



Catch THE FLAVOR of Summer



Oliver's
Real Food. Real People.®

Fresh seafood, simple sides, and easy grilling, that's what summer is all about. Discover three easy seafood meals featuring Coho Salmon, Ahi Tuna, and Swordfish, each paired with fresh seasonal ingredients and simple sides to make weeknight dinners and summer entertaining effortless. Explore fresh seafood, seasonal favorites, and inspiring meal ideas at Oliver's Market all season long.



Grilled Citrus Mediterranean **SWORDFISH**

INGREDIENTS

- 4 swordfish steaks (5-6 oz. each)
- ½ cup Briannas Citrus Mediterranean Marinade
- Lemon wedges, for serving (optional)
- Chopped fresh parsley, for garnish (optional)

METHOD

Place the swordfish steaks in a shallow dish or resealable bag and pour the Brianna's Citrus Mediterranean Marinade over the fish, turning to coat evenly. Marinate in the refrigerator for 20–30 minutes. Remove the swordfish from the marinade, letting any excess drip off, then grill over medium-high heat for 4–5 minutes per side, or until the fish is opaque and flakes easily with a fork. Garnish with fresh parsley and serve with lemon wedges, if desired.



For grilled summer squash, slice the squash lengthwise into ¼-inch thick planks or rounds. Toss with olive oil, salt, and black pepper, then grill over medium-high heat for 3–4 minutes per side, until tender and lightly charred.

Prepare the couscous according to the package directions, then fluff with a fork and stir in crumbled feta, fresh parsley, a drizzle of olive oil, and a squeeze of lemon juice for an easy Mediterranean-inspired side.





FRESH WILD CAUGHT SWORDFISH STEAK \$12.99/LB.

USA caught. Sustainability rated Yellow. Bold and beautifully dense
with a rich, satisfying flavor that stands up to the grill!



Simple Summer Sides



ORGANIC LOCALLY GROWN MEYER LEMONS \$3.99/LB.

Grown by DMS Ranch in Sebastopol via F.E.E.D. Cooperative. Tart, zesty & perfect for squeezing over seafood.



LOCALLY GROWN ZUCCHINI \$1.49/LB.

Grown by Castaneda Farm in Santa Rosa. Terrific for stir-fry, grilled on the barbecue or sliced for a veggie tray!



BRIANNAS MARINADES

Selected Varieties.

12 oz. Bottle

\$2.79



BOB'S RED MILL COUSCOUS

Selected Varieties.

16 oz. Bag

\$2.79



BELFIORE ORGANIC FETA IN BRINE

9 oz. Container

\$6.99



VAUGHN DUFFY SAUVIGNON BLANC

2024, Russian River Valley. 750 ml. Bottle

\$14.99^{+crv}



Asian-Inspired AHI TUNA

INGREDIENTS

- 4 Ahi Tuna Steaks
- ½ cup Soy Vay Teriyaki Marinade & Sauce
- 1 tablespoon fresh lime juice

METHOD

Whisk together the Soy Vay Teriyaki Sauce and lime juice. Pour over the ahi tuna steaks and marinate in the refrigerator for 15–20 minutes. Remove the tuna from the marinade, letting any excess drip off, then grill over high heat for 1–2 minutes per side for rare to medium-rare, or a little longer if you prefer it more well done. Sprinkle with sliced green onions or sesame seeds before serving, if desired.



To grill baby bok choy, trim the ends and slice in half lengthwise. Brush the cut sides with olive oil and season with salt and black pepper. Grill over medium-high heat for 2–3 minutes per side, until lightly charred and just tender.



WILD CAUGHT AHI TUNA STEAK \$12.99/LB.

Philippines caught. Previously Frozen. Sustainability rated Yellow. That beautiful deep crimson flesh delivers a bold, clean and wonderfully rich flavor that is absolutely magnificent seared rare!

Simple Summer Sides



ORGANIC GREEN ONIONS \$1.29/EA.

