

SAVE 20% *on all,* ROSÉ WINE

Rosé is the wine of summer! Crisp, refreshing, and bursting with aromas of strawberry, watermelon, and other ripe berries, these beautifully pink wines are as versatile as they are delicious. Enjoy them as an aperitif or pair them with everything from salads and seafood to pasta, poultry, and a wide variety of cheeses. Explore more than 150 Rosés at Oliver's Market, featuring exceptional wines from around the world and right here in our own backyard. All advertised prices already include the 20% discount.



Oliver's
Real Food. Real People.®

RODNEY STRONG ROSÉ OF PINOT NOIR

2023/2024,
Sonoma Coast

\$14.38 +crv

**MADE
LOCAL**
Sonoma County
golocal.coop



DAVID RILEY,
Stony Point Wine Department Manager

Sonoma County Harvest Fair Double Gold winner! This lively
Pinot Noir Rosé bursts with fresh berry aromas and flavors.

Enjoy solo or with grilled veggies, seafood, or salads.

*Prices Shown Reflect Discount.

ALEXANDER VALLEY VINEYARDS DRY ROSÉ OF SANGIOVESE

2024,
Sonoma County

\$15.98 +crv

**MADE
LOCAL**
Sonoma County
golocal.coop



JUSTIN BOWMAN,

Cotati Wine Department Manager



This Rosé is lush, provocative, and bursting with watermelon, strawberry, and raspberry flavors upfront, finishing clean and dry with a hint of citrus and minerality. Truly a porch pounder.

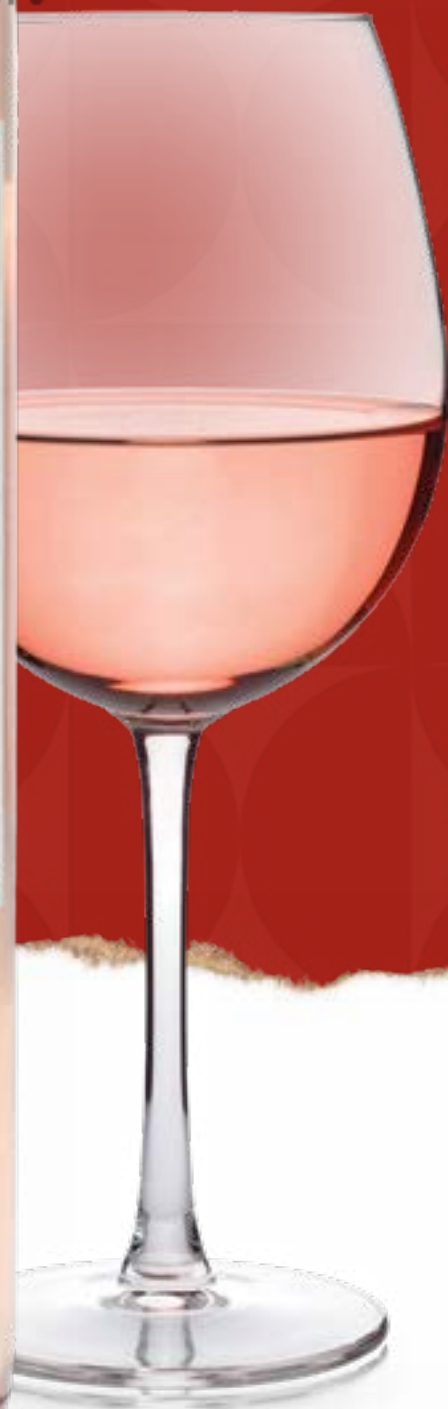


*Prices Shown Reflect Discount.

OLIVER'S OWN GRENACHE ROSÉ

2024/2025,
Dry Creek Valley

\$10.38 +CTV



JOSH KIRCHHOFF,

Corporate Wine & Liquor Coordinator



Oliver's very first private label Rosé! Fresh picked strawberries and ripe red cherry aromas. Raspberry, crushed watermelon and citrus zest dominate the palate, finishing with driving minerality and bracing acidity. Love!



*Prices Shown Reflect Discount.

CHATEAU DE CAMPUGET ROSÉ

2024/2025,
Rhône Valley

\$10.39 +crv



MATTEO POLVERARI,

Montecito Wine Department Manager



Consistently excellent year after year! This Rhône blend of 70% Syrah and 30% Grenache offers a hint of smoke, minerality, and bright acidity. Ripe strawberry, raspberry, and cherry make this one of our finest French Rosés.



*Prices Shown Reflect Discount.

LA CREMA ROSÉ OF PINOT NOIR

2024, Monterey

\$14.38 +CTV

**MADE
LOCAL**
Sonoma County
gocal.coop



BRANDON WITWICKI,

Windsor Wine Department Manager



Juicy! Bright! This is a fantastic Rose from one of the standard bearers for Sonoma County wine. If it says La Crema on the bottle, you can count on quality!



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*PRICES SHOWN
REFLECT DISCOUNT.



