



SHOWCASING WINNERS FROM THE CALIFORNIA STATE FAIR!

The California State Fair kicks off this week, so we're celebrating by highlighting some of the winners of the California Cheese Competition! Our Gourmet Cheese Coordinator, Wade Johnson, served as a judge so he's gathered his favorites from among the winners to share with you. Supporting California artisan cheesemakers helps to sustain local agriculture, preserve traditional techniques, and foster innovation in the dairy industry. From creamy triple-cremes to nutty aged cheddars, each cheese reflects care in production and regional terroir. By choosing these handcrafted cheeses, you're investing in family farms and tasting the very best of California. We invite you to try these award-winning cheeses this week.





Cowgirl Creamery
Wagon Wheel \$21.99/Lb.

+

Hendry Albarino \$19.99^{+crv}

2023, Napa Valley. 750 ml. Bottle.

This pairing is rich and vibrant. The Albariño brings bright, citrusy flavors and a touch of saltiness that lift the smooth, buttery texture of the cheese. Together, they create a refreshing and satisfying contrast. A delightful combination!



Marin French Cheese Co. Golden Gate \$9.99/EA.

8 oz. Package.

+



Highway 12 Sauvignon Blanc \$12.99^{+crv}

2024, California. 750 ml. Bottle.

This duo is fresh and lively. The wine's crisp citrus flavors balance out the rich, creamy cheese, while also bringing out earthy, garden-like notes from the cheese's rind. You might even catch a hint of savory mushroom in the mix. A fun and flavorful pairing!



Point Reyes Farmstead Cheese Co. Aged Gouda \$25.99/Lb.

+



Martin Ray Cabernet Sauvignon \$17.99^{+crv}

2022 Sonoma County. 750 ml. Bottle.

A bold and tasty match. The rich, fruity Cabernet stands up well to the deep, nutty flavor of the aged Gouda. The wine highlights the little crunchy bits (tyrosine crystals) in the cheese and brings out its sweeter, caramel-like notes. Get ready for a delicious burst of flavor!



Nicasio Valley Cheese Co. Locarno \$19.99/Lb.

Committed to sustainable agriculture since 1919, Nicasio Valley Cheese Company's Ranch sits on 1150 acres of certified organic pastures. Locarno, one of Nicasio Valley's many amazing certified organic cheeses is a bloomy-rind cheese with a luscious creamline, and a denser paste as you move closer to the center. As it ripens, the heart of the cheese becomes creamier, and a subtle nuance of mushroom develops in the flavor profile.



NICASIO VALLEY CHEESE CO. JALAPEÑO FOGGY MORNING \$19.99/LB.

Now available with jalapeno, Foggy Morning is an organic fresh cheese with a bright and tangy flavor profile. Without being overly spicy, there's just enough heat to add a little kick to these mildly delicious rounds of fresh cheese.



POINT REYES FARMSTEAD CHEESE CO. BAY BLUE \$19.99/LB.

Inspired by the beauty of the local coastline, Bay Blue is a mild blue cheese that brings a mellow, balanced flavor profile to the table. Its subtle sweetness leads to its delightful finish reminiscent of salted caramel.



POINT REYES FARMSTEAD CHEESE CO. QUINTA \$21.99/LB.

Wrapped in spruce bark and topped with bay leaves, this striking bloomy-rind cheese develops a decadently spoonable texture as it matures. During the ripening process, the spruce bark that's gently wrapped around each wheel imparts a woodsy flavor tone into the cheese, adding additional layers of complexity to the flavor profile.



GINA MARIE FARMERS CHEESE \$4.99/EA.

16 oz. Chub.

Gina Marie's Farmer's Cheese boasts a rich, slightly tangy, milky flavor. This probiotic farmer's cheese sports a spreadable texture and is perfect to stuff peppers with, serve alongside stone fruit, enjoy with smoked salmon, or to have as a standalone treat.



GINA MARIE OLD FASHIONED CREAM CHEESE \$3.99/EA.