Grown in California by Cal-O. Delivering that clean and refreshing finishing touch that makes everything it graces taste noticeably more vibrant.



ORGANIC BABY BOK CHOY \$1.69/LB.

Grown in Salinas by Cal-O. These come alive with a quick sauté in sesame oil and garlic, or halved and grilled until lightly charred and served with seafood and Asian style sauces.



SOY VAY TERIYAKI SAUCE & MARINADE

Selected Varieties. 20-22 oz. Bottle

\$3.99



RODNEY STRONG CHARLOTTE'S HOME SAUVIGNON BLANC

2025, Sonoma County.
750 ml. Bottle

\$9.99^{+crv}



OLIVER'S KITCHEN SPICY NOODLE SALAD \$6.99/LB.

Our genuinely addictive house made salad that is terrific as a light lunch or as a side dish at your next backyard barbecue.



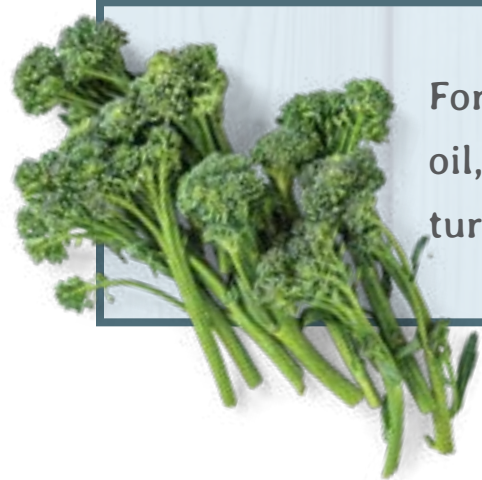
Citrus – Herb Marinated **COHO SALMON**

INGREDIENTS

- 4 Coho Salmon Steaks
- ¼ cup extra virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest
- 2 cloves garlic, minced
- 2 tablespoons fresh dill, finely chopped
- 1 teaspoon Dijon mustard
- ½ teaspoon kosher salt

METHOD

Whisk together the olive oil, lemon juice, lemon zest, garlic, dill, Dijon mustard, salt, and pepper. Pour over the salmon steaks, turning to coat evenly, and refrigerate for 20–30 minutes. Remove the salmon from the marinade, letting any excess drip off, then grill over medium heat for 4–5 minutes per side, or until the fish flakes easily with a fork. Finish with a squeeze of fresh lemon and a sprinkle of fresh dill, if desired.



For easy and delicious grilled broccolini, just toss the broccolini with olive oil, salt, and black pepper and grill over medium-high heat for 5–7 minutes, turning occasionally, until lightly charred and tender-crisp.



WILD CAUGHT COHO SALMON STEAK \$12.99/LB.

USA caught. Previously Frozen. Sustainability rated Green. Salmon holds up gloriously over open flame, developing a wonderfully caramelized crust while keeping that gorgeous, naturally rich and buttery Coho flakes.

Simple Summer Sides



ORGANIC BROCCOLINI \$2.49/EA.

Grown by Lakeside in Salinas. These organic stalks roast to gloriously crispy and caramelized perfection in the oven or pan with a little garlic and good olive oil.



FRESH DILL BUNCHES 99¢/EA.

Grown in Baja California. Feathery, fragrant and wonderfully aromatic. This fresh dill delivers that distinctive, delicate anise-like character that makes it indispensable alongside salmon.



ORGANIC LOCAL MEYER LEMONS \$3.99/LB.

Grown by DMS Ranch in Sebastopol via F.E.E.D. Cooperative. Fragrant, sun golden and grown right here locally. Sweeter and more floral than a standard lemon.



OLIVER'S FRESH CUT WATERMELON CHUNKS \$4.99/EA.

14 oz. Container. Sweet, gloriously juicy and cut fresh right here in our own kitchen. Perfect for a fresh fruit salad.



FRESH HEADS OF GARLIC \$3.99/LB.

Grown by Christopher Ranch in Gilroy. Fresh, firm and arriving with that beautiful papery skin and intensely fragrant character.



