



Welcome to an extraordinary tasting experience!

Olive Us is proud to bring you the highest quality extra virgin olive oils available as well as exquisite balsamic vinegars from Modena, Italy. From farm to fork, our olive oils and barrel aged balsamic vinegars are all natural, fully traceable and certified Non-GMO. Explore the stunning sea salt tasting bar, incredible gourmet foods and wide selection of artisan gifts and baskets!

These wonderful fresh EVOOs & aged balsamics can easily transform the ordinary into the extraordinary!

Fun & tasty ideas to get you started!

Super easy faves:

- Combine 2 parts oil & 1 part vinegar in a jar, shake well or whisk to create amazing, healthy salad dressings (add small amount of Dijon, honey and/or herbs if desired)
- Toss the oil with cooked pasta, rice, quinoa & serve (add vegetables, meat and/or seafood if desired)
- Drizzle both oil and balsamic on a plate for dipping fresh breads
- Add healthy flavour to your own water by adding small amount of fruity balsamic
- Drizzle balsamic over yogurt, fresh fruit or ice cream (add fruit, etc. as desired)
- Add a fruity balsamic and/or olive oil (i.e. – citrus oil or single varietal EVOO) to smoothies
- Use these olive oils for all your culinary needs

Now tiptoe in a little deeper:

- Season popcorn with various oils, vinegars and sea salts
- Create 'mock tails' and cocktails (i.e. - 4 parts sparkling water/club soda to 1 part fruity balsamic – add 1 part vodka or gin to create a delicious cocktail)
- Sauté with the oils and deglaze with the balsamic
- Create delicious marinades (50:50 ratio of oil and balsamic)
- Brush oil on meat before grilling
- Toss veggies in oil then roast or grill; if desired, drizzle balsamic part way through cooking
- Drizzle on meats and /or vegetables after cooking
- Dip raw veggies
- Substitute olive oil for butter/margarine in baking (3/4 olive oil = 1 butter)

Go ahead...play with your food!

Shop online or for more ideas and recipes please visit and share at www.oliveusoils.com
& our Facebook page at **Olive Us Oil and Vinegar Tasting Room**

Call to book your own private event in one of the beautiful Olive Us locations!

Got questions or suggestions? Send us a note: info@oliveusoils.com
3003A – 30th Avenue, Vernon BC P: 250-260-2880
76 – 9522 Main Street, Lake Country BC P: 778-480-6457

Enjoy the Adventure...the possibilities are endless!

~ SUGGESTED PAIRINGS ~



olive oil & vinegar tasting room

Shop Online: www.OliveUsOils.com /info@oliveusoils.com
 3003A – 30th Ave, Vernon, BC V1T 2C1 250-260-2880
 #76 - 9522 Main St, Lake Country, BC V4V 2L9 778-480-6457

VARIETAL EVOO's	Pair very well with any of our balsamics
------------------------	--

OLIVE OIL	BALSAMICS
Baklouti Green Chili Pepper - Fused	Apricot; Pineapple; Peach; Black Cherry; Mango; Blackberry-Ginger; Espresso
Basil	Gravenstein Apple; Strawberry; Sicilian Lemon; Grapefruit; Apricot; Oregano
Blood Orange - Fused	Cranberry-Pear; Chocolate; Serrano Honey; Espresso; Black Currant; Pineapple; Cinnamon-Pear; Pomegranate-Quince
Butter	Maple; Coconut; Black Cherry; Black Currant; Cinnamon Pear; Sicilian Lemon
Cayenne Chili Pepper - Fused	Pomegranate; Tangerine; Peach; Apricot; Chocolate; Black Cherry; Black Currant
Chipotle	Peach; Maple; Pomegranate-Quince; Chocolate; Pineapple; Black Cherry
Cilantro & Roasted Onion	Sicilian Lemon; Coconut; Pomegranate; Fig; Red Apple; Honey-Ginger; Thai Lemongrass
Garlic	Traditional; Sicilian Lemon; Pineapple; Fig; Apricot; Serrano Honey; Pomegranate
Harissa	Black Cherry; Mango; Espresso; Pineapple; Honey-Ginger; Blackberry-Ginger
Herbs de Provence	Grapefruit; Pomegranate-Quince; Mango; Tangerine; Cranberry Pear; Sicilian Lemon
Lemon - Fused	Blueberry; Raspberry; Cinnamon Pear; Pomegranate-Quince; Black Cherry; Peach; Apricot; Gravenstein Apple; Cranberry Pear
Milanese Gremolata	Grapefruit; Sicilian Lemon; Tangerine; Black Currant; Oregano; Pomegranate-Quince
Olive Wood Smoked	Maple; Pomegranate; Neapolitan Herb; Sicilian Lemon; Cherry; Espresso; Red Apple
Persian Lime	Blackberry-Ginger; Gravenstein Apple; Lemongrass Mint; Coconut; Pineapple; Honey-Ginger; Pomegranate; Blueberry
Tuscan Herb	Neapolitan Herb; Sicilian Lemon; Fig; Peach; Cranberry Pear; Apricot; Traditional
Wild Fernleaf Dill	Sicilian Lemon; Apricot; Oregano; Thai Lemongrass Mint
Wild Mushroom & Sage	Red Apple; Fig; Sicilian Lemon; Maple; Pomegranate
Wild Rosemary - Fused	Sicilian Lemon; Cranberry Pear; Peach; Fig; Pomegranate-Quince; Pomegranate; Peach

