pairings</i>
Tangerine **Seasonal	Great drizzled over cakes, brownies, ice cream, reduce with Fig Balsamic for a pork glaze. <i>Pairings: Blood Orange, Chipotle, Harissa, Lemon, Toasted Sesame, Tuscan Herb, and EVOO's. Combine with Sesame Oil, Honey Ginger &amp; Garlic Olive Oil for an amazing Asian sauce! Serve over fresh green beans or as a dipping sauce for scallops or shrimp.</i>
Black Cherry	Enjoy on salads that feature feta or blue cheese, pork, chicken, sweet potatoes, brussels. Delicious over pound cake, ice cream, yogurt, brownies or anything chocolate! <i>Pairings: Basil, Chipotle, Garlic, Lemon, Persian Lime, Herbs de Provence, Milanese Gremolata, EVOO's</i>
Cinnamon Pear **Seasonal**	Perfect drizzled over fresh fruit, ice cream or dessert topping. Matches well with many of our sweeter, fruity oils for a delicious marinade or salad dressing. <i>Pairings: Lemon (Staff favorite!), Basil, Blood Orange, Chipotle, Herb de Provence, Lemon, Green Limonato</i>
Strawberry	Drizzle on salads, over any dessert dishes, fruit medleys and ice-cream. <i>Pairings: Basil, Blood Orange, Harissa, Herbs de Provence, Lemon, Persian Lime, Baklouti</i>
Raspberry	Great for desserts, berries or glazes for chicken or pork. Add to lemonade, tea or cocktails. <i>Pairings: Chipotle, Herbs de Provence, Lemon, Garlic. With Dark Chocolate on ice cream!</i>
Red Apple **Seasonal**	Lovely in salads, sauces, chutneys and vegetables. Great drizzled on pork, chicken & fish. <i>Pairings: Milanese Gremolata, Lemon, Garlic, Basil, Blood Orange, Herbs de Provence Oils</i>
Blueberry	Amazing over a garden or fruit salad. Pairs with blue and feta cheeses. Tastes like blueberry cobbler over ice cream! Great in yogurt. <i>Pairings: Blood Orange, Herbs de Provence, Lemon, Chipotle, Milanese Gremolata, Rosemary, Basil and EVOO's</i>