ORGANICVILLE ORGANIC MUSTARD

Selected Varieties.
12 oz. Bottle

\$2.79



COBRAM ESTATE EXTRA VIRGIN CALIFORNIA OLIVE OIL

25.4 oz. Bottle

\$11.99



SIDURI PINOT NOIR

2020, Anderson Valley.
750 ml. Bottle

\$16.99^{+crv}

These prices are good from July 22 through July 28, 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. JALAPEÑO 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 CHÈESE TRIPLE CRÈME 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.**



Oliver's
Real Food. Real People.™

This weeks feature



SVEDKA VODKA \$9.99^{+crv}
750 ml. Bottle. Pricing through July 31, 2026.

“Distilled five times from high-quality Swedish winter wheat, delivering a smooth texture and clean finish. Its crisp taste features subtle notes of sweet grain and a touch of citrus, making it extremely versatile when mixing cocktails.”

RECOMMENDED BY
Justin Bowman,
Cotati Wine Department Manager



Specialty SANDWICH of the week.



Specialty
SANDWICH
of the week

SPECIALTY SANDWICH OF THE WEEK
**BUTTERMILK FRIED CHICKEN
SANDWICH \$12.99/EA.**

"Buttermilk Fried Rocky Chicken Thigh, Thick Cut Bacon, Oliver's Own Coleslaw,
House Made Honey Dijon Aioli, Pickle, Served on a Toasted Brioche Bun."

OLIVER'S CHOICE 100% ANGUS TERES MAJOR STEAK \$12.99/LB.

Remarkably tender, beautifully flavored and one of the best kept secrets in the entire butcher case. This extraordinary 100% Angus cut delivers a richness and melt in your mouth tenderness that rivals the filet mignon.





WILD CAUGHT AHI TUNA STEAK \$12.99/LB.

Philippines caught. Previously frozen. Sustainably rated Yellow. Sear it rare for just a minute on each side and you will have a dinner that tastes every bit as spectacular as it looks.



ROCKY AIR-CHILLED BONE-IN CHICKEN BREAST \$4.99/LB.

Locally raised without antibiotics and on a 100% vegetarian diet. Rocky Chickens are hatched and raised in & around Sonoma County. These are wonderful prepared in so many ways.



OLIVER'S PRIME GRADE TOP SIRLOIN STEAK \$9.99/LB.

Rich marbling and deep beefy character combine magnificently to deliver a genuinely spectacular steak experience that rewards a screaming hot grill or cast iron finished in the oven.



NIMAN RANCH BONELESS CENTER CUT PORK CHOP \$11.99/LB.

Quick enough for the busiest weeknight yet impressive enough for a relaxed weekend dinner, these beautiful chops deliver a delicious dinner, especially when paired with Summer ripe peaches.





WILD CAUGHT COHO SALMON STEAK \$12.99/LB.

USA caught. Previously frozen.
Sustainably rated Green. Wild
Coho absolutely spectacular grilled
over open flame or pan seared.



ROCKY AIR-CHILLED WHOLE CHICKEN \$2.29/LB.

Locally raised in Sonoma County. Great roasted on the grill or
baked in the oven for the perfect centerpiece that will delight
the whole family any day of the week.



FRESH WILD CAUGHT SWORDFISH STEAK \$12.99/LB.

USA caught. Sustainably rated Yellow. These steaks needs
nothing more than a little olive oil, fresh herbs and a hot grill
for a delicious Summer cookout.



NIMAN RANCH LAMB LOIN CHOP \$24.99/LB.

These beautiful chops deliver an extraordinary tenderness and
rich, complex lamb character that rewards a bold herb marinade.



ROCKY AIR-CHILLED WHOLE CHICKEN LEG \$2.99/LB.

Wonderful braised low and slow in a savory sauce or grilled over
open flame until beautifully crispy and charred.



ORGANIC LOCALLY GROWN RED BUTTER LETTUCE \$2.69/EA.