**MADE
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golocal.coop

**BALLETTO ROSÉ OF
PINOT NOIR \$15.98**+CRV
2025, Russian River Valley.
750 ml. Bottle



**HAMPTON WATER
ROSÉ \$14.38**+CRV
2024, South of France.
750 ml. Bottle



**MADE
LOCAL**
Sonoma County
golocal.coop

**LA PRENDA ROSÉ OF
PINOT NOIR \$11.99**+CRV
2024, Sonoma Coast.
750 ml. Bottle



**MADE
LOCAL**
Sonoma County
golocal.coop

**MARTIN RAY ROSÉ OF
PINOT NOIR \$11.99**+CRV
2025, Sonoma Coast.
750 ml. Bottle



**MUMM NAPA
BRUT ROSÉ \$17.58**+CRV
Non-Vintage, Napa Valley.
750 ml. Bottle



**MADE
LOCAL**
Sonoma County
golocal.coop

**VAUGHN DUFFY
ROSÉ OF PINOT
NOIR \$14.39**+CRV
2025, Sonoma County.
750 ml. Bottle



**TORRESELLA ROSÉ
PROSECCO \$10.38**+CRV
Non-Vintage, Italy.
750 ml. Bottle



**MADE
LOCAL**
Sonoma County
golocal.coop

**TRECINI ROSÉ OF
GRENACHE \$11.98**+CRV
2023, Clarksburg.
750 ml. Bottle



**MADE
LOCAL**
Sonoma County
golocal.coop

**GLORIA FERRER
BLANC DE NOIRS ROSÉ
\$15.98**+CRV
Non-Vintage, Sonoma County.
750 ml. Bottle



**MADE
LOCAL**
Sonoma County
golocal.coop

**ANGELINE ROSÉ
\$10.38**+CRV
2024, California.
750 ml. Bottle

A vibrant red background featuring several dark sweet cherries with green stems and leaves scattered around the text.

DARK. SWEET. DELICIOUS.

Northwest dark, sweet Cherries feature an appetizing red-mahogany color, a relatively small stone, and fruit that is crisp, bright, tangy, and juicy. But the biggest benefit is its distinctive taste – it explodes with rich sweet flavor. With their sweet, rich flavor, these are a delightful addition to so many recipes. The finest example of the Northwest’s unique growing conditions coming together to create an equally unique fruit. Try topping a salad with pitted cherry halves to add a little zing. Enjoy them as part of a naturally delicious fruit salad mix. Perhaps the best way to enjoy these sweet Cherries is all by themselves — one by one.

RED DARK CHERRIES

Grown by Stemilt in Washington.

\$3.99 /LB.

These prices are good from July 15 through July 21, 2026 at Oliver’s Market. Four locations to serve you in Sonoma County.



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 favorite 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 RESERVE \$29.99/LB.

Cowgirl Creamery’s Wagon Wheel is a local, Raclette inspired, semi-soft cheese with a delicate texture and great depth in the flavor profile. The reserve wheels are aged out longer with great care to perfection, leading to more complexity in the taste experience. Hints of browned butter and heavy cream caress the palate, complimented by subtle nutty notes throughout each bite.



LAURA CHENEL GOAT BRIE \$9.99/EA.

5 oz. Package. One of the original California goat’s milk cheesemakers, Laura Chenel’s goat brie is a precious little round of cheese with a delightfully creamy texture. It’s slightly grassy and nutty flavor profile is perfectly balanced out with a finish reminiscent of tangy lemon.



PENNYROYAL FARM LAYCHEE \$11.99/EA.

6 oz. Container. Made with care in small batches by woman-owned Pennyroyal Farm, this simple yet elegant fresh chevre has a luxuriously soft texture, a rich flavor profile, and a pleasantly tangy finish full of citrus notes.



COWGIRL CREAMERY RED HAWK \$29.99/LB.

Bold and buttery, Cowgirl Creamery’s Red Hawk blends the best of both worlds by washing the rind of a triple cream brie. Vegetal aromas fill the air, and notes of umami and heavy cream overwhelm the palate with each bite.



NICASIO VALLEY CHEESE CO. NICASIO RESERVE \$25.99/LB.

Aged for at least 5 months, Nicasio Reserve is heavily inspired by classic Swiss-Italian mountain cheese. The flavor profile boasts rich qualities, nutty tones, and a gentle acidity on the finish.



NICASIO VALLEY CHEESE CO. SAN GERONIMO \$25.99/LB.

The LaFranchi Family have been raising dairy cows in Nicasio Valley since the early 1900’s. An homage to their Swiss Italian heritage, San Geronimo is a cross between the classic melting cheeses Fontina and Raclette. The aromas are bold, but the flavors are well-rounded full of bready notes, and sweet cream.



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

Now available with jalapeno, Foggy Morning is an organic fresh cheese with a bright tangy flavor. 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 COMPANY QUINTA \$25.99/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 woody note into the cheese, adding additional layers of complexity to the flavor profile.



POINT REYES FARMSTEAD CHEESE COMPANY TOMA \$21.99/LB.

With a creamy semi-soft texture, a mild and milky flavor, and a gentle tang on the finish, Point Reyes Farmstead Cheese Company’s Toma is a versatile table cheese with limitless potential. Serve on a cheese and charcuterie board, enjoy as a snack, or melt into your favorite dishes.



MARIN FRENCH CHEESE TRIPLE CREME BRIE \$11.99/EA.

8 oz. Package. Marin French Cheese Company, oldest continuously operating creamery in the United States, has won numerous awards for their decadent Triple Creme Brie. With a rich and smooth texture, slightly sweet flavor and blooming with fluffy white rind, Marin French Triple Crème Brie expresses the high quality milk from neighboring Marin County dairies.

JOIN OLIVER'S MARKET
– AT THE –

Gravenstein Apple Fair 2026

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 8-9, 2026, the 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.**

SOMETHING NEW IS DROP-ING

— AT — *Oliver's*
Real Food. Real People.®



Summer is officially here, and Oliver's Market is the first retailer in the nation to launch DROP, the brand-new hard coconut water created by Aesha Scott, star of Bravo TV's hit series Below Deck.

TO CELEBRATE, AESHA WILL BE AT OUR WINDSOR STORE ON FRIDAY, JULY 17, FROM 12:00 TO 3:00 PM TO INTRODUCE DROP IN PERSON.