8 oz. Chub. Made with 3 simple ingredients, cultured milk, cream and salt, Gina Marie Old Fashioned Cream Cheese stands out in a crowd. Whether for a cheesecake, incorporated into a mac and cheese, or simply served on a bagel with smoked salmon, this old-fashioned cream cheese won't disappoint.



MARIN FRENCH CHEESE CO. CAMEMBERT \$8.99/EA.

8 oz. Package.

Marin French Cheese has been hand-crafting their camembert since 1904. Using different cultures than their traditional brie, the camembert develops earth flavors and an aroma of mushroom as it ages.



Wade Johnson, our Gourmet Cheese Coordinator, served as a judge in this year's California State Fair Commercial Cheese Competition. We caught up with him to hear about his experience as a first-time judge—here's what he shared.

Q: What role does the California State Fair Cheese Competition play in supporting or recognizing California cheesemakers?

A: "Being recognized at the California State Fair is just one potential benefit when California cheesemakers choose to participate and enter their cheeses to be judged. While some winners use their accomplishment for marketing purposes, many just look forward to receiving expert feedback from well-seasoned cheese professionals."

Q: What can you tell us about the day of judging—when it happened and how the process unfolded?

A: "We tried all the cheeses on March 19th, well ahead of the actual fair dates. It took an entire day of rapid-fire cheese tasting for about 8 hours straight."

Q: How many judges were involved, and what kinds of backgrounds did they bring to the table?

A: "There were 4 panels with 3 judges each. The panels would taste and discuss each cheese, then score them together as a team. The judges ranged in areas of expertise from retail, restaurants, and wholesale to media and education."

Q: How are cheeses categorized for judging?

A: "The cheeses were broken up into a wide range of categories and judged by age, texture, style and milk type."

Q: Was this your first time judging cheese officially? How did you find the overall process?

A: "This was my first time judging cheese in an official capacity. The process itself was fair and efficient, and each cheese presented had equal opportunity to be awarded recognition."

Q: Can you estimate the number of entries in this year's competition and how many were recognized with top awards?

A: "I would estimate there were easily 300+ entries. 18 Double Gold, and 12 Best in Class, or in the competition's terminology 'Best of California.'"

Q: What was your favorite part of the experience?

A: "Meeting a room full of like-minded cheese-loving individuals all gathered together to share a common goal; To celebrate the incredible cheeses made in this very special place we get to call home."

Q: Why was attending this event important to you and to Oliver's Market?

A: "Being involved in local industry events helps Oliver's Market stay in tune with what's going on in the artisan cheese industry. Staying connected with other industry leaders, and being involved in the cheese community ultimately leads to us doing everything we can to bring the best possible cheese experience to our customers."

Golden State Alfresco

Oliver's
Real Food. Real People.®





PEARLS SPECIALTIES OLIVES

Selected Varieties.

6-7 oz. Jar

\$2.99



NIMAN RANCH SLICED PROSCIUTTO

3 oz. Package

\$4.49



RAYMOND'S SOURDOUGH BAGUETTE

8 oz. Loaf

\$2.49



SEPPI SPARKLING WINE **\$16.99** +crv

2018 California.

Selected Varieties. 750 ml. Bottle



OLIVER'S KITCHEN ARTICHOKE PASTA SALAD

Great as a side or light lunch!

\$6.99/LB.



MODENACETI BALSAMIC GLAZE

6.76 oz. Bottle

\$5.99



CALIFORNIA OLIVE RANCH 100% CALIFORNIA OLIVE OIL FOR EVERYDAY

25.4 oz. Bottle

\$17.99



PATAGONIA PROVISIONS TINNED FISH

Selected Varieties.

4.2 oz. Tin

\$3.99



Golden State Alfresco



YELLOW PEACHES OR NECTARINES

Grown by Kingsburg Orchards
in California.

\$2.49/LB.

ORGANIC CANTALOUPE

Grown by Access in
Southern California.

99¢/LB.

ORGANIC BLACKBERRIES

6 oz. Container. Grown by
Tomatero in Watsonville, CA.

\$3.99/EA.



WHITE DONUT PEACHES \$2.99/LB.

