



Gourmet Gift Baskets

"Wow" everyone on your gift list with the unbelievable Gourmet Gifts from The Olive Tap®. Gift Baskets and Boxes feature Extra Virgin Olive Oils, Flavored Olive Oils, Balsamic and Wine Vinegars, Culinary Sauces, Specialty Sea

Salts and More! Perfect for Corporate Gifts, too. Choose from our abundant selection of pre-designed gifts, or customize it, for any special occasion.



Custom Bottling & Personalization

A gift of The Olive Tap's Olive Oil and/or Balsamic Vinegar will make a lasting impression for just about any occasion, especially when personalized!

- Bridal and Wedding Showers
- Wedding Favors
- Special Occasions
- Business Events or Gifts
- Holiday Gifts



Online Shopping, Recipes & More!

Visit us at www.theolivetap.com

The Olive Tap offers convenient, secure online shopping, recipes, and more!

- Search our extensive online recipe library and "Go Beyond Salads or Bread Dipping" and use olive oils and vinegars for marinades, sautéing, cooking, baking and more!
- Sign-up for our e-Newsletter.
- Find customer product reviews, educational articles and nutrition information.
- Look for a location near you.



Product Care & Usage Guidelines

Olive Oils: Heat, light, moisture and air are all harmful to olive oil. Store bottles **away from heat and light**. Keep bottles sealed with a pourer or the original cork to minimize exposure to air. If refrigerated for long-term storage, bring the oil to room temperature before opening. For best flavor use oil within **one year of date of purchase**.

Vinegars: We recommend keeping vinegars sealed with a pourer or the original cork. While some prefer a chilled vinegar, there is no need to refrigerate. For optimal taste, use **flavored vinegars within 2 years of date of purchase**.



The Olive Tap Long Grove
847-478-8741

Email: olivetaplg@gmail.com
www.theolivetap.com

Our Locations

For retail store locations, information, directions and news, please go to www.theolivetap.com.

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The Olive Tap®

Olive Oil &
Balsamic Vinegar

Tasting Emporium & Gourmet Market



*Taste the Quality...
Experience the Difference*

The Olive Tap Long Grove
240 Robert Parker Coffin Road
Long Grove, IL 60047
847-478-8741





Only the Best Olive Oils

Our customers experience incredible taste and quality as a result of our proprietary olive oil evaluation process and strict standards.

- Our oils are sourced fresh seasonally from impeccably credentialed, Award Winning producers worldwide.

- All of our Extra Virgin Olive Oils (EVOOs) are tested to meet or exceed U.S. and International Standards.

⇒ Exclusively from the first pressing of olives.

⇒ No heat, steam or chemicals are used to extract the oil (cold pressed).

⇒ Panel tested for zero defects in taste, flavor and aroma.

- Our artisan produced, mono-varietal and custom blended EVOOs exhibit a full range of flavor profiles from mild to robust.

- Flavored olive oils are produced using the Agrumato or Infusion methods for authentic taste.

- Our olive oils provide exquisite flavor while retaining the well-known, clinically proven heart-healthy, cancer inhibiting health benefits.



Balsamic Vinegar of Modena

Sourced from the province of Modena Italy, our customers enjoy uniquely superb flavors.

- Aged, certified and produced by the most respected artisans in the industry using traditional, centuries old techniques.



- Unique and diverse selection of flavors and intensities from crisp, light and tart to dark, dense and rich.

- Naturally flavored and contain no artificial coloring, no added sugars and are gluten-free.



Experience the Taste Difference

Step into a world of gourmet decadence by visiting an Olive Tap Olive Oil and Balsamic Vinegar Tasting Emporium. With over 50 oils and vinegars “on tap” at most locations, our knowledgeable staff will work with you to:

- Taste the products properly
- Evaluate taste preferences
- Discuss cooking applications
- Provide usage and recipe ideas

Customer Favorites

A few of our top-selling customer favorites...

100% Extra Virgin Olive Oils (EVOOs):

- Arbequina: Mild Flavor, Source Varies Seasonally
- Koroneiki: Medium Flavor, Greece
- Spanish Gold: Medium Flavor, Spain
- Italiano: Medium to Robust Flavor, Italy

Flavored Olive Oils:

- Savory: Tuscan Herb, Roasted Garlic, Basil
- Citrus: Lemon, Orange, Lime
- Specialty: Spicy Garlic Parmesan, White Truffle

Balsamic Vinegars of Modena:

- Tart: Sicilian Lemon, Granny Smith Apple
- Sweet-Tart: Peach, Fig, Raspberry, Pomegranate
- Sweet: Aceto 4 Balsamico & Riserva Styles

Perfect Pairings

With hundreds of superb flavor combinations, here are a few favorites that make our customers say “WOW”!

Tuscan Herb/Sicilian Lemon
Sorrento Lemon/Bordeaux Cherry Riserva
Basil/Fig
***Persian Lime/Serrano Pepper Honey ***

Typical Ratios of Oil & Vinegar

Marinades: Mix 1 part Oil to 1 part Vinegar
Vinaigrettes: 2 or 3 parts Oil to 1 part Vinegar
Or...To Taste!

We recommend making vinaigrettes fresh for each use. If you happen to make too much, you can refrigerate, covered, for up to 7 days.

Specialty Products



In addition to our signature extra virgin olive oils and balsamic vinegars, The Olive Tap also carries a variety of gourmet specialty products for discerning cooks including:

- Bread Dipping Seasonings & Accessories
- Tapenades & Bruschetta Toppings
- Gourmet Stuffed Olives
- Artisan Pastas & Sauces
- Culinary Sauces, Marinades, Pepper Jellies & Mustards
- Specialty Sea Salts, Peppercorns & Seasonings
- Local Specialty Items
- Olive Oil Soaps, Cookbooks & Tabletop Accessories



Specialty Oils & Vinegars

Selected with the same unparalleled standards as our olive oils and balsamic vinegars, The Olive Tap has a complete menu of specialty oils and vinegars:



- Champagne Vinegars
- Lambrusco Wine Vinegar
- Agretti Wine Vinegars
- Vincottos
- Roasted Walnut and Sesame Oils
- Avocado Oil

The Olive Tap is proud to go beyond quality gourmet products with unique offerings including:

- Custom Bottling for Weddings, Showers, Anniversary Celebrations and Private Events
- In Store Tasting Parties and External Events
- Culinary Demos and Classes (Select Locations)