Grown by Suncatcher in Petaluma via F.E.E.D. Cooperative. Fresh and leafy bunches for starting a fresh salad or topping a hearty sandwich or fresh grilled burger.





NEW CROP OF ORGANIC BLACK MISSION OR BROWN TURKEY FIGS \$6.99/LB.

California grown. Black Mission delivers an intensely rich and jammy sweetness while Brown Turkey offers a more delicate and honeyed flavor.



ORGANIC MINI SEEDLESS WATERMELON 99¢/LB.

Grown in California by Del Bosque. Bursting with that bright and intensely refreshing watermelon flavor that makes every slice a pure and simple summer joy for picnics and BBQ's!



ORGANIC THOMCORD SEEDLESS GRAPES \$2.99/LB.

Grown by C.J. Buxman at Sunny Cal Farms in Reedley California. A beautiful cross between Thompson and Concord varieties, these grapes deliver an intensely rich and deeply Concord flavor.



YELLOW OR WHITE PEACHES \$2.69/LB.

Grown by Kingsburg Orchards in California. Yellow peaches bring that classic bold and juicy sweetness while their white counterparts offer a more delicate, floral and honey soft flavor.



BROCCOLI CROWNS \$1.99/LB.

Grown by T&A farm in Salinas California. Tender enough to enjoy raw alongside your favorite dip, absolutely delicious when roasted and caramelized for a weeknight dinner.

These prices are good from July 22 through July 28, 2026 at Oliver's Market. Four locations to serve you in Sonoma County.

KETTLE BRAND KETTLE POTATO CHIPS \$2.29

Selected Varieties. 5 oz. Bag.

Kettle Brand Chips are made from the whole potato and seasoned with authentic recipes.
Cut thick and flavored just past the point of bold, they're extra in a good way.





CHUAO CHOCOLATIER CHOCOLATE BAR \$4.99

Selected Varieties. 2.8 oz. Bar.

Chuao Chocolatier gourmet chocolate bars satisfy any kind of craving, from sweet to spicy. Handcrafted in sunny San Diego, these premium chocolate bars spread joy with unique flavors and high quality. Made with ethically sourced ingredients, our artisanal creations promise a bite like no other.



BUSH'S BAKED OR GRILLIN' BEANS

Selected Varieties.

22-28 oz. Can

\$2.79



DUKE'S REAL MAYONNAISE

18 oz. Squeeze Bottle

\$4.99



CHICKEN OF THE SEA CHUNK LIGHT TUNA

Selected Varieties.

5 oz. Can

4 FOR \$5



CLASSICO PASTA SAUCE

Selected Varieties.

24 oz. Jar

\$3.49



NO YOLKS NOODLES

Selected Varieties.

12 oz. Bag

\$1.99



SUPER LUCKY ELEPHANT JASMINE RICE

5 Lb. Bag

\$6.49



PAM COOKING SPRAY

Selected Varieties.
5-6 oz. Cannister

\$3.99



KELLOGG'S SPECIAL K CEREAL

Selected Varieties.
9.6-12.9 oz. Box

\$3.49



STARBUCKS K-CUP COFFEE PODS

Selected Varieties.
10 Count Box

\$9.99



RUDI'S ORGANIC SOURDOUGH HAMBURGER OR HOTDOG BUNS

8 Count Package

\$3.99



ANGIE'S BOOMCHICKAPOP POPCORN

Selected Varieties.
4.5-7 oz. Bag

\$2.49



THINK PROTEIN BAR

Selected Varieties.
1.2-2.1 oz. Bar

\$1.99



SANTA CRUZ ORGANIC APPLE SAUCE

Selected Varieties.
6 Count Package

\$3.49



BONNE MAMAN PRESERVES

Selected Varieties.
12.7-13 oz. Jar

\$4.99



SECOND NATURE NUT MIX

Selected Varieties.
12-14 oz. Bag

\$5.99



LILY'S CHOCOLATE BAR

Selected Varieties.