Sweet & crisp! Grown by
Kingsburg Orchards in California.



ORGANIC MIXED HEIRLOOM TOMATOES \$3.99/LB.

Garden fresh flavor! Grown by
Tutti Frutti in Santa Barbara, CA.



ORGANIC CRISP CUCUMBERS 99¢/EA.

Super salad & sandwich slicers!
Grown by Divine in Mexico.

These prices are good from July 9 through July 15, 2025 at Oliver's Market. Four locations to serve you in Sonoma County.



Oliver's
Real Food. Real People.™

This month's feature



GRAY WHALE GIN \$29.99^{+crv}

750 ml. Bottle. Price good through 7/31/25.

“A unique gin that sources its ingredients exclusively from regions within California. Not only does this gin taste great, but it also donates a portion of its profits to Oceana, a nonprofit that fights to preserve our oceans.”

RECOMMENDED BY
Brandon Witwicki,
Windsor Wine Department Manager



Specialty SANDWICH of the week.



Specialty
SANDWICH
of the week

SPECIALTY SANDWICH OF THE WEEK CAJUN COD PO' BOY \$12.99/EA.

A bold and flavorful Southern-inspired creation with tender Cajun cod, a splash of rich roasted garlic oil, Oliver's Own tangy Cajun Cole Slaw, and crisp kosher dill pickles, all stacked on a warm, crusty sourdough roll.

Get Your Tickets Today!



August 9 & 10 • Sebastopol, CA



**JOIN OLIVER'S MARKET AT THE
52ND ANNUAL GRAVENSTEIN APPLE FAIR**

Oliver's Market is a proud sponsor of one of Sonoma County's most cherished local traditions, and we hope to see you there!

Taking place August 9-10, 2025, the 52nd Anniversary Gravenstein Apple Fair is a wonderful celebration of all things apple, with the best local food and drink, top regional music, ag-inspired fun for the whole family, exciting experiences connecting you to your neighborhood farmers and artisans, and much more!

**PURCHASE YOUR TICKETS AT ANY OLIVER'S
MARKET LOCATION AND LEARN MORE HERE.**



OLIVER'S CHOICE 100% ANGUS BONELESS FLAT IRON STEAK \$9.99/LB.

Cut from the shoulder and expertly trimmed, flat iron steak is one of the most tender and flavorful cuts of beef. Whether grilled for a smoky char, pan-seared for a crispy crust or sliced thin for stir-fries and salads, our flat iron steak brings versatility.





ROSIE ORGANIC AIR-CHILLED WHOLE CHICKEN \$2.99/LB.

A staple for home cooks and family dinners. Roast it golden and crispy for a centerpiece meal, slow-cook it for tender meat, or break it down for a variety of dishes throughout the week.



NIMAN RANCH BONELESS PORK SIRLOIN CHOPS \$5.99/LB.

With their perfect marbling and robust taste, they're a versatile choice for grilling, pan-searing, or oven-roasting. Elevate your meals with these tender cuts of pork.



ROCKY AIR-CHILLED BONE-IN CHICKEN THIGHS \$3.99/LB.

Locally raised without antibiotics and on a 100% vegetarian diet. Rocky Chickens are hatched and raised in and around Sonoma County, then packed locally in Petaluma.



FRESH WILD CAUGHT PETRALE SOLE FILLET \$12.99/LB.

This fish has a mild, sweet and delicate white meat. Season carefully so that you don't overpower the wonderful flavor and enjoy! USA. Sustainably rated Green.





OLIVER'S CHOICE 100% ANGUS GROUND CHUCK \$5.99/LB.

Bursting with rich flavor and tenderness, and marbled to perfection, this prime cut guarantees a melt-in-your-mouth experience. A great dinner option any day of the week!



OLIVER'S GOURMET BURGER PATTIES \$7.99/LB.

Fire up the grill! Oliver's patties are juicy, meaty and sure to satisfy. Grab them for your next backyard BBQ!



FRESH ATLANTIC SALMON FILLET \$15.99/LB.

