

2X monthly! RTDEALS

September 24-October 14, 2025



A Dozen Cousins Rice Cooked In Bone Broth with Sea Salt

8 oz



Vital Farms Butter

selected varieties

8 oz

Double up on fall deals!

C20 **Coconut Water** selected varieties

17.5 oz



OLIPOP Prebiotic Soda selected varieties

12 oz



Health-Ade Organic Kombucha

selected varieties

16 oz



Organic Valley Organic Shredded Cheese

selected varieties

\$499

6 oz



Rao's **Pasta Sauce**

selected varieties

24 oz



Beyond Meat Beyond Beef Plant-Based Ground

16 oz



Almond Breeze Almondmilk

selected varieties

32 oz



ROAR Organic Organic Vitamin Enhanced Beverage

18 oz



Aloha **Organic Coconut Almond Chocolate Protein Bar**







Artisana Organics Organic Raw Cashew Butter

\$]499



14 oz

Back to Nature Classic Creme Sandwich Cookies

9 oz

Kettle & Fire Organic Bone Broth

selected varieties

16.9 oz



Maple Roasted Winter Squash

1 HR · SERVES 6-8 · VEGETARIAN

INGREDIENTS

5 pounds winter squash such as kabocha or butternut, seeded and cut into 1" pieces

- 1 medium red onion, chopped
- ½ cup walnut halves
- ⅓ cup avocado oil
- ⅓ cup maple syrup
- 1 teaspoon sea salt
- 1 teaspoon crushed red pepper flakes
- (or to taste)
- ½ cup crumbled feta

DIRECTIONS

- 1 Preheat oven to 400°F. Place winter squash, red onion, and walnut halves in a large mixing bowl.
- 2 In a separate bowl, whisk together the avocado oil, maple syrup, salt, and crushed red pepper flakes. Pour mixture over squash and toss until well coated.
- **3** Spread squash out on two parchment-lined baking pans in a single layer. Bake for 40 minutes or until
- 4 Place squash in a serving vessel and sprinkle on crumbled feta.



Primal Kitchen Avocado Oil

16.9 oz



Napa Valley Naturals Organic Extra Virgin Olive Oil

25.4 oz







Annie's **Organic Bunny Crackers**

selected varieties

7.5 oz



Annie's Mac & Cheese selected varieties

5.25-6 oz



Annie's **Organic Cheddar Cheesy Smiles**

4 oz

Mi Niña **Tortilla Chips**

selected varieties

12 oz

Bellwether Farms Organic Jersey Cow's Strawberry Milk Yogurt







Pacific Foods Organic Soup selected varieties

Pacific

Pacific Foods Organic Soup selected varieties

32 oz

16.1-16.5 oz



Pacific Foods' organic soups and chilis are consciously crafted with a bounty of organic, non-GMO ingredients and feature a range of vibrant, globally inspired flavors. Stock up on Pacific for options that are distinctly satisfying and worth savoring every spoonful.

Siete **Kettle Cooked Potato Chips**

selected varieties

5.3 oz

5.5 oz

EPIC Snack Strip

selected varieties

0.8 oz

SunButter

Boulder Canyon Thin & Crispy Avocado Oil Sea **Salt Potato Chips**

6 oz

Manitoba Harvest Organic Hemp Hearts

12 oz

15.5 oz



Organic Sunflower Butter

16 oz



Lily's **Baking Chips**

selected varieties



9 oz

Clean Cause **Organic Lemon Yerba Mate**



Egglife Wraps Original Egg White Wrap

6 oz



Four Sigmatic Organic Coffee with Mushrooms

selected varieties

10 oz



Frontier Co-Op
Organic Ground Cinnamon

\$599

CINNAMON

SONTE XAA

NON-BRANAED

1.76 oz

Minor Figures Organic Barista Oat Milk



32 oz





GoMacro
Organic MacroBar

selected varieties

2/\$6

2.3 oz

GoMacro MacroBars® are organic, plant-based nutrition bars made from simple, sustainably sourced ingredients. All MacroBars are Certified Organic, Vegan, Gluten-Free, Kosher, Non-GMO, C.L.E.A.N., and Soy-Free.

Three Trees Organic Almondmilk

selected varieties

\$749

28 oz



Goldthread Plant Based Tonic

selected varieties

\$349

10.5 oz



Kite Hill Almond Milk Ricotta Alternative

\$**8**99



8 oz

Chocolate Chia Seed Pudding

5 MIN PREP · 2-4 HR CHILLING TIME · SERVES 2-3 · VEGETARIAN

INGREDIENTS

1 cup milk (whole, almond, oat, etc.) ½ cup plain yogurt
1 teaspoon vanilla extract
¼ cup chia seeds
2–4 tablespoons agave syrup
3 tablespoons cocoa powder, sifted
1 teaspoon mushroom powder
Pinch of salt
Shaved chocolate, for garnish
Sliced almonds, for garnish
Mint leaves, for garnish

DIRECTIONS

- 1 Whisk together all ingredients through salt in a mixing bowl until smooth. Adjust sweetness to taste and place in the refrigerator for 2–4 hours to thicken.
- 2 Spoon pudding into serving dishes and garnish with shaved chