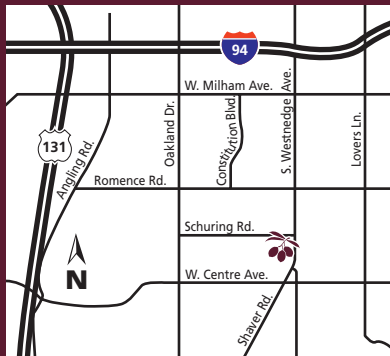


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The PANTRY



ON TAP OIL AND VINEGAR



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EXTRA VIRGIN OLIVE OIL

Traditional Oils

100mL	250mL	500mL	750mL
9.50	18.50	30.50	43.00
Andalucian, Spanish	Frantoia, Italian		
Lesvos, Greek	Primagoccia, Italian		
Marrakech, Moroccan			

Sweet & Savory Infused Oils

100mL	250mL	500mL	750mL
8.50	16.50	26.50	38.00
Basil	Blood Orange		
Sweet Buttercream	Caramelized Garlic		
French Lavender	Garlic & Herb		
Peppered Bacon	Sicilian Lemon		
Tahitian Lime	Tuscan Herb		
Vera Cruz Chili Pepper	Wild Rosemary		

Black Truffle Olive Oil

100mL	250mL	500mL	750mL
11.00	22.00	36.50	50.00

NUT & SEED OILS

	100mL	250mL	500mL	750mL
Avocado	11.50	22.50	38.50	53.00
Grape Seed	7.50	14.00	22.50	32.00
Toasted Sesame	11.00	22.00	36.50	50.00



BALSAMIC VINEGARS

White Balsamic Vinegar

100mL	250mL	500mL	750mL
8.00	15.25	24.50	35.00
Cucumber	Meyer Lemon		
Summer Peach	Ruby Red Grapefruit		
Tangy Tangerine	Toasted Coconut		

Dark Balsamic Vinegar

100mL	250mL	500mL	750mL
8.00	15.25	24.50	35.00
Chocolate Espresso	Crisp Anjou Pear		
Harvest Fig	Sun-Dried Tomato		
Sweet Raspberry	Traditional Dark		
Vanilla Pomegranate			

Chianti Red Wine Vinegar

100mL	250mL	500mL	750mL
7.00	13.00	20.50	29.25

Honey Balsamic Vinegar

100mL	250mL	500mL	750mL
9.00	17.25	28.50	40.00

++ Bottled Aged Balsamic and Glazes also available

ROTATING SEASONAL OILS AND VINEGARS

HERBS, SPICES & SEEDS priced per ounce

All Spice, Whole*	1.99	Cinnamon, Powdered Ceylon*	3.19
Anise Seed, Whole*	2.99	Cinnamon, Vietnamese*	1.99
Basil Leaf, Sweet*	1.99	Cloves, Whole*	4.99
Basil, Holy*	3.99	Cocoa Nibs*	2.25
Bay Leaf, Whole*	2.99	Coriander Seeds, Whole*	1.99
Bee Pollen*	2.99	Cumin Seed, Ground*	2.29
Bell Peppers, Diced*	2.49	Cumin Seed, Whole*	1.99
Black Peppercorns, Whole*	2.99	Curry Powder*	2.99
Black Pepper, Coarse Grind*	2.49	Dill Seed, Whole*	1.99
Black Pepper, Medium Grind*	2.49	Dill Weed*	3.99
Caraway Seed, Whole*	2.49	Dulse Leaf Flakes*	3.99
Cardamom Pods, Green, Whole*	5.99	Echinacea*	2.99
Cardamom, Ground*	5.99	Fennel Seed, Whole*	1.99
Cayenne*	1.99	Fenugreek, Ground*	1.99
Celery Seed, Whole*	1.99	Fenugreek, Seed*	1.99
Chia Seed*	2.49	Flax Seed*	1.99
Chili Powder*	2.49	Garam Masala*	3.99
Chili Powder, Extra Spicy	1.99	Garlic, Granulated*	1.99
Chives*	4.49	Garlic, Minced*	1.99
Cilantro*	2.99	Garlic Pepper*	2.99
Cinnamon, Sticks*	3.99	Garlic Powder*	1.99
Cinnamon, Ground*	1.99	Ginger, Granulated	1.99

BLENDS & SEASONINGS priced per ounce

All Purpose Seasoning, Salt Free	1.99	Fajita Spice Blend	1.99
Bar-B-Que Spice	2.49	Fiesta Black Bean Mix*	2.99
Berbere Seasoning Blend*	2.49	Five Spice Powder*	1.99
'Blackening' Spices, Salt Free	2.29	Four Pepper Blend, Whole	2.99
Bloody Mary Mix	1.99	Greek Seasoning, Salt Free	1.99
Bombay Mix	1.99	Green Magic	1.99
Bouquet Garni, Salt Free	1.99	Hamburger Seasoning	1.99
Cajun Seasoning, Salt Free	1.99	Harissa	1.99
Carne Asada	3.29	Healthy Heart Blend, Salt Free	2.29
Chili-Lime Rub	2.49	Herb & Spice Blend, Salt Free	1.99
Country Herb Blend, Salt Free	1.99	Herbes de Provence*	2.99
Falafel Mix*	2.99	Italian Seasoning Blend*	2.99