Salmon combines well with rice, red potatoes, mashed potatoes and sautéed vegetables. Canada Farmed. Sustainably rated Yellow.



TAVERRITES SAUSAGES \$6.99/EA.

Selected Varieties. 12 oz. Package. Made with clean ingredients, spices and lean ground pork shoulder. These sausages are full of savory, authentic and traditional Italian flavors!



16 TO 20 COUNT PEELED & DEVEINED PRAWNS \$12.99/LB.

Add these plump and succulent prawns to your seafood dishes! Previously frozen. Indonesia. Sustainably rated Red.

These prices are good from July 9 through July 15, 2025 at Oliver's Market. Four locations to serve you in Sonoma County.

LOCAL ORGANIC CAULIFLOWER \$2.69/LB.

Whether you're roasting it for a golden, caramelized crunch, ricing it for a low-carb side, or blending it into creamy soups and sauces, cauliflower is a wholesome staple that fits into any meal. New crop grown by New Family Farm in Sebastopol via FEED Cooperative.





LOCAL ORGANIC BUNCHED RED BEETS \$2.49/BUN.

Red beets bring bold color and deep, earthy flavor to your table. Naturally sweet and packed with antioxidants, fiber, and essential nutrients, these ruby gems are as good for you as they are beautiful. New crop grown by Longer Table Farm in Santa Rosa via FEED Cooperative.



ORGANIC FRESH ASPARAGUS \$4.99/LB.

These sweet, earthy spears are great on the grill for a tasty char, or sautéed with butter and herbs as a healthy side! Grown in Mexico.



ORGANIC RED POTATOES \$1.29/LB.

These are the best roasting potatoes
great paired with a variety of
dishes! New crop grown by Top
Brass Farm in Bakersfield.



ORGANIC KENT MANGOS \$1.69/EA.

Slightly fibrous and refreshingly juicy, they're ideal for slicing,
dicing, and blending into smoothies, salsas, or tropical salads.
Enjoy a taste of the tropics! Grown by Crespo in Mexico.



FRESH CRISP GREEN CABBAGE 69¢/LB.

A classic kitchen staple, green cabbage offers a satisfying crunch
and mild, earthy flavor that works in everything from coleslaw to
stir-fries, soups, and roasted dishes. Grown in California.



LARGE BUNCHES OF BROCCOLINI \$2.49/BUN.

A cross between broccoli and Chinese kale, broccolini brings the
best of both: long, slender stalks, delicate florets, and a mild,
slightly sweet flavor that shines in any dish. Grown in California.



TROPICAL SWEET DRAGON FRUIT \$4.99/EA.

These tropical beauties have a vibrant pink skin with green-
tinged leaves and a speckled white flesh on the inside! Add it to
your smoothie bowls! Grown by Robben in Ecuador.

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DOT'S HOMESTYLE PRETZELS \$5.99

Selected Varieties. 16 oz. Package.

These seasoned pretzels make the perfect snack for hosting Summer backyard parties! With a wide variety of flavors to choose from, you'll be reaching for these all Summer long!





CHOCOLOVE CHOCOLATE BAR

\$2.29

Selected Varieties. 3.2 oz. Bar.

“At the foothills of the Rocky Mountains, Chocolove produces chocolate that delivers on quality, taste, and affordable luxury.”



CHICKEN OF THE SEA CHUNK LIGHT TUNA

Selected Varieties.

5 oz. Can

4 FOR \$5



OROWEAT ORGANIC BREAD

Selected Varieties.

27 oz. Loaf

\$4.99



NO YOLKS NOODLES

Selected Varieties.

12 oz. Package

\$2.19



GOODLES MAC AND CHEESE

Selected Varieties.

5.25-6 oz. Box

\$2.49



STAGG CHILI

Selected Varieties.

15 oz. Can

\$2.29



SIETE BEANS

Selected Varieties.

15.5-16 oz. Can

\$1.79



MAZOLA COOKING OIL

Selected Varieties.

40 oz. Bottle

\$4.49



MR. BING CHILI CRISP

Selected Varieties.

