

Now 2x monthly!

March 12-March 25, 2025



Primal Kitchen Mayo with Avocado Oil selected varieties



Perfect Bar Protein Bar

selected varieties

1.94-2.5 oz

Enjoy these delicious deals

Tasty Bite Organic Rice

8.8 oz



Amy's **Burrito**

selected varieties

5.5-6 oz



Pacific Foods Organic Soup

selected varieties

32 oz



Alden's **Organic Ice Cream**

selected varieties

48 oz



Bonafide Organic Bone Broth

selected varieties

24 oz



wildbrine Kimchi

selected varieties

18 oz



Bob's Red Mill Organic Gluten Free Oats

32 oz



Navitas Organic Cacao Powder

8 oz



GT's Alive Mushroom Elixir selected varieties

16 oz





Mike's Mighty Good Craft Ramen

selected varieties



2/\$4

1.6-2.4 oz

nutpods Dairy-Free Creamer

selected varieties

\$299

11.2 oz



Edward & Sons Bouillon Cubes

selected varieties

\$799



2.2-3.1 oz

Gimme
Organic Roasted Seaweed Snacks

selected varieties

2/\$4

0.32-0.35 oz

Aura Bora Herbal Sparkling Water

selected varieties

2/\$3

12 oz



Arrowhead Mills Organic Gluten Free All Purpose Flour



\$499

20 oz

PUR Gum

selected varieties

2/\$3



Shrimp Ramen Noodles

35-40 MIN • SERVES 2-3 • DAIRY-FREE

INGREDIENTS

- 1 pound easy peel shrimp, peeled and shells reserved
- 2 scallions, roughly chopped
- 4-inch piece fresh lemon grass, chopped
- 2 large garlic cloves, crushed
- 1-2 teaspoons tomato paste
- 4 cups cold water
- 2 packages ramen noodles
- 1–2 teaspoons chili garlic sauce
- 2 tablespoons tamari
- 1 scallion, thinly sliced

DIRECTIONS

- 1 In a medium-sized pot, combine shrimp shells, two scallions, lemongrass, garlic, tomato paste, and water. Bring to a gentle simmer and cook for 15 minutes. Strain and press liquids through. Discard solids.
- 2 Return stock to the pot and bring to a simmer. Add noodles (discarding seasoning packets if any) and cook per package instructions. Halfway through the cooking time, add shrimp and continue to cook until noodles are done and shrimp is opaque. Turn off heat and allow to rest for four minutes.
- **3** Season with chili sauce and tamari. Serve with scallions sprinkled on top and with any other tasty toppings of your choice.



Almond Breeze Almondmilk

selected varieties



\$449

64 oz

Kite Hill Dairy Free Ricotta



8 oz



Organic Valley Parmesan Shredded Cup



Organic Valley Feta Cheese

selected varieties

8 oz



Made with organic milk from pasture-raised cows, Organic Valley Stringles and Raw Sharp Cheddar Cheese are perfect for snack time or adding some delicious flavor to your favorite dishes.

siggi's **Icelandic Style Yogurt**

4 oz

selected varieties

5.3 oz

RISE Brewing Co. **Organic Cold Brew Coffee**

selected varieties



7 oz

Lemon Blueberry Cheesecake Pops

20 MIN PREP, 4 HR FREEZE • MAKES 8 • VEGETARIAN

INGREDIENTS

1 pint fresh blueberries ½ cup cane sugar, divided 2 tablespoons water 1 teaspoon lemon zest, optional 16 ounces softened cream cheese

1 cup lemon-flavored yogurt ½ cup granola 8 paper cups and 8 wooden popsicle sticks or small reusable popsicle molds with sticks

DIRECTIONS

- 1 Place blueberries, two tablespoons sugar, water, and lemon zest, if using, in a small saucepan and bring to a simmer. Cook for five minutes or until blueberries are tender and mixture has thickened. Set aside to cool.
- 2 In a mixing bowl, use a hand mixer to cream together cream cheese and remaining sugar until fluffy. Stir in yogurt until thoroughly mixed. Fold in blueberry mixture to create swirls
- 3 Spoon mixture into eight small paper cups leaving a quarter inch of space from the top of the cups.
- 4 Top off cups with granola and gently press into the cheesecake mixture. Insert a popsicle stick into the center of each cup and freeze for a minimum of four hours.
- 5 To serve, peel away paper cup and enjoy.



selected varieties



14 oz

Shady Maple Farms Organic Maple Syrup Amber, **Rich Taste**

selected varieties

16.9 oz



Herbatint Hair Color

selected varieties



\$7399

4.56 oz

Trace Minerals
ConcenTrace Mineral Drops



\$4299

8 oz

Yerba Prima Psyllium Husk Powder



\$**13**99

12 oz

SMOOTHIE OF THE MONTH



POT OF GOLD

INGREDIENTS:

ORGANIC
ORANGE JUICE,
ORGANIC GINGER,
ORGANIC PINEAPPLE,
ORGANIC MANGO

THE LEPRECHAUNS AT THE RT DELI COUNTER ARE GRANTING WISHES FOR GOOD HEALTH WITH OUR MARCH SMOOTHIE OF THE MONTH. THE POT OF GOLD IS A BURST OF ANTIOXIDANTS AND A WEE BIT OF CITRUSY MAGIC FOR THESE FINAL DAYS OF WINTER.