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Blackberry-Ginger	Try over pancakes, ice cream, in jelly, Asian dipping sauces and in a vinaigrette. <i>Pairings: Basil, Chipotle, Garlic, Herbs de Provence, Lemon, Persian Lime and Sesame Oils</i>
Traditional Aged Dark Balsamic Aged Up To 18 Years!	This balsamic vinegar is so smooth, thick and very versatile! Pairs beautifully with any olive oil for vinaigrettes, sauces or marinades. Drizzle over roasted or grilled meats, salmon, veggies, desserts, ice cream, fresh fruits and berries. <i>Pairings: All EVOOs and all flavored oils</i>
Lavender <b>**Seasonal**</b>	Use with chicken, vinaigrettes, over ice cream and with fresh fruits and berries. <i>Pairings: Herbs de Provence, Persian Lime, Blood Orange, Lemon, Cilantro &amp; Roasted Onion</i>
Neapolitan Herb	Zesty and Savory! Great for any application needing more savory and less sweet. <i>Pairings: Rosemary, Garlic, Lemon, Tuscan Herb, EVOO, Milanese Gremolata</i>
Black Mission Fig	Drizzle over desserts, reductions or sauces for pork, chicken or salmon. Great on salads. <i>Pairings: Basil, Blood Orange, Chipotle, Cilantro &amp; Roasted Onion, Garlic, Lemon, Persian Lime, Tuscan Herb (#1 B&amp;V Pairing!), Milanese Gremolata</i>
Pomegranate	Perfect match for hearty meats. Serve over ice cream and berries. Makes an exciting dressing when whisked with your fav EVOO, pomegranate seeds, toasted nuts and feta cheese! <i>Pairings: Basil, Blood Orange, Chipotle, Garlic, Lemon, Persian Lime, Tuscan Herb</i>
Dark Chocolate	Drizzle over ice cream, mix with fresh berries or add zing to your chicken mole sauce. <i>Pairings: Blood Orange, Chipotle, Persian Lime Oils. Strawberry and Raspberry Balsamics</i>
Dark Espresso <b>**Seasonal**</b>	Makes fantastic glaze or barbeque base for pork, beef or chicken. Drizzle over ice cream. <i>Pairings: Blood Orange, Lime, Lemon, Truffle and Garlic Oil (great steak marinade!)</i>
Pure Maple <b>**Seasonal**</b>	Outrageously Good! Think pancakes, waffles, glazing bacon, pork chops, ice cream, dressings, marinades, chocolate, cake and fruit. <i>Pairings: Blood Orange, Chipotle, Butter, Garlic. Check out our Bacon Jam Recipe!</i>
<i>White Balsamic Vinegars</i>	<i>Suggested Uses and Pairings</i>
Peach	Makes a light, tart vinaigrette. Great on chicken, pork, fruits. Flavor your water or cocktails, drizzle over ice cream (peach cobbler w/out baking!) <i>Pairings: EVOOs, Basil, Blood Orange, Chipotle, Cilantro &amp; Roasted Onion, Garlic, Lemon, Toasted Sesame, Harissa, Baklouti Oils</i>
Grapefruit	So versatile! Try w/ sliced cucumbers & Roma tomatoes, fresh salsas, fruit, flavor your water, use in marinades, fish-even canned tuna, dark greens, Brussel sprouts, <i>Pairings: Basil (Tracey's fav), Garlic, Herbs de Provence, Lime, Tuscan Herb, Milanese Gremolata &amp; EVOOs</i>
Sicilian Lemon	Fabulous with seafood, in dressings, marinades, water & mixed drinks. Any recipe that calls for lemon juice. <i>Pairings: Basil, Garlic, Sesame, Tuscan Herb, Baklouti, Milanese Grem, Herbs de Prov, Southwest Blend, Garlic Butter Blend, EVOO's and Truffle Oil</i>
Pomegranate-Quince	Use in dressings, marinades, as a glaze for chicken or pork, in water, mixed drinks, over fresh fruit or paired with salty aged cheese. <i>Pairings: Blood Orange, Persian Lime, Basil, Milanese Gremolata, Herbs de Provence, Tuscan Herb, Garlic, EVOOs</i>
Pineapple	A zesty complement to fruit salads & fresh berries. Mix with soy sauce, ginger and our Garlic Olive Oil for an amazing marinade. <i>Pairings: Basil, Blood Orange, Chipotle, Baklouti, Cilantro &amp; Roasted Onion, Garlic, Harissa, Single Varietal EVOOs, Toasted Sesame Oils</i>
Cranberry Pear	Use to dress fruit or vegetable salads, as a marinade, poultry glaze, with gelatin for a delicious fruit aspic, in mixed drinks or to flavor you water! <i>Pairings: Tuscan Herb, Blood Orange, Basil, Milanese Gremolata, Rosemary, Herbs de Provence, EVOO Oils</i>
Alfoos Mango	Fantastic with shrimp, scallops, on salads and in salsas for a tropical, sweet-tart twist. Flavor you water or yogurt. <i>Pairings: Persian Lime Oil, Milanese Gremolata, Blood Orange</i>
Comice Pear <b>**Seasonal**</b>	So refreshing! Great in cocktails, vinaigrettes, fruit or spinach salads, drizzled over cheeses, desserts, pork and poultry. <i>Pairings: EVOO, Lemon, Garlic, Basil, Herbs de Provence, Milanese Gremolata, Tuscan Herb, Blood Orange and Lime.</i>