7 oz. Jar

\$5.99



KEN'S STEAKHOUSE SALAD DRESSING

Selected Varieties.

16 oz. Bottle

\$3.99



FRANK'S RED HOT OR BUFFALO SAUCE

12 oz. Bottle

\$3.49



LATE JULY ORGANIC TORTILLA CHIPS

Selected Varieties.

10.1 oz. Bag

\$2.79



COUNTRY ARCHER PROVISIONS MEAT SNACK

Selected Varieties.

0.85-1 oz. Stick

\$1.49



SANTA CRUZ ORGANIC APPLE SAUCE

Selected Varieties.

6 Count Package

\$3.29



PETER RABBIT ORGANIC FRUIT PUREE

Selected Varieties.

4-4.4 oz. Pouch

\$1.49



LARABAR FRUIT AND NUT BAR

Selected Varieties.

1.6-1.7 oz. Bar

10 FOR \$10



JUNKLESS CHEWY
GRANOLA BARS

Selected Varieties.

6 Count Box

\$3.99



COLE'S WILD
MOUNTAIN HONEY

32 oz. Jar

\$7.99



NATURE'S PATH
ORGANIC CEREAL

Selected Varieties.

10-14 oz. Box

\$4.49



CHEERIOS
BREAKFAST CEREAL

Selected Varieties.

8.9-10.8 oz. Package

\$3.49



G.O.A.T. SPORTS
ENERGY DRINKS

Selected Varieties.

12 oz. Can

\$2.29^{+crv}



C2O COCONUT
WATER

Selected Varieties.

17.5 oz. Can

\$1.69^{+crv}



NIXIE
SPARKLING WATER

Selected Varieties.

8 Pack/12 oz. Cans

\$3.99^{+crv}



SCOTT BATHROOM
TISSUE 1000
SHEETS PER ROLL

12 Roll Package

\$11.99



REVEAL LICKABLE
CAT TREATS

Selected Varieties.

4 Count Package

\$1.79



CLOVER SONOMA ORGANIC HALF & HALF

32 oz. Carton

\$4.49



CLOVER SONOMA SOUR CREAM

16 oz. Container

2 FOR \$5



THREE BRIDGES EGG BITES OR POTATO BAKES

Selected Varieties.

2 Count Package

\$3.99



BLUE DIAMOND ALMOND BREEZE

Selected Varieties.

64 oz. Carton

\$2.99



NOOSA YOGHURT

Selected Varieties.

8 oz. Container

\$1.79



GRILLO'S PICKLES

Selected Varieties.

32 oz. Container

\$4.29



WHITE CASTLE SLIDERS

Selected Varieties.

4-6 Count Package

\$4.99



PEPPERIDGE FARM FROZEN TURNOVERS

Selected Varieties.

4 Count Package

\$3.49



HÄAGEN-DAZS ICE CREAM

Selected Varieties.

14 oz. Container

\$4.49



ALDEN'S ORGANIC ICE CREAM

Selected Varieties.

48 oz. Container

\$7.49



ACTUAL VEGGIES FROZEN VEGGIE BURGERS

Selected Varieties.

4 Count Box

\$4.49

BULK SAVINGS



ORGANIC GARBANZO BEANS \$1.99/LB.

Available in our Bulk Foods Department.



ORGANIC TRI-COLOR QUINOA \$2.29/LB.

Available in our Bulk Foods Department.

WELLNESS SPECIALS



HOST DEFENSE
MYCOBENEFITS \$15.99

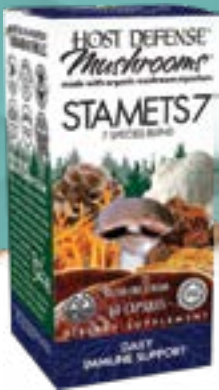
Selected Varieties. 60 Count Bottle.
“Looking for an all-natural addition to your supplement routine? With mushroom mycelium as the foundation for every formula, the MycoBenefits™ line from Host Defense® embraces the combined synergy of mushrooms with well-known ingredients like herbs, vitamins, and minerals to offer benefits designed to target your specific needs.*”



HOST DEFENSE
LION'S MANE
60 Count Bottle
\$17.99



HOST DEFENSE
TURKEY TAIL
60 Count Bottle
\$17.99



HOST DEFENSE
STAMETS 7
60 Count Bottle
\$19.99

These prices are good from July 9 through July 15, 2025 at Oliver's Market. Four locations to serve you in Sonoma County.