Natural Factors
WellBetX® Berberine 500 mg

60 vcap

WellBetX
Berberine
500 mg
60 Vegetarian Capsules
EXON SIGNER CARRIOVASCULAR SURPRI

PlusCBD CBD Extra Strength Balm 100 mg



\$2499

1.3 oz



The Grandpa Soap Company Pine Tar Bar Soap



Charity Of The Month: Grassroots Environmental Education

The mission of Grassroots Environmental Education is to inform the public about the health risks of common environmental exposures and to empower individuals to act as catalysts for change in their own communities. Grassroots Environmental Education strives to accomplish this using science-driven arguments for clean air, clean water and a safe food supply, and for stricter regulation of chemical toxins. They believe that positive and lasting change is best accomplished through grassroots initiatives.

\$399

3.25 oz

Andalou Naturals Shampoo or Conditioner

selected varieties

11.5 oz

NSW LOCK

DO 1

SHAPPOO

Horizon Both

13 For Field Rech

13 For Field Rech

13 For Field Rech

14 For Field Rech

15 For Field Rech

16 For Field Rech

17 For Field Rech

18 For Field

derma e Anti-Wrinkle Renewal Cream

\$1599

4 oz



Mad Hippie Cream Cleanser

selected varieties

\$1299

4 oz



Certified



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THERE'S A BETTER WAY TO DO BUSINESS.

Certified B Corporations[™] are mission-driven companies that balance purpose and profit. B Corps[™] are part of a global community of businesses that meet high standards of social and environmental impact.

So you can buy better, work better, and do better every day.

Smothered Potato Puffs

30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

16 ounces frozen tater tots
½ cup crumbled feta cheese
½ small red onion, julienned
1 handful cilantro leaves
½ teaspoon dried oregano
⅓ cup vegan mayonnaise
1 tablespoon sriracha hot sauce

DIRECTIONS

- 1 Bake tater tots following the package instructions or until extra crispy.
- **2** Meanwhile, stir together mayonnaise and sriracha to create the sauce. Set aside.
- **3** Place tater tots on a serving plate and drizzle with sauce.
- **4** Sprinkle on feta, red onion, oregano, and cilantro. Serve promptly.







RT VALUES

WHERE OUR VALUES MEET YOURS

Change the way you shop at Rising Tide with our RT Values program. Sensational prices on essential high-quality, organic and certified non-GMO products you use every day!



\$229
ORGANIC
BROTHS
32 oz



\$599 ORGANIC CHIA SEEDS



\$129 ORGANIC BEANS 16 oz



\$1299 ORGANIC ALMOND BUTTER 16 oz



\$599 ORGANIC PEANUT BUTTER 16 oz



\$699 ORGANIC WILDFLOWER HONEY 16 oz



\$399
ORGANIC
JELLY &
PRESERVES



\$369
ORGANIC
FROZEN
FRUIT
10 oz



\$399 ORGANIC FROZEN VEGETABLES



\$529
ORGANIC
RICE
32 oz



\$729
ORGANIC
UNREFINED
COCONUT OIL
14 oz



\$249
ORGANIC
CONDIMENTS
8-24 oz



\$579 ORGANIC RAISINS 16 oz



\$349
ORGANIC
PASTA SAUCES
25 oz



\$279
ORGANIC
CANNED
TOMATOES
28 oz



\$179 ORGANIC CANNED TOMATOES 14.5 oz



\$129 ORGANIC TOMATO PASTE 6 oz



\$179
ORGANIC
TOMATO SAUCE
15 oz



\$899
ORGANIC
MEDITERRANEAN
EXTRA VIRGIN
OLIVE OIL
500 ml



\$199 ORGANIC PASTAS 16 oz



\$349 ORGANIC DRY BEANS 16 oz



\$399 LIQUID DISH SOAP 25 oz



\$729

FABRIC

SOFTENER

50 oz



\$1199 LAUNDRY DETERGENT 100 oz



\$219
PAPER TOWEL
1 roll



\$159
FACIAL TISSUE



\$899 BATH TISSUE