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Gravenstein Apple **Seasonal**	It's larger than life flavor makes it a perfect accompaniment for anything Fall, roasted or grilled chicken, pork, vegetables (sweet potatoes, acorn and butternut squash, brussel sprouts. Add a little to your apple pie recipe for a flavor explosion! Pairings: EVOO's, and any of the Flavored olive oils and Specialty oils!
Cascadian Wild White Raspberry **Seasonal**	Use in Shrubs, mixed cocktails, as a glaze or served with cheese, over fresh fruit, desserts, especially ice cream! Flavor your water or tea. Wilted spinach salad or to glaze salmon. <i>Pairings: Persian Lime, Lemon or Blood Orange, Milanese Gremolata, UP EVOO, Garlic, Baklouti</i>
Oregano **Seasonal**	Great savory choice for vinaigrettes & sauces. <i>Pairings: Basil, Blood Orange, Chipotle, Cilantro &amp; Roasted Onion, Garlic, Lemon, Tuscan Herb, Baklouti and Wild Mushroom &amp; Sage Oils</i>
Jalapeno **Seasonal**	Use in marinades. Give a little kick to your salsas, guacamole and coleslaw. Try a drizzle to spice up your sandwiches & tacos. <i>Pairings: Garlic, Lime, Cilantro &amp; Roasted Onion oils.</i>
Lemongrass-Mint	Use in marinades to dress up your seafood salad, noodles, fruit salads or Mojitos. Mix with Dark Chocolate for a great sauce over ice cream or desserts. A customer favorite for flavoring water! <i>Pairings: Basil, Cilantro &amp; Roasted onion, Persian Lime Oils</i>
Coconut	Makes fantastic dressings or marinades. Great on shrimp, fruit salads and over desserts. Mix w/Dark Chocolate & Almond Oil for an Almond Joy! A favorite for flavoring water. <i>Pairings: Basil (Think Thai), Chipotle, Cilantro &amp; Roasted Onion, Fruit Oils, Toasted Sesame Oil</i>
Cara Cara Orange-Vanilla	Drizzle over chocolate, fruit salad, in sparkling water, mixed drinks, over yogurt and ice cream. Pair with our Butter Olive Oil to flavor oatmeal or pancakes. <i>Pairings: Basil, Chipotle, Milanese Gremolata and EVOO's. Try sipping when craving something sweet!</i>
Honey Ginger	Mix an amazing marinade w/ Toasted Sesame oil, Garlic oil & soy sauce. Fantastic on salmon! <i>Pairings: Toasted Sesame, Garlic, Basil, Blood Orange, Lemon, Persian Lime, &amp; other balsamics</i>
A-Premium White	Crisp, tart vinegar with a touch of sweetness with a residual grape flavor. Extremely adaptable. Makes a great barbeque sauce. <i>Pairings: Single varietal EVOOs &amp; flavored oils</i>
<b>Specialty Vinegars</b>	<b><i>Suggested Uses and Pairings</i></b>
Serrano Honey Artisan Vinegar	Use with salsa, ceviche, Bloody Marys, shrimp, and dressings for salads. Drizzle on sliced tomatoes and fresh mozzarella cheese. Toss with sliced strawberries. <i>Pairings: Garlic, Lemon, Blood Orange, Lime, Chipotle, Baklouti, Cilantro Roasted Onion, or other balsamics</i>
Pinot Noir Wine Vinegar **Seasonal**	Lively & robust, amazing in heartier vinaigrettes and marinades. Extremely versatile when white wine vinegar is perhaps too light, and even more perfect when the weather outside is a bit on the cool. <i>Pairings: Single varietal EVOOs and most B&amp;V flavored olive oils</i>

<b>Specialty Oils</b>	<b><i>Suggested Uses and Pairings</i></b>
Black Truffle 60ml \$8/200ml \$24	A savory oil made by steeping this late fall, early winter truffle in olive oil. Fantastic in cream based soups, risotto, potatoes, beef, eggs and Popcorn! <b>Use it often, but sparingly!</b>
Toasted Sesame 200ml \$18 /375ml \$24	Great for stir frying meats or vegetables. Use in sauces and dressings. <i>Pairings: Traditional, Blackberry Ginger, Honey Ginger, Peach, Pineapple, Sicilian Lemon, Tangerine</i>

**\*\*\*\* BRANCH & VINE BOTTLE RETURN POLICY \*\*\*\***

It is important to us to be able to continue our recycling program. In order to do so, we need your help. \$1 credit will be applied to your next bottle purchased for each **CLEAN Branch & Vine** bottle returned (200, 375, 750ml) Proper washing involves: removing the neck wrapper and flavor label, placing the bottle upside down in the dishwasher for as many cycles as it takes for the bottle to be **completely clean & dry**. Please hold the bottle up to the light to check for cleanliness before bringing in. We cannot give credit for bottles that are not clean and we will only take our bottles. We appreciate your help & understanding!