PICK OF THE WEEK



**JAMES
SCHWEDHELM**
Deli Coordinator



OLIVER'S KITCHEN GREEK SALAD \$5.99/LB.

“Our Greek Salad is a great option for a warm summer evening. Cool and refreshing. It makes a splendid side option but has enough there to serve as a great lunch. Made in our kitchens by our amazing team, using nothing but the freshest ingredients. Cucumber, Organic Sugar Plum Tomatoes, Red Onions, Kalamata Olives, Feta Cheese, and fresh Oregano tossed in a red wine vinegar dressing. Cool yourself off with this deli classic.”





BOAR'S HEAD BEECHWOOD SMOKED BLACK FOREST HAM \$12.99/LB.

This ham is naturally smoked with imported German beechwood.



BOAR'S HEAD HERBED MOZZARELLA CHEESE \$10.99/LB.

Found in our full-service Chef's Case.
Coated with herbs, bell pepper and garlic.



OLIVER'S KITCHEN ARTICHOKE PASTA SALAD \$6.99/LB.

Found in our full-service Chef's Case.
This is a fresh and tasty Summer salad!

OLIVER'S MARKET AWARD WINNING BAKERY

OLIVER'S OWN CHOCOLATE CHEESECAKE \$29.99/EA.

8 Inch Cake.

Chocolate cheesecake is rich, creamy, and indulgent. Enjoy it chilled on a warm summer day—perfectly sweet, refreshing, and satisfying with every smooth, chocolatey bite.

**MADE
LOCAL**
Sonoma County
golocal.coop





OLIVER'S FIT FRIENDLY SMOOTHIE \$7/EA.

Selected Varieties. 16 oz. Cup. Cool off with these tasty blended smoothies! Always made using fresh ingredients.



CAFÉ VALLEY MINI CUPCAKES \$3.99/EA.

Red Velvet or Cookies & Cream. 12 Count Package. A perfect sweet treat for Summer poolside gatherings!



SUGAR BOWL BAKERY BROWNIE BITES \$7.99/EA.

16 oz. Package. Indulge in the rich, chewy, chocolatey bite of these brownies. You'll be reaching for more!

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OLIVER’S WINERY OF THE WEEK



“Through legendary Sonoma Valley and the famed Carneros District, California’s Highway 12 is the quintessential Wine Road. Home to dozens of world renowned vineyards and wineries, this region has been the heart of Northern California’s Wine Country since the first plantings in 1825. Recognizing that our winery and our neighboring wineries owe much to this corridor, we proudly assumed the name and the responsibility of honoring its historical significance.”

HIGHWAY 12 CABERNET SAUVIGNON **\$13.99**^{+crv}
2021, California. 750 ml. Bottle

HIGHWAY 12 MERLOT **\$12.99**^{+crv}
2022, Sonoma County. 750 ml. Bottle

HIGHWAY 12 CHARDONNAY **\$12.99**^{+crv}
2023, California. 750 ml. Bottle





DRY CREEK VINEYARDS FUME BLANC \$14.99^{+crv}

2023, Sonoma County. 750 ml. Bottle

“Since 1972, we have produced Fumé Blanc — a wine at the heart and soul of our family winery. Modeled after the classic wines from the Loire Valley in France, our stainless steel fermented Fumé Blanc is crisp, balanced and immediately drinkable.”



MARTIN RAY PINOT NOIR

2023, Sonoma Coast.
750 ml. Bottle

\$16.99^{+crv}



CHÂTEAU LA ROSE DU PIN

2023, Entre Deux Mers.
750 ml. Bottle

\$10.99^{+crv}



MEZZACORONA PINOT GRIGIO

2023, Delle Venezie DOC.
750 ml. Bottle

\$7.99^{+crv}

OLIVER’S MARKET SPIRIT FEATURE OF THE WEEK



GRAN MALO
SPICY TAMARINDO
TEQUILA \$17.99^{+crv}

750 ml. Bottle.