2.8-3 oz. Bar

\$3.49



ORGANIC INDIA TULSI TEA

Selected Varieties.

18 Count Box

\$3.49



WEIRD TEA OR YERBA MATE

Selected Varieties.

16 oz. Can

\$1.79^{+crv}



KEVITA KOMBUCHA OR REFRESHER

Selected Varieties.

12-15.2 oz. Bottle

\$2.49^{+crv}



POPPI PREBIOTIC SODA

Selected Varieties.

12 oz. Can

\$1.49^{+crv}



CASCADE MOUNTAIN SPRING OR SPARKLING WATER

28 oz. Bottle

\$1.79^{+crv}



BIRDIE & LOUIE CAT FOOD

Selected Varieties.

3 oz. Can

99¢



ANGEL SOFT BATHROOM TISSUE

8 Count Mega Roll Package

\$6.99



THE GREEK GODS GREEK YOGURT

Selected Varieties.

24 oz. Container

\$3.49



CLOVER SONOMA ORGANIC LACTOSE FREE MILK

Selected Varieties.
64 oz. Container

\$4.99



CLOVER SONOMA HALF & HALF

32 oz. Container

\$2.79



COLUMBUS SLICED CHICKEN, TURKEY OR HAM

Selected Varieties.
6 oz. Package

\$5.99



THE ORIGINAL OATLY OAT MILK

64 oz. Container

\$3.49



FIELD ROAST PLANT BASED SAUSAGES

Selected Varieties.
9.3-12.95 oz. Package

\$4.49



MARIE CALLENDER'S POT PIE

Selected Varieties.
15 oz. Box

\$3.49



FRESCHETTA FROZEN PIZZA

Selected Varieties.
26.11-30.88 oz. Package

\$4.99



BINGGRAE SAMANCO FROZEN DAIRY DESSERT SANDWICH

Selected Varieties.
4 Count Package

\$4.99



COSMIC BLISS DAIRY-FREE FROZEN DESSERT

Selected Varieties.
14 oz. Container

\$4.49



GOODPOP POPSICLES

Selected Varieties.
4 Count Box

\$3.99



DR. PRAEGER'S PLANT-BASED BURGERS OR VEGGIE LITTLES

Selected Varieties.
10 oz. Package

\$3.99

BULK SAVINGS



ORGANIC CHIA SEEDS \$2.79/LB.

Available in our Bulk Foods Department.



ORGANIC HULLED MILLET \$1.29/LB.

Available in our Bulk Foods Department.

WELLNESS SPECIALS



BOERICKE & TAFEL ARNIFLORA ARNICA GEL \$11.49

2.75 Oz. Tube.

“Discover Boericke & Tafel topical gels, featuring homeopathic active ingredients in soothing, easy-to-apply formulas. A trusted choice for gentle topical care to help support everyday comfort, naturally.”



BOERICKE & TAFEL TRIFLORA ARTHRITIS GEL

2.75 oz. Tube

\$12.49



BOERICKE & TAFEL SSSSTINGSTOP TOPICAL GEL WITH CITRONELLA

1 oz. Tube

\$6.99



BOERICKE & TAFEL SPORTS GEL FOR OVEREXERTION

2.5 oz. Tube

\$13.49

These prices are good from July 22 through July 28, 2026 at Oliver's Market. Four locations to serve you in Sonoma County.

PICK OF THE WEEK



WADE
JOHNSON
Gourmet Cheese
Coordinator

RODOLPHE LE MEUNIER BEURRE DE BARATTE FRENCH BUTTER \$11.99/EA.

8.8 oz. Package.

“This traditional French butter from affineur extraordinaire Rodolphe Le Meunier boasts a vibrant yellow color that will catch the attention of any butter connoisseur. Hailing from Normandy, these hand-molded butters have a flavor profile layered in complexity, bursting with richness, nuttiness, and subtle tanginess.”



GALLETTINE TUSCAN CRACKERS \$4.99/EA.