Ginger Root, Ground*	2.99	Ginger, Crystallized*	2.99
Herbes de Provence*	2.99	Lavender, Dried*	3.99
Lemon Peel*	2.99	Lemon Seed, Whole	2.99
Marjoram*	1.99	Milk Thistle, Whole*	2.99
Mustard Seed, Whole Yellow*	1.99	Nutmeg, Whole*	5.99
Nutritional Yeast Powder*	2.99	Onion Flake, Toasted	1.99
Orange Peel*	2.99	Oregano Leaf, Mediterranean*	2.99
Paprika*	1.99	Oregano Leaf, Mexican	2.99
Paprika, Hungarian	2.99	Parsley, Flake*	2.99
Paprika, Smoked Spanish	1.99	Pink Peppercorn, Whole*	5.99
Parsley, Flake*	2.99	Poppyseed, Whole*	1.99
Pink Peppercorn, Whole*	5.99	Psyllium Seed, Whole*	1.99

Red Chili Pepper, Flakes*	2.49	Rosemary*	1.99
Saffron, Spanish, Threads	16.00/1.5g	Saffron, Spanish, Threads	8.00/0.5g
Sage*	2.99	Sesame Seed, Black Whole*	1.99
Sesame Seed, White Whole*	1.99	Spirulina Powder*	5.99
Star Anise*	2.99	Stevia Herb, Powdered*	2.99
St. John's Wort*	1.99	Tarragon*	7.99
Tarragon*	7.99	Thyme*	3.29
Turmeric*	1.99	Vanilla Bean, Whole	6.00/piece
Vanilla Bean, Whole*	9.99/piece	Wheat Grass Powder*	3.99
White Pepper, Fine Grind*	2.99	White Pepper, Whole*	2.99

Sausage Seasoning	1.99	Seafood Seasoning, Salt Free	1.99
Steak Seasoning	1.99	Taco Seasoning, Salt Free*	1.99
Thai Seasoning Blend*	2.99	Vegetable Seasoning*	2.99
Za'atar Blend	2.49		



SEA SALT BAR priced per ounce

Alaea Hawaiian	2.59	Applewood Smoked	3.29
Bacon Salt	1.69	Black Lava, Coarse	3.59
Black Truffle	7.59	Celery	1.99
Citrus Dill	3.29	Cyprus Flake	3.59
Espresso	2.99	French Sea Salt (Fleur de Sel)	4.29
Ghost Pepper	3.29	Himalayan Pink, Fine	1.49
Himalayan Pink, Coarse	1.49	Kosher Flake	1.99
Lime Fresco	2.99	Merlot Balsamic	3.29
Mesquite Smoked	3.29	Murray River Flake	3.99
Pantry	1.99	Peruvian Pink	2.29
Roasted Garlic	2.99	Sel Gris, Fine	2.29
Spanish Rosemary	2.99	Sriracha	3.29
Thai Ginger	3.29		

SUGAR BAR priced per ounce

Amber Sugar Crystals	0.65	Coconut	1.09
Espresso	1.49	Lemon	1.49
Raspberry	1.49	Sweet Onion	1.49
Toasted Coconut	1.49	Vanilla Bean	1.49

PAIRING SUGGESTIONS Be ready to get hungry!

Oil + Vinegar + Spice

Dressing on Salads

Wild Rosemary + Crisp Anjou Pear + Thyme
Caramelized Garlic + Sun-Dried Tomato + Four Pepper Blend
French Lavender + Harvest Fig + Cinnamon
Sicilian Lemon + Cucumber + Tarragon
Tahitian Lime + Toasted Coconut + Ginger
Vera Cruz Chili Pepper + Chocolate Espresso + Orange Peel
Blood Orange + Sweet Raspberry + Cocoa Nibs

On Pasta, Rice, Vegetables, and Potatoes

Black Truffle + \emptyset + Truffle Sea Salt
Sweet Cream Butter + \emptyset + Sweet Basil
Peppered Bacon + \emptyset + Four Pepper Blend
Wild Rosemary + \emptyset + Lemon Pepper
Marrakech Moroccan + \emptyset + Bombay Mix

Stir-fry Options

Toasted Sesame + Cucumber + Sesame Seeds
Garlic & Herb + Meyer Lemon + Bouquet Garni
Caramelized Garlic + Sun-Dried Tomato + Parsley
Basil + Meyer Lemon + Vegetable Seasoning
Sicilian Lemon + Ruby Red Grapefruit + Lemon Dilly

Meat Marinades

Caramelized Garlic and/or Sun-Dried Tomato + Pantry Salt
Blood Orange and/or Vanilla Pomegranate + Dried Lavender
French Lavender and/or Tangy Tangerine + Herbes de Provence
Vera Cruz Chili Pepper and/or Honey + Garlic
Tuscan Herb and/or Sweet Raspberry + Greek Seasoning