

One of the several qualities defining Extra Virgin Olive Oil (EVOO) is that nothing can be in it except oil from olives. Our EVOO's are listed first. Following that are our infused or flavored olive oils. Although all of them are made with certified EVOO, they are not classified that way because they also contain something else. None have other oils, sweeteners or processing agents; just real food.

Kitchen Blend – This blend of 3 olive varieties is our smoothest and most mild, making it the “every day” EVOO for sautéing, baking, or butter substitute. This is ideal where you want to add quality olive oil without much robustness or punch.

Arbequina – Our most popular EVOO. This is a kitchen staple, buttery with a bit of grassiness, fresh green olive attributes and slightly peppery on the finish. The “all around” olive oil.

Koroneiki – EVOO with medium intensity. A Greek varietal grown in Northern CA, this is known for robust, but very balanced flavor. A favorite for salads and dipping. If you want an oil to use by itself on a salad, this is it.

Robust – Our current Robust EVOO selection is Bouroni. This olive produces oil that is mildly pungent and big on flavor and intensity with a touch of smokiness. Use this where you want to pump up flavor such as grilled or roasted vegetables, or pasta dishes.

Blood Orange – The unique flavor of blood orange is created by combining oil from the fruit with EVOO. Excellent with chicken or combined with our Aged Balsamic or Mission Fig Balsamic for a salad dressing. Use this in place of vegetable oil in your favorite brownie mix or recipe to make our famous brownies.

Garlic – The most popular of our flavored olive oils. Fresh garlic is crushed with olives as they are milled to give this a taste of truly fresh garlic. Use it anywhere you want to add real garlic flavor. It is also great as a base for just about anything to be grilled. Combine with Pineapple or Peach balsamic for grilled salmon, or with Peach or Lemon balsamic on chicken.

Basil – A must-have for your kitchen. Fresh basil is crushed with olives to produce this oil, making it so easy to provide true fresh basil flavor to any recipe or dish. When paired with our Blackberry balsamic it is one of our most popular salad dressings.

Meyer Lemon – Second only to Garlic as the most popular of our infused olive oils. Meyer Lemon is sweeter, less sharp and less acidic than regular lemon. True oil from the fruit is infused in EVOO making this one of the most versatile olive oils. Great with chicken or fish and can be paired with almost any of the balsamics for wonderful salad dressings. Use it flavor cookies and cakes also.

Jalapeno – There is a bit of kick in this olive oil, but not overwhelming. The taste is genuine due to the crushing of fresh jalapenos with the olives when they are milled. Use it anywhere you want that fresh flavor; we highly recommend trying it with any style of eggs and when paired with our Pineapple balsamic it is incredible on fish or seafood. It takes shrimp or salmon to a whole new level.

Herbs de Provence – This olive oil has the true taste of the 8 herbs that make up the French seasoning. Whether seasoning meat or fish, soups and sauces, or dressing up salad or veggies, this is a simple way to add that touch of French Cuisine.

Rosemary – So many of our guests asked for a Rosemary olive oil, that we brought this one in by demand. True bright flavor, but not overpowering as this herb can sometimes be.

True balsamic vinegars come from Italy and can be either dark or “white” depending on the process for aging. White vinegars can be quite clear or have opaque colors. In addition to endless olive oil pairing possibilities, they are a wonderful way to add flavor and sweetness to foods while actually adding very little sugar. Use in dressings, sauces, marinades, etc. White balsamic vinegars in particular are great in sparkling water, yogurt, mixed drinks, sparkling wine and more. They all can be easily reduced for a thickened drizzle, garnish or decoration is desired. Experiment with these in your kitchen and you will be amazed.

Aged Balsamic – Our most popular product is a perfect blend of sweet and tangy in a traditional style balsamic vinegar that is rich and thick, but still pourable. Myriad uses include marinades and sauces for any meat or fish, pair with Meyer Lemon or Blood Orange olive oil for amazing dressings. This is the one to use with cheese or for bread dipping. There is a caution though...it is a bit addictive.

Blackberry – This tart and tangy Italian balsamic is infused in California with blackberry. Use this where you want a little of that “vinegary” quality in a coleslaw or salad. Paired with our Basil olive oil it makes the perfect Caprese salad dressing or drizzle on fresh sliced cucumbers or other veggies. It is also a very popular pairing for our Meyer Lemon olive oil.

Peach White – A white balsamic with a very bold flavor of fresh ripe peaches. Brighten up a salad by pairing with our Meyer Lemon olive oil or baste baked chicken or pork for an amazing treat. Our resident grill master uses this with Garlic olive oil on his out-of-this-world baby back ribs. Popular in cocktails or bubbly.

Strawberry – White balsamic infused with fresh strawberries. Use this on deserts, over fruit, or pair with our Basil or Meyer Lemon olive oil for a delightful salad dressing.

Pineapple – Although there is no added sugar or other sweetener in this balsamic, it is so sweet it is referred to as Jolly Rancher by some of our guests. Paired with Jalapeno olive oil, it is our most popular combo for seafood. Our grill master uses this one with Garlic olive oil on his salmon. It is a treat in coleslaw too.

Mission Fig – This has quickly become a fan favorite. Pair with Blood Orange olive oil for a great dressing, or use as a glaze for chicken, lamb, fish, etc. A treat with a cheese plate or drizzled over veggies.

Lemon – One of our newest additions. This sweet and tart balsamic is ideal for glazing, baking or grilling chicken or fish. Bright and highly flavorful, you will find many uses for this one.

Sex On The Beach – Yes like the cocktail, it has the flavor of pineapple, coconut and mango. Use anywhere you want to add a tropical aura to a dish; barbecued pork, chicken or fish, add a twist to a vinaigrette, flavor sparkling water, plain yogurt or a cocktail.