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Olive-n-Grape

11A West Bridge St.

New Hope, Pa. 18938

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Store Hours:

Sun. to Thurs. 11:00 am – 6:00 pm

Fri. Sat. 11:00 am – 7:00ish pm



Traditional Style Balsamic \$14.95

This balsamic vinegar from Modena is so smooth you could sip it after dinner. Use it as a drizzle on aged cheeses, cured meats and fresh fruit or as a dessert sauce for vanilla ice cream and strawberries. Makes a great marinade or a fabulous finish on your salmon.



Pomegranate Balsamic \$14.95

This balsamic vinegar has the tartness of the Pomegranate right in it making it slightly sweet, slightly tart! Enjoy it on salads, in desserts and in sauces and marinades.



Fig Balsamic \$14.95

This rich, dark balsamic vinegar has a full fig flavor. Outstanding as a marinade or for salad dressings.



Pear Balsamic \$14.95

Light pear flavor. Delicious on salads, fresh fruit, ice cream and a variety of meats to complement their flavor. Use this balsamic with a mild oil for a salad dressing or dip, or just by itself. It is so good!



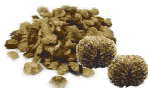
Mango Balsamic \$14.95

This sweet fruity balsamic is always great by itself, on a salad or on fresh fruit. Use also as a marinade on many different meats and poultry. Would make a great topping for your favorite ice cream.



Blueberry Balsamic \$14.95

A great blueberry aroma, crisp and very tart flavor with a mild sweetness. This unique balsamic is great for dressings, dessert sauces or as a marinade for your steaks or pork.



Black Walnut Balsamic \$14.95

A mild walnut flavor that is great on salads, pasta or rice. Use it alone or with any olive oil. A great marinade for meats. Try it!



Raspberry Balsamic \$14.95

Great alone or paired with a plain olive oil or try it with the Blood Orange Olive Oil for a great bread dip or salad dressing. This balsamic is also awesome on vanilla ice cream.



Mandarin Orange Balsamic \$14.95

Bold orange aroma and flavor. Perfect for vinaigrettes, salads and sauces for Asian dishes. Use with pork or chicken dishes.



Cinnamon Pear Balsamic \$14.95

A lovely pear flavor with a hint of cinnamon. Try it on pork, lamb or with salads.



Cranberry Balsamic \$14.95

This is a wonderful flavor to add to meats, such as pork or turkey. Works great on a salad with nuts, or try it on vanilla ice cream.



Zesty Lemon Balsamic \$14.95

Perfect as a glaze for salmon or other flavorful seafood. Adds a nice citrus touch when used in vinaigrettes.



Tangerine Balsamic \$14.95

With big, bold tangerine aroma and flavor, this balsamic is perfect for vinaigrettes and sauces. When used as a marinade on scallops, enjoy the sweet caramelization after it's been grilled.



White Honey Ginger Balsamic \$12.95

A white balsamic with a strong sweet, ginger flavor; great on veggies or as a salad dressing.



White Kiwi Balsamic \$12.95

Kiwi taste explodes in this fine white balsamic. Try it in Asian cucumber salads, a marinade for chicken or pork or splash a little in your stir fry. Also a great addition to fresh summer berries.



White Peach Balsamic \$12.95

A light and crisp traditionally crafted white balsamic from Italy with a pleasant punch of Peach! Adds a unique fresh flavor to salads, seafood and pork. Drizzle over fresh fruit for a simple, sensational dessert.



Black Currant Balsamic \$14.95

This blend of balsamic vinegar and black currants produces a unique flavor that nicely complements feta cheese, red onions and orange wedges in salads. A rich balsamic vinegar infused with sweet black currants, this unique vinegar is rich and full of depth. Pair it with other berries, pork, game meat, mushrooms and fresh cheeses.



Chocolate Balsamic \$14.95

Outstanding marinade for chicken or pork. Use Chocolate Balsamic in a reduction for a mouthwatering sauce. Toss with fresh berries and allow to macerate for a refreshing treat!



Chocolate Raspberry Balsamic \$14.95

A decadent flavor combination that few can pass up; this rich and dark balsamic combines the sweet dark flavors of chocolate with the tart undeniable zing of fresh raspberries. Great over ice cream or pancakes.



Chocolate Mandarin Balsamic \$14.95

The creamy goodness of the chocolate flavor pairs perfectly with the tangy citrus zing of mandarin. Tastes like orange sherbet with dark chocolate syrup. Great over ice cream.



Juniper Berry Balsamic \$14.95

Sweet, pleasantly herbal and with just the right bite, our Juniper Berry Balsamic is a seasonal flavor which beckons the holidays with the distinctive flavor of juniper berries. Try this balsamic with gin in cocktail, paired with wild game and as a glaze for duck.



Vanilla Balsamic \$14.95

A distinctive sweet and dark Balsamic Vinegar, hinted with the flavor of vanilla. Use with your dessert, pouring over vanilla ice cream and pound cake with fresh strawberries. Also excellent for a sweet vinaigrette.



Espresso Balsamic \$14.95

Complex and exciting, this flavorful balsamic is excellent as a steak marinade or as a base for barbecue pork. With the essence of dark roasted coffee, enjoy this as a glaze for your favorite cut of beef.



Cherry Balsamic \$14.95

Sweet cherry flavor with a hint of licorice aftertaste. Perfect for vinaigrettes, pork and duck. Also great on ice cream and drizzled over a brownie. Yumm!



White Pineapple Balsamic \$12.95

This white balsamic has a sweet flavor of pineapple that is wonderful on pork dishes or on salads and fresh fruit.



Grapefruit Balsamic \$14.95

A light balsamic that is perfect to brighten up your summer salads or drizzle on rich, lightly seasoned swordfish. Pair with our blood orange olive oil for a crisp, clean vinaigrette.