STOP BY TO MEET AESHA, GRAB SOME EXCLUSIVE SWAG, AND BE ONE OF THE FIRST TO GET YOUR HANDS ON A CAN OF DROP. WE CAN'T WAIT TO CELEBRATE WITH YOU!



Olivers
Real Food. Real People.™

This weeks feature

ALB VODKA \$12.99_{+crv}

750 ml. Bottle. Pricing through July 31, 2026.

“ 2025 Spirit of the Year & Vodka of the Year from USA Spirits Ratings. Bright floral aromatics meet soft grain character, layered with creamy, silky texture and a gentle peppery finish. Smooth, elegant, and easy to enjoy!”

RECOMMENDED BY

Matteo Polverari,
Montecito Wine Department Manager





Specialty SANDWICH of the week.



Specialty
SANDWICH
of the week

SPECIALTY SANDWICH OF THE WEEK
**THE WINE COUNTRY
WRANGLER \$12.99/EA.**

“Oliver’s Own roast beef layered on a crusty sourdough roll with melted provolone, zesty chimichurri, rich garlic toum, sweet onion jam, and fresh organic arugula for a bold, flavor-packed bite.”

PICK OF THE WEEK



**HAYLEY
DANIELS**

*Meat & Seafood
Coordinator*

OLIVER'S PRIME GRADE T-BONE OR PORTERHOUSE STEAK \$15.99/LB.

"Prime T-bone steaks offer a luxurious dining experience with juicy, tender meat and rich flavor. Choosing USDA Prime ensures superior marbling and quality, while proper cooking techniques maximize taste. Whether grilled, pan-seared, or dry-aged, these steaks deliver a restaurant-quality experience at home."



Oliver's
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FRESH WILD CAUGHT PETRALE SOLE FILLET \$14.99/LB.

USA caught. Sustainably rated Green. Mild flavor with a wonderfully tender & flaky texture that shines with a gentle pan sear in golden brown butter and a squeeze of fresh lemon!



ROCKY AIR CHILLED BONELESS SKINLESS CHICKEN BREAST \$6.99/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.



NIMAN RANCH BONE-IN PORK SHOULDER ROAST \$8.99/LB.

A flavorful roast that is built for the long and rewarding slow cook of the smoker or the oven that results in a fall apart tender roast that is perfect for shredding for a pulled pork sandwich.



OLIVER'S CHOICE 100% ANGUS FLANKEN STYLE OR ENGLISH CUT SHORT RIBS \$9.99/LB.

Go flanken style for beautifully thin and gloriously charred grill perfection or choose English cut for a long and luxurious braise that delivers a rich, deep flavor that pairs perfectly with mashed potatoes.





FRESH ATLANTIC SALMON FILLET \$15.99/LB.

Canada farmed. Sustainably rated Yellow. Beautiful fillets that are wonderful glazed and roasted in the oven or simply grilled with olive oil and fresh herbs for a Summer backyard dinner.



ROSIE ORGANIC AIR-CHILLED WHOLE CHICKEN \$3.49/LB.

Locally raised. A beautiful and versatile bird that roasts up perfectly crispy on the grill or in the oven. Raised free range and with no antibiotics, in and around Sonoma County, California.



NIMAN RANCH BONE-IN LEG OF LAMB STEAK \$11.99/LB.

Cut from the leg for bold and intensely satisfying character, this beautiful bone-in steak is delicious with a generous herb and garlic marinade.



WILD CAUGHT 16 TO 20 COUNT GULF WHITE PRAWNS \$15.99/LB.