“The mexican spicy tamarind authentic flavor made with tequila that will blow your mind. A tribute to our origins and our heritage. 30% ABV.”



SUNTORY -196
VODKA SELTZER

Selected Varieties.
355 ml. Can

\$2.59^{+crv}



SUNTORY -196
VODKA SELTZER

Selected Varieties.
4 Pack/355 ml. Cans

\$9.99^{+crv}



TRULY BLOOD
ORANGE VODKA

750 ml. Bottle

\$7.99^{+crv}



SKYY VODKA

1.75 Liter Bottle

\$19.99^{+crv}

OLIVER'S MARKET CRAFT BREWERY OF THE WEEK

“What can we say about HenHouse that Sonoma County doesn’t already know and love? This week we are running these HenHouse 6 packs at a hot price, and on top of that, if you buy two 6 packs, HenHouse will give you \$5 back. Look for this QR code in stores to receive some great beers at a great price. Cheers!”

HENHOUSE BREWING CO.

INCREDIBLE

IPA \$11.99^{+crv}

6 Pack/12 oz. Cans

HENHOUSE BREWING CO.

HOLLOW MOON

IPA \$11.99^{+crv}

6 Pack/12 oz. Cans

HENHOUSE BREWING CO.

STOKED HAZY

IPA \$11.99^{+crv}

6 Pack/12 oz. Cans



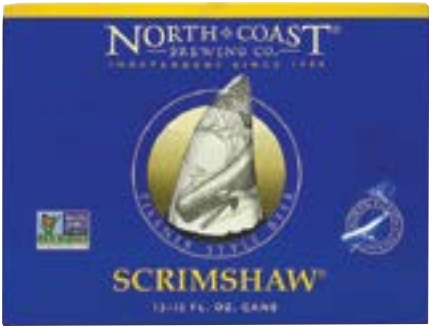


MODELO BEER

Selected Varieties.

12 Pack/12 oz. Bottles or Cans

\$17.99^{+crv}



NORTH COAST
BREWING CO.

Selected Varieties.

12 Pack/12 oz. Bottles or Cans

\$17.99^{+crv}



LAGUNITAS
BREWING CO.

Selected Varieties.

6 Pack/12 oz. Bottles or Cans

\$10.99^{+crv}



DRAKE'S BREWING CO.

6 Pack/12 oz. Cans or Bottles

\$11.99^{+crv}



STELLA ARTOIS BEER

12 Pack/12 oz. Bottles or Cans

\$15.99^{+crv}



NINKASI BREWING CO.

Selected Varieties.

6 Pack/12 oz. Bottles or Cans

\$8.99^{+crv}



GOAT ROCK CIDER

Selected Varieties.

4 Pack/12 oz. Cans

\$13.99^{+crv}



KYLA HARD KOMBUCHA

Selected Varieties.

6 Pack/12 oz. Cans

\$13.99^{+crv}



ATHLETIC BREWING CO.
NON-ALCOHOLIC BEER

Selected Varieties.

6 Pack/12 oz. Cans

\$9.99^{+crv}

These prices are good from July 9 through July 15, 2025 at Oliver’s Market. Four locations to serve you in Sonoma County.

546 E. Cotati Avenue
Cotati • 795-9501

560 Montecito Center
Santa Rosa • 537-7123

461 Stony Point Road
Santa Rosa • 284-3530

9230 Old Redwood Highway
Windsor • 687-2050

We reserve the right to limit individual purchases to four packages of any item for sale, except items where otherwise noted. Sale items are not available to any commercial dealer or wholesaler. Items are subject to stock on hand. All items not available at all stores. Photos & Illustrations are for display purposes only and do not necessarily depict items that are on sale. We reserve the right to correct all printed and/or typographical errors. daly design inc. © 2025. All rights reserved.