



pickled with pride in SANTA BARBARA, CA

Every morning, colorful crates at of field-fresh produce arrive at our sunny OS Santa Barbara the ORIGINAL factory to be sorted, scrubbed, sliced & brined into premium Pacific Pickle Works pickles, full of unbeetable 💮 peak-season flavor. No preservatives. No artificial nonsense. All pickle. Originally created by founder Bradley Bennett for fun holiday gifting, our distinctive West Coast recipes blend punchy California chiles, with umami-rich aromatics, pungent herbs & bold spices with PICKLE classic pickle pucker & big, satisfying zrunch. Featuring local-first crops, (organic whenever we can get 'em) Pacific Pickle Works reflects Brad's passion for treating great friends (to good times and *really* good food. From building the ultimate Bloody Mary to balancing the elements of a lavish cheese & charcuterie board, our collection of 100% natural a pickled veggies & savory cocktail mixers is crafted to enhance your signature recipes & spark your creative spirit. @pacificpickleworks

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Full foodservice catalog on reverse

UNBEETABLES 16OZ **CARRIOTS OF FIRE 160Z** CAULIFLOWER POWER 160Z BRUSSIZZLE SPROUTS 160Z FENN SHUI 160Z STOKRA 160Z

> pacificpickleworks.com sales@pacificpickleworks.com

FOODSERVICE

Enhance your guest experience with our uniquely West Coast pickles: Signature brines bursting with *umami*-rich aromatics, complex heat & the refreshing *crunch* of field-fresh produce.



SANTA BARBARA, CA

PACIFIC PICKLE

always

vegan

NATURALLY

100%

natural

PROUDLY

made in îhe USA