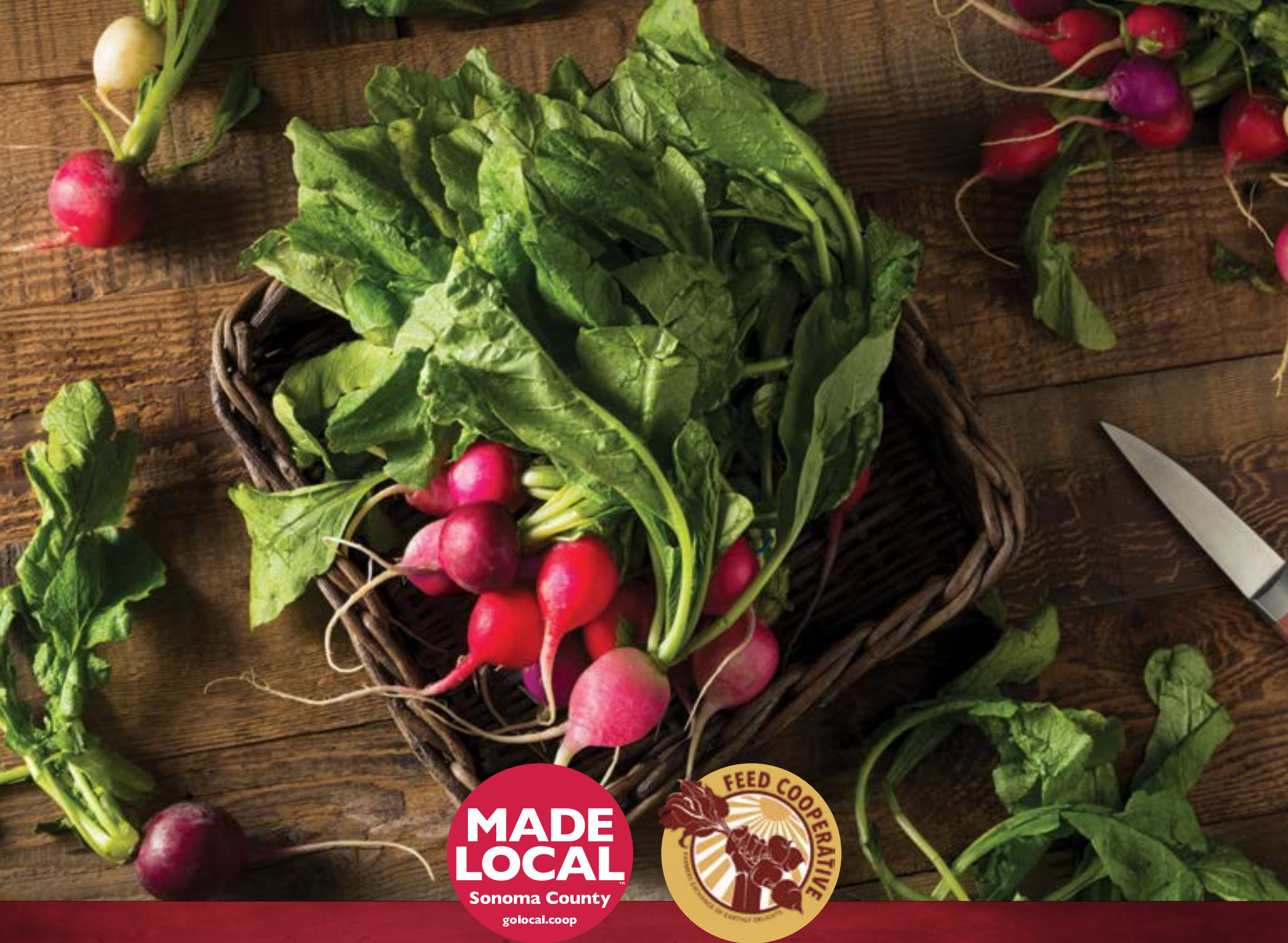
USA caught. Previously frozen. Sustainably rated Green. Whether sizzled in garlic butter, layered into a vibrant seafood pasta, or skewered on the grill these are terrific Summer sizzlers.

These prices are good from July 15 through July 21, 2026 at Oliver's Market. Four locations to serve you in Sonoma County.

FRESH ORGANIC HEIRLOOM TOMATOES \$3.99/LB.

Grown by Tutti Frutti in Santa Barbara. Stunning, deeply flavorful and arriving at the absolute peak of summer. These gorgeous certified organic beauties come in a breathtaking array of colors and shapes, each delivering a rich, and wonderfully distinctive old world flavor that makes every salad, sandwich and summer plate they grace a Summer treat!





ORGANIC LOCAL BUNCHED PINK, PURPLE OR RED RADISHES \$1.99/EA.

Grown by New Family in Sebastopol via F.E.E.D. Cooperative. Crisp, peppery and strikingly beautiful in three gorgeous locally grown varieties. These vibrant radishes bring a wonderful crunch, a bright and lively bite and an stunning array of jewel toned colors to salads.



ORGANIC BABY BOK CHOY \$1.69/LB.

Grown by Lakeside in Salinas. Beautiful little certified organic heads that are magnificently versatile. Perfect for a quick sauté in sesame oil and garlic, nestled into a broth or halved and grilled until lightly charred for a side.



ORGANIC LOCAL ZUCCHINI \$2.49/LB.

Grown by Los Pelicanos in Petaluma via F.E.E.D. Cooperative. Great sliced & grilled until golden, tossed into a vibrant summer pasta or baked into a rich and deeply satisfying savory dish



ORGANIC GOLD KIWI \$6.99/EA.

1 Lb. Package. Grown by Zespri in New Zealand. These kiwis deliver a remarkably smooth and intensely sweet flavor that is altogether more floral and tropical than their green cousins.



ORGANIC ROMANO BEANS \$4.99/LB.

Grown by Dwelley Farm in Brentwood. Romano beans deliver a deeper and more satisfying flavor than a standard green bean and are spectacular sautéed with garlic and fresh herbs.



ORGANIC PINEAPPLE \$3.99/EA.

Grown by Dole and Covilli in Mexico and Costa Rica. Certified organic and arriving at the peak of ripeness, this sweet pineapple delivers an intensely sweet and gloriously juicy flavor.



ORGANIC CHIOGGIA OR TREVISO RADICCHIO \$3.99/LB.

Grown by Coke in California. Candy striped Chioggia and the elegant elongated Treviso each bring their own wonderfully complex and pleasantly bitter character to salads.



FRESH CLING VARIETY YELLOW PEACHES \$2.99/LB.

Grown by De Palma Farms in Ripon California. The cling variety delivers a dense and juicy flesh that holds up magnificently in preserves, baked into flavorful tarts or simply enjoyed fresh.



NEW CROP OF GARLIC \$3.99/LB.

Grown by Christopher Ranch in Gilroy. Christopher Ranch has been growing exceptional Gilroy garlic with genuine care and extraordinary expertise for generations.



NEW CROP OF RED BELL PEPPERS \$1.99/LB.

Grown by Live Oak farm in California. These fruity, sun ripened reds are equally magnificent roasted until silky and caramelized, sliced fresh into summer salads or stuffed generously & baked.

CHOCOLOVE CHOCOLATE BAR \$2.79

Selected Varieties. 2.9-3.2 oz. Bar.

At the foothills of the Rocky Mountains, Chocolove produces chocolate that delivers on quality, taste, and affordable luxury. Made with certified source of cocoa beans is traceable to the farmer and non-GMO verified ingredients.





DIESTEL FAMILY RANCH PASTURE RAISED THICK SLICED TURKEY \$6.99

Selected Varieties. 5 oz. Package.