Selected Varieties. 8.8 oz. Package. These small-batch, oven baked crackers are hand made in Tuscany with minimal ingredients and seasoned with extra virgin olive oil and sea salt. Light and crisp with a hint of richness from the extra virgin olive oil, these sturdy crackers will stand up to your favorite cheeses, dips, and spreads.



RIVOIRE JACQUEMIN 6 MONTH COMTE \$15.99/LB.

Each wheel of Comte is graded by a team of specialists and awarded a color coordinated band around the outside of the wheel to indicate quality. The green band is the highest possible rating, which each wheel of our Rivoire Jacquemin 6 Month Comte proudly wears. Comte is incredibly versatile, both as a melting cheese or paired with a wide variety of foods or beverages. This 6-month Comte boasts a well-rounded flavor profile reminiscent of toasted walnuts, and a subtle note of fruit on the finish.

PICK OF THE WEEK



JAMES SCHWEDHELM
Deli Coordinator

FRA’MANI ROSEMARY UNCURED HAM \$19.99/LB.

“This ham is all about subtlety with savory rosemary, naturally sweet pork, and the slightest hint of smoke. Hand trimmed, with their signature thin layer of cover fat -- flat-out delicious. Great for sandwiches or on its own.”

FRA’MANI
—  —

Oliver's
Real Food. Real People.®



OLIVER'S KITCHEN SPICY NOODLE SALAD \$6.99/LB.

Our genuinely addictive house made salad that is terrific as a light lunch or as a side dish at your next backyard barbecue.

OLIVER'S KITCHEN SPICY NOODLE SALAD \$3.99/EA.
8 oz. Container. Found in our self-service Grab & Go.



OLIVER'S KITCHEN MANGO JICAMA SLAW \$5.49/LB.

Found in our full-service Chef's Case. Sweet, ripe mango and crisp, cool jicama come together in this beautiful house made creation. Perfect paired with grilled meats as a side or try it for topping your next fish tacos.



DANISH HAVARTI \$9.99/LB.

Found in our full-service Chef's Case. This beloved Danish classic melts magnificently, slices beautifully and brings a wonderfully mild yet richly flavored character to sandwiches, cheese boards and warm melted dishes.

OLIVER’S MARKET AWARD WINNING BAKERY



MARGHI SULAS
Bakery
Coordinator



OLIVER'S OWN MOCHA MOUSSE CAKE \$25.99/EA.

6 Inch Cake.

“Experience the perfect balance of flavors with Oliver's Own Mocha Mousse Cake. Delicate vanilla sponge layers are elegantly stacked with light, airy mocha mousse. Coffee naturally deepens the flavor profile of chocolate. Pairing mocha mousse with a rich chocolate ganache or espresso buttercream creates a bold, grown-up dessert that never tastes overly sweet”



RUBICON BAKERS 4" CAKES \$6.99/EA.

Selected Varieties. 11 oz. Cake. These gorgeous little cakes deliver an elegant little celebration that is perfectly sized to share those special moments.



STICKY TOFFEE PUDDING CO. PUDDING OR CAKE \$3.99/EA.

Selected Varieties. 5 oz. Package. An updated take of the traditional British hot puddings, brought to America.



FLAX 4 LIFE ASSORTED MUFFINS \$7.99/EA.

Selected Varieties. 4 Count Package. Wholesome, satisfying and delicious. Enjoy them for breakfast, afternoon snack, or just a sweet & hearty treat.

OLIVER’S WINERY OF THE WEEK



"Vaughn Duffy is a partnership between Sarah Vaughn and Matt Duffy. Small production, Sonoma County wines that have developed a cult following over the years. Sauvignon Blanc and Pinot Noir are exciting new additions to the Oliver's wine program!"