WHITE BALSAMICS	OIL
A-Premium White	Pairs very well with most of our olive oils
Apricot - Blenheim	Lemon; Baklouti; Blood Orange; Milanese Gremolata; Persian Lime; Wild Fernleaf Dill
Cara Cara Orange Vanilla	Limonato; Blood Orange; Persian Lime; Basil; Roasted Walnut
Cascadian Wild Raspberry	Lemon; Orange; Persian Lime; Milanese Gremolata; Baklouti; Garlic; Dill; Chipotle
Coconut	Persian Lime; Cilantro & Roasted Onion; Toasted Sesame; Butter; Chipotle; Lemon
Cranberry-Pear	Blood Orange; Lemon; Cayenne; Limonato; Wild Rosemary; Basil; Persian Lime
Grapefruit	Herbs de Provence; Milanese Gremolata;

	Basil; Lemon; Tuscan Herb; Persian Lime
Gravenstein Apple	Persian Lime; Basil; Roasted Walnut; Herbs de Provence; Milanese Gremolata
Honey-Ginger	Toasted Sesame; Garlic; Persian Lime; Chipotle; Harissa; Cilantro & Roasted Onion
Jalapeno	Basil; Chipotle; Harissa; Garlic; Cilantro & Roasted Onion
Mango (Alfoos)	Baklouti; Persian Lime; Harissa; Lemon; Herbs de Provence; Garlic; Limonato
Oregano	Tuscan Herb; Garlic; Lemon; Basil; Wild Rosemary; Milanese Gremolata
Peach	Tuscan Herb; Chipotle; Baklouti; Limonato; Blood Orange; Lemon; Herbs de Provence
Pomegranate-Quince	Chipotle; Milanese Gremolata; Blood Orange; Limonato; Persian Lime
Pineapple	Garlic; Basil; Toasted Sesame; Blood Orange; Harissa; Persian Lime; Chipotle
Sicilian Lemon	Tuscan Herb; Herbs de Provence; Milanese Gremolata; Blood Orange; Wild Fernleaf Dill; Wild Mushroom & Sage; Cilantro & Roasted Onion; Garlic; Basil
Thai Lemongrass-Mint	Persian Lime; Toasted Sesame; Cilantro & Roasted Onion; Wild Fernleaf Dill; Basil

GOURMET OILS	BALSAMICS
Dark Toasted Sesame Oil	Honey-Ginger; Tangerine; Coconut; Mango; Blackberry-Ginger; Thai Lemongrass-Mint
Roasted Walnut Oil	Gravenstein Apple; Raspberry; Red Apple; Cinnamon Pear; Maple; Dark Chocolate; Fig; Espresso; Cara Cara Orange Vanilla

DARK BALSAMICS	OILS
Blackberry-Ginger	Persian Lime; Toasted Sesame; Cayenne; Baklouti; Blood Orange; Lemon; Harissa
Black Cherry	Lemon; Harissa; Wild Rosemary; Walnut; Baklouti; Garlic; Cayenne; Persian Lime
Black Currant	Butter; Cayenne; Blood Orange; Milanese Gremolata; Lemon; Limonato; Persian Lime
Blueberry	Lemon; Basil; Blood Orange; Roasted Walnut; Limonato; Persian Lime
Cinnamon-Pear	Blood Orange; Lemon; Butter; Chipotle; Wild Mushroom & Sage; Roasted Walnut
Dark Chocolate	Blood Orange; Butter; Chipotle; Roasted Walnut; Cayenne
Espresso Dark	Lemon; Blood Orange; Chipotle; Cayenne; Garlic; Roasted Walnut; Harissa
Fig (Black Mission Fig)	Garlic; Persian Lime; Tuscan Herb; Blood Orange; Basil; Wild Mushroom & Sage
Maple	Butter; Chipotle; Roasted Walnut; Blood Orange; Wild Mushroom & Sage
Neapolitan Herb	Tuscan Herb; Garlic; Basil; Milanese Gremolata; Wild Mushroom & Sage
Pomegranate	Garlic; Wild Mushroom & Sage; Cilantro & Roasted Onion; Wild Rosemary; Persian Lime; Wild Fernleaf Dill; Walnut
Raspberry	Basil; Cayenne; Lemon; Blood Orange; Roasted Walnut; Baklouti; Herbs de Provence; Garlic; Persian Lime; Chipotle
Red Apple	Wild Mushroom & Sage; Wild Rosemary; Cilantro & Roasted Onion; Roasted Walnut
Serrano Honey Vinegar	Chipotle; Garlic; Blood Orange; Basil; Tuscan Herb
Strawberry	Basil; Lemon; Harissa; Tuscan Herb; Persian Lime; Limonato; Rosemary; Walnut
Tangerine	Herbs de Provence; Sesame; Baklouti; Lemon; Milanese Gremolata; Chipotle; Cayenne
Traditional	Pairs very well with most of our olive oils

~ Check out our selection of Specialty Vinegars as well! ~

Go ahead...play with your food!!