Pasture Raised Whole Turkeys are Regenified™ certified, and part of a holistic regenerative program. This means they are raised on regenerative land (land with healthier soil), and with regenerative feed (that grew from healthier soil) - and, it shows.



ARTESANO ARTISAN BREAD

Selected Varieties.

20 oz. Loaf

\$2.99



MISSION CARB BALANCE FLOUR TORTILLAS

Selected Varieties.

8 Count Package

\$3.79



CHICKEN OF THE SEA CHUNK WHITE ALBACORE TUNA IN WATER

5 oz. Can

\$1.49



INGLEHOFFER MUSTARD

Selected Varieties.

10-10.25 oz. Squeeze Bottle

\$3.29



COLES WILD MOUNTAIN HONEY

16 oz. Jar

\$4.49



PAC PAC SNACKS KONJAC CHEWS

Selected Varieties.

10 Count Package

\$4.49



PLANTER'S
MIXED NUTS

Selected Varieties.

10.3 oz. Can

\$5.99



KELLOGG'S
FROSTED FLAKES
CEREAL

12 oz. Box

\$4.49



MUDDY WATERS
ORGANIC GROUND
COFFEE

Selected Varieties.

12 oz. Bag

\$8.99



SNACK FACTORY
PRETZEL CRISPS

Selected Varieties.

7.2 oz. Bag

\$2.49



STACY'S
PITA CHIPS

Selected Varieties.

7.33 oz. Bag

\$2.49



LARABAR FRUIT
AND NUT BAR

Selected Varieties.

1.6-1.7 oz. Bar

4 FOR \$5



MILKADAMIA
MACADAMIA MILK

Selected Varieties.

32 oz. Container

\$2.99



NÚTRAIL
NUT GRANOLA

Selected Varieties.

8 oz. Bag

\$6.99



CHICKAPEA HIGH
PROTEIN ORGANIC PASTA

Selected Varieties.

8 oz. Box

\$2.99



ORGANICVILLE
PASTA SAUCE

Selected Varieties.

24 oz. Jar

\$3.49



PORTLAND ORGANIC
CONDIMENTS

Selected Varieties.

8-14 oz. Bottle

\$4.49



KETTLE & FIRE
GRASS-FED
BEEF TALLOW

14 oz. Jar

\$9.99



CELSIUS SPARKLING
ENERGY DRINK

Selected Varieties.

12 oz. Can

\$1.99^{+crv}



LAKEWOOD ORGANIC
BEET JUICE

Selected Varieties.

32 oz. Bottle

\$4.99^{+crv}



HALFDAY PREBIOTIC
ICED TEA

Selected Varieties.

12 oz. Can

\$1.49^{+crv}



PROJO
POWER COFFEE

Selected Varieties.

11 oz. Can

\$2.99^{+crv}



BRAWNY
TEAR-A-SQUARE
PAPER TOWELS

6 Double Roll Package

\$13.99



WORLD CENTRIC
HOME COMPOSTABLE
FOOD SCRAP BAGS

25 Count Package

\$1.99



CLOVER SONOMA ORGANIC MILK

Selected Varieties.
64 oz. Container

\$4.99



CLOVER SONOMA SHREDDED CHEESE

Selected Varieties.
8 oz. Package

\$3.99



FARMER JOHN PREMIUM SMOKED BACON

Selected Varieties.
12 oz. Package

\$5.99



NOOSA YOGHURT

Selected Varieties.
8 oz. Container

\$1.89



MYBACON MEATLESS BACON

Selected Varieties.
6 oz. Package

\$5.99



GRILLO'S PICKLE CHIPS

Selected Varieties.
16 oz. Container

\$3.29



ARMANINO FROZEN RAVIOLI OR TORTELLINI

Selected Varieties.
16 oz. Package

\$3.49



ARMANINO FROZEN MEATBALLS

Selected Varieties.
32 oz. Package

\$9.99



DRUMSTICK SUNDAE CONES

Selected Varieties.
4 Count Package

\$4.49



CASCADIAN FARM ORGANIC FROZEN VEGETABLES

Selected Varieties.
10 oz. Bag

\$2.99



SWEETY MOCHI PREMIUM ICE CREAM

Selected Varieties.
6 Count Box

\$4.79

BULK SAVINGS



ORGANIC PEARLED BARLEY \$1.79/LB.

Available in our Bulk Foods Department.



ORGANIC QUICK ROLLED OATS \$1.29/LB.

Available in our Bulk Foods Department.

WELLNESS SPECIALS



SEA-EL LAMINA KELP DAY CREAM \$16.99

2 oz. Jar.

Sea-El harnesses the nourishing power of the ocean with mineral-rich, marine-based skincare that hydrates, restores, and revitalizes. Experience clean, naturally effective formulas inspired by the sea for healthy, radiant-looking skin.