**VAUGHN DUFFY
SAUVIGNON BLANC**
2024, Russian River Valley.
750 ml. Bottle
\$14.99_{+crv}

**VAUGHN DUFFY
PINOT NOIR**
2024, Sonoma County.
750 ml. Bottle
\$19.99_{+crv}

**VAUGHN DUFFY
ROSE OF PINOT NOIR**
2025, Sonoma County.
750 ml. Bottle
\$14.99_{+crv}



PICK OF THE WEEK



JOSH KIRCHHOFF
Corporate
Wine & Liquor
Coordinator

VILLA SPARINA GAVI DI GAVI

\$14.99^{+crv}

2024, Piemonte, Italy.

750 ml. Bottle

"A premier Italian estate located in the Monterotondo hills of Gavi, Piedmont, globally renowned for its high-quality white wines."



BONTERRA SAUVIGNON BLANC

2024, Mendocino
County. 750 ml. Bottle

\$9.99^{+crv}



TURLEY OLD VINES ZINFANDEL

2023, California.
750 ml. Bottle

\$29.99^{+crv}



BERNIER CHARDONNAY

2024, Val de Loire,
France. 750 ml. Bottle

\$9.99^{+crv}

OLIVER’S MARKET SPIRIT FEATURE OF THE WEEK

THE FINNISH LONG DRINK READY-TO-DRINK
SPARKLING REFRESHMENT \$10.99^{+crv}

Selected Varieties. 6 Pack/12 oz. Cans

355ML SINGLE CANS \$1.99^{+crv}

"Originally created for the 1952 Summer Olympics. Today, one of the world's most popular RTD's!!"



CAZADORES
BLANCO OR
REPOSADO
TEQUILA

750 ml. Bottle

\$19.99^{+crv}



EMPRESS 1908
INDIGO GIN

750 ml. Bottle

\$29.99^{+crv}



KIRK &
SWEENEY RUM

750 ml. Bottle

\$24.99^{+crv}



WILD TURKEY
101 BOURBON

750 ml. Bottle

\$19.99^{+crv}



MARK YOUR CALENDARS FOR AUGUST 8 AND 9, 2026,
because Moonlight Brewing Company will be pouring their finest Sonoma County
staples live at this year's Gravenstein Apple Fair! Leading the local lineup is their
legendary Death & Taxes, a crisp and deceptively light black lager that pairs perfectly
with any festival snack. For ultimate crushability during a warm afternoon of music,
you can also grab a cold pour of Side of Rice lager. Hop lovers won't want to miss
their newest West Coast IPA, Stewards of Absurdity, which packs a vibrant punch of
classic pine and bright citrus notes. Get ready to experience world-class local brews,
delicious food, and great live performances all in one unforgettable weekend!

**MOONLIGHT
DEATH & TAXES
BLACK LAGER**
\$13.99^{+crv}

4 Pack/16 oz. Cans

**MOONLIGHT
SIDE OF RICE
LAGER** **\$14.99**^{+crv}

4 Pack/16 oz. Cans

**MOONLIGHT
STEWARDS OF
ABSURDITY
IPA** **\$14.99**^{+crv}

4 Pack/16 oz. Cans





PABST BLUE RIBBON \$11.99^{+crv}
18 Pack/12 oz. Cans



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



SIERRA NEVADA BREWING CO.
Selected Varieties.
6 Pack/12 oz. Bottles or Cans

\$10.99^{+crv}



EAST BROTHER BEER CO.
Selected Varieties.
4 Pack/16 oz. Cans

\$8.99^{+crv}



DESCHUTES BREWING CO.
Selected Varieties.
6 Pack/12 oz. Bottles

\$9.99^{+crv}



STELLA ARTOIS LAGER BEER
12 Pack/11.2-12 oz.
Bottles or Cans

\$15.99^{+crv}



ARIZONA HARD ICED TEA
Selected Varieties.
12 Pack/12 oz. Cans

\$10.99^{+crv}



HUMBOLDT CIDER CO.
Selected Varieties.
4 Pack/16 oz. Cans

\$13.99^{+crv}



SIERRA NEVADA TRAIL PASS NON-ALCOHOLIC BEER
6 Pack/12 oz. Cans

\$9.99^{+crv}

These prices are good from July 22 through July 28, 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

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