SEA-EL HYALURONIC ACID VITAMIN C FACIAL SERUM

1 oz. Bottle

\$16.99



SEA-EL AVOCADO KELP CREAM CLEANSER

4 oz. Bottle

\$17.99



SEA-EL VITAMIN C KELP EYE GEL

1 oz. Jar

\$15.99

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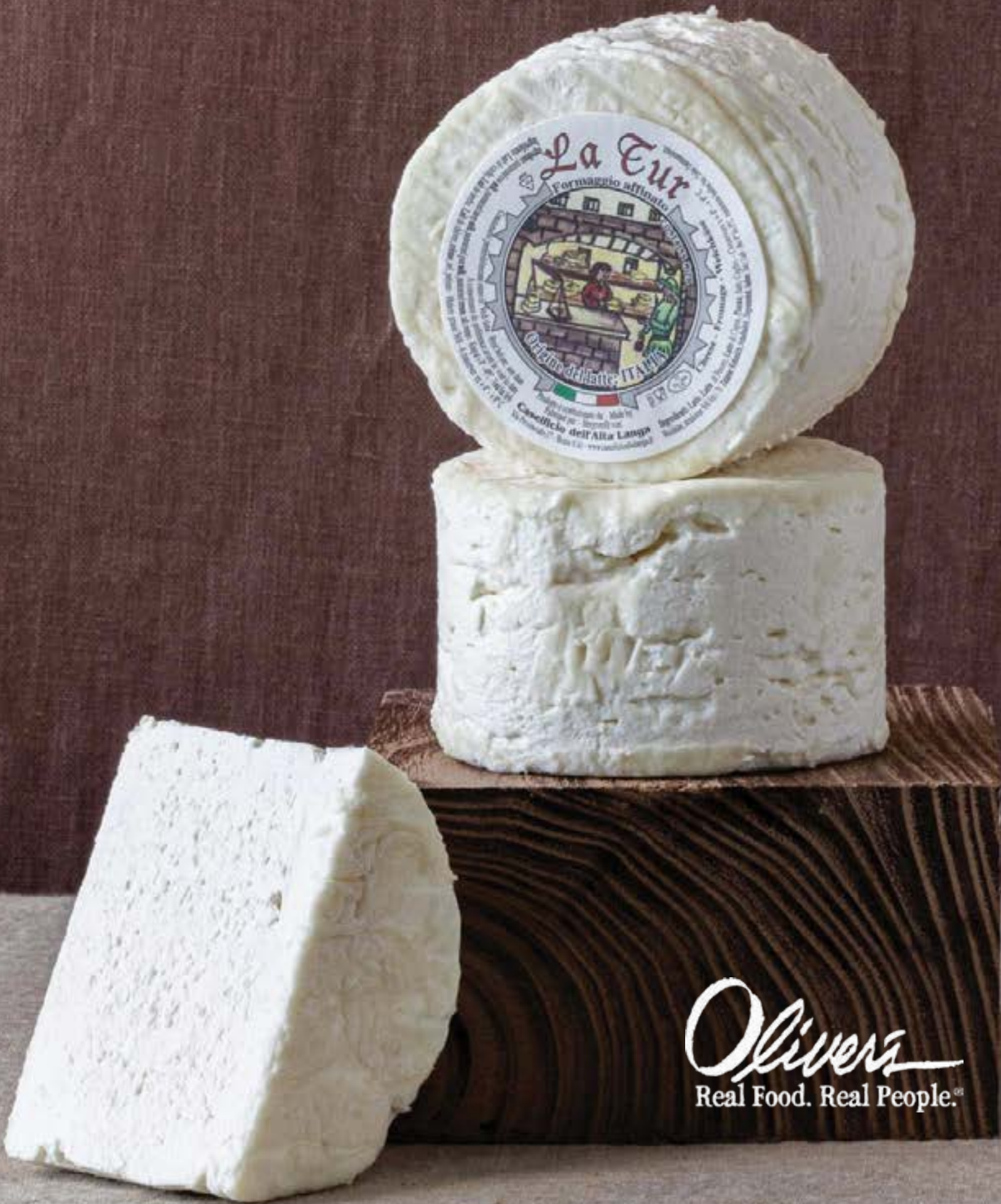
PICK OF THE WEEK



WADE JOHNSON
Gourmet Cheese Coordinator

CASEFICIO DELL'ALTA LANGA "LA TUR" \$25.99/LB.

“A dreamy blend of cow, goat, and sheep's milk, a bite of La Tur is like devouring a slice of cheesecake descended from heaven. The texture is light and fluffy with a rich and creamy mouthfeel. The delicate rind slowly ripens into a runny cream line yielding a balanced cheese with notes of fresh sweet milk, subtle grassy herbaceous notes, and a bright lemony finish.”



RUSTIC BAKERY ARTISAN CRISPS \$5.99/EA.

Selected Varieties. 5 oz. Box. These delicious, seeded crisps from Rustic Bakery have little pieces of dried fruit nestled into every bite, leading to a sweet and savory experience that doesn't disappoint. With fun flavors like cherry almond, ginger and citrus, and apricot pistachio, Rustic Bakery's crisps bring a fun, colorful addition to your next charcuterie board.



STELLA'S TABLE JAM OR JELLY \$7.99/EA.

Selected Varieties. 7.5-8 oz. Jar. Made locally in small batches with whole, fresh fruit, each preserve from Stella's Table brings its own charm. Made in well-rounded flavors that focus on the fruit in each jar, every flavor makes a great companion to a wide variety of cheeses. With flavors ranging from a classic fig preserve to spicy apricot, there's a jar of joy out there for every jam lover.

PICK OF THE WEEK



JAMES SCHWEDHELM
Deli Coordinator



NATURA ANTICA PROSCIUTTO DI PARMA \$23.99/LB.

“It you’re not a prosciutto fan, now is your opportunity to jump on board. Prosciutto di Parma is an amazing product. Parma prosciutto is made exclusively from the hind legs of specially selected pigs raised in specific regions of Italy, primarily around Parma in Emilia-Romagna, where the air is sweet, dry, and aromatic, contributing to its unique flavor profile. Parma Prosciutto is great on its own, wonderful in salads, great topper for pizza, and works well in cold or hot pasta dishes. Stop by the Oliver’s deli and grab some while you can.”



Oliver's
Real Food. Real People.



BOAR’S HEAD HERB MOZZARELLA CHEESE \$10.99/LB.

Inspired by the lush Tuscan farms of Italy’s heartland, this Italian Style Herb Coated Mozzarella Cheese is a taste of the Old Country. Creamy whole milk mozzarella is generously coated with an aromatic blend of basil, oregano, rosemary, bell pepper and garlic for a sensory expedition to the Italian countryside.



OLIVER’S KITCHEN SPINACH FETA SIDE SALAD \$5.99/EA.

9 oz. Package. Found in our self-service Grab & Go.



OLIVER’S KITCHEN CHICKEN FLORENTINE DINNER \$11.99/EA.

16 oz. Package. Found in our self-service Grab & Go.



OLIVER’S KITCHEN TOMATO BASIL SOUP \$9.99/EA.

32 oz. Container. Found in our self-service Grab & Go. 16 OZ. \$5.49/EA.



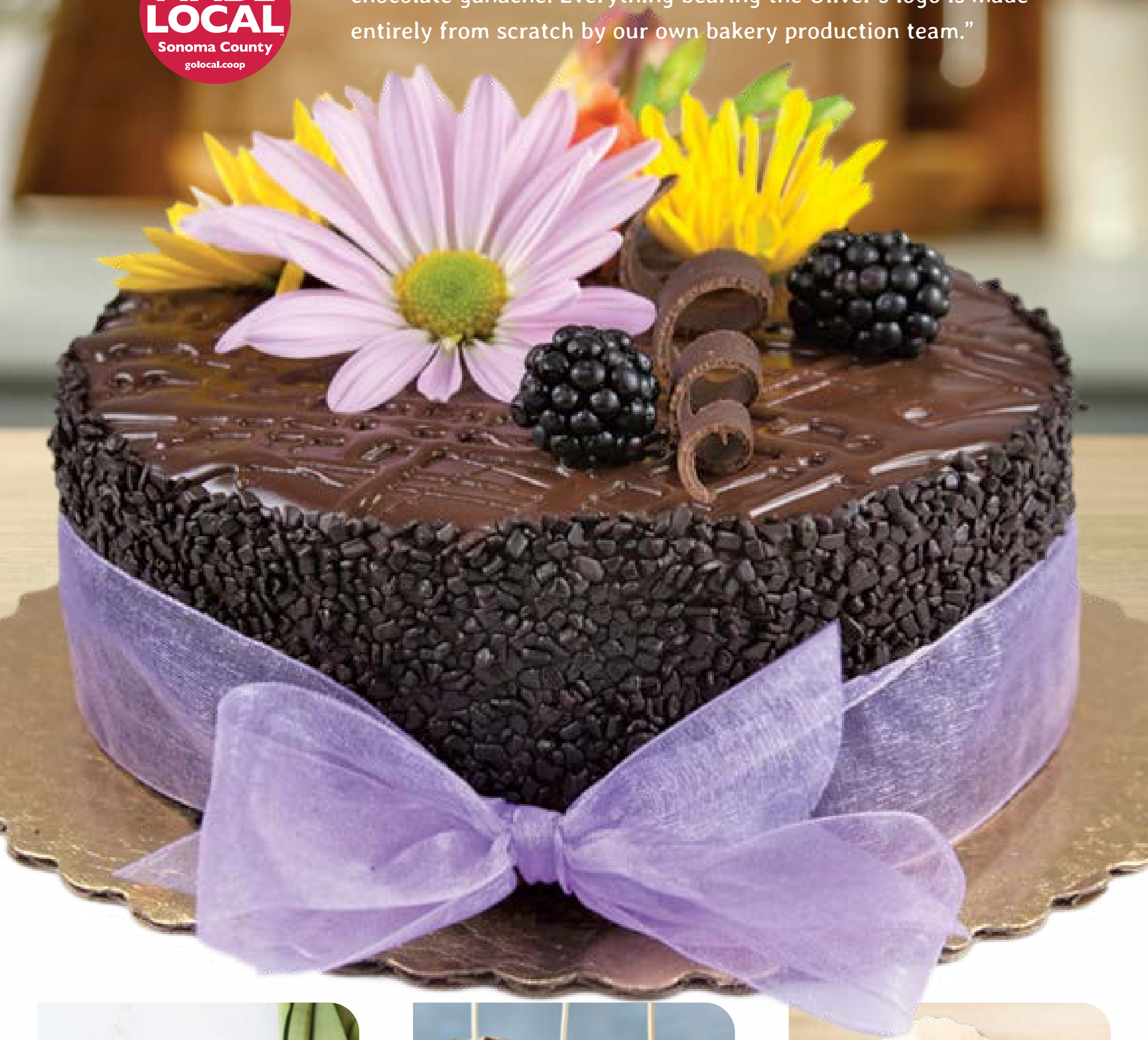
MARGHI SULAS
Bakery
Coordinator



OLIVER'S OWN DECADENCE CAKE \$39.99/EA.

8 Inch Cake.

“Oliver’s award-winning Chocolate Decadence Cake is celebrated for its incredibly rich, dense, and "melt-in-your-mouth" texture. Because it uses no flour, it is naturally gluten-free, making it a go-to dessert for those with dietary restrictions who don't want to compromise on flavor. Finished in a decadente chocolate ganache. Everything bearing the Oliver’s logo is made entirely from scratch by our own bakery production team.”



OLIVER’S OWN GLUTEN FREE PEANUT BUTTER CHOCOLATE CHIP COOKIES \$6.99/EA.

6 Count Package. These cookies prove that gluten free baking can be every bit as satisfying as any classic cookie.



PRETZILLA PRETZEL BUNS \$3.99/EA.

4 Count Package. Baked from quality ingredients, these pretzel buns are irresistibly soft and oh-so-tasty. A great addition to your next backyard BBQ!



OLSON’S BAKING CO. ANGEL FOOD MINI CAKES \$2.99/EA.

4 Count Package. Light, impossibly airy and wonderfully delicate in every single bite. Perfect for topping with your choice of fresh berries and whipped cream.

OLIVER’S WINERY OF THE WEEK



“Clay Shannon has always been a bit of a maverick. In 1996, he decided to buck convention and set out on his own to establish a progressive, pioneering winery and ranch in Lake County, California. Where others saw challenges, he saw opportunity—an open frontier for crafting wines that reflect the rugged land they come from.”



CLAY SHANNON
SAUVIGNON BLANC

2024, Lake County.
750 ml. Bottle

\$11.99_{+crv}

CLAY SHANNON
CABERNET
SAUVIGNON

2023, Lake County.
750 ml. Bottle

\$16.99_{+crv}

CLAY SHANNON
CHARDONNAY

2024, Lake County.
750 ml. Bottle

\$11.99_{+crv}



SAN MARZANO PRIMITIVO \$9.99^{+crv}

2022, Puglia. 750 ml. Bottle

"Made from grapes growing on old vines that are at least sixty years old and are trained over the traditional Alberello system of Puglia. One of the best values in our Italian set!"

PICK OF THE WEEK



JOSH KIRCHHOFF
Corporate
Wine & Liquor
Coordinator



PINE RIDGE CHENIN BLANC + VIOGNIER

2025, Clarksburg & Lodi. 750 ml. Bottle

\$10.99^{+crv}



SANGLIER EMILIA'S CUVÉE PINOT NOIR

2020, Sonoma County.
750 ml. Bottle

\$14.99^{+crv}



DIABLO CRYSTAL SAUVIGNON BLANC

2022, Curico Valley,
Chile. 750 ml. Bottle

\$11.99^{+crv}

OLIVER’S MARKET SPIRIT FEATURE OF THE WEEK



MEET AESHA SCOTT IN PERSON AT OUR WINDSOR LOCATION ON FRIDAY, JULY 17 FROM 12-3PM AND BE ONE OF THE FIRST TO GET YOUR HANDS ON A CAN OF DROP!

DROP HARD COCONUT WATER \$3.99^{+crv}

Original, Peach or Pineapple. 355 ml. Can.

"Created by the star of TV's Below Deck, Aesha Scott. An innovative new entry into the RTD world; Vodka based Hard Coconut Water. Easy, refreshing and absolutely thirst quenching! One can won't be enough. Try them all....you'll be back for more!!"



JIM BEAM KENTUCKY STRAIGHT BOURBON

750 ml. Bottle

\$12.99^{+crv}



BOMBAY SAPPHIRE LONDON DRY GIN

1.75 Liter Bottle

\$29.99^{+crv}



MILAGRO SILVER TEQUILA

750 ml. Bottle

\$22.99^{+crv}



TIP TOP TEQUILA & MEZCAL VARIETY PACK

6 Pack/100 ml. Cans

\$21.99^{+crv}

OLIVER'S MARKET CRAFT BREWERY OF THE WEEK



This week Laughing Monk's lineup features a distinct balance of crisp lager and bold, hop-forward beers. The Screaming Wave West Coast IPA is a collaboration with Santa Cruz Skateboards that delivers classic, clean notes of pine and citrus. For a highly crushable option, Monk Lite is a crisp, low-calorie American light lager designed for clean, refreshing drinkability. Now available in 19.2oz cans, Have Mercy Hazy IPA focuses on tropical, juicy fruit flavors with a smooth and soft mouthfeel. Also packaged in the 19.2oz format, Sunday Best West Coast IPA serves as a flagship brew, offering a firm bitterness balanced by a bright, pine-forward aroma. Cheers!

LAUGHING MONK SCREAMING WAVE IPA \$16.99^{+crv}

4 Pack/16 oz. Cans

LAUGHING MONK MONK LITE LAGER \$12.99^{+crv}

4 Pack/16 oz. Cans

LAUGHING MONK HAVE MERCY OR SUNDAY BEST IPA \$3.99^{+crv}

19.2 oz. Cans





MODELO BEER \$16.99^{+crv}
Selected Varieties. 12 Pack/12 oz. Bottles or Cans



**BEAR REPUBLIC
RACER 5 \$17.99**^{+crv}
12 Pack/12 oz. Bottles or Cans



PACIFICO BEER
6 Pack/12 oz. Bottles
\$8.99^{+crv}



**LAGUNITAS
BREWING CO.**
Selected Varieties.
6 Pack/12 oz. Bottles or Cans
\$10.99^{+crv}



**MICHELOB
ULTRA BEER**
18 Pack/12 oz. Cans
\$17.99^{+crv}



**NORTH COAST
SCRIMSHAW**
12 Pack/12 oz.
Bottles or Cans
\$17.99^{+crv}



**ANDERSON VALLEY
BREWING CO.**
Selected Varieties.
6 Pack/12 oz. Cans
\$9.99^{+crv}



**TRULY HARD
SELTZER**
Selected Varieties.
12 Pack/12 oz. Cans
\$18.99^{+crv}



ACE CRAFT CIDER
Selected Varieties.
6 Pack/12 oz. Cans
\$11.99^{+crv}



**RATIONALE
NON-ALCOHOLIC
BEER**
Selected Varieties.
6 Pack/12 oz. Cans
\$9.99^{+crv}

These prices are good from July 15 through July 21, 2026 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. ruffhousedesign.com © 2026. All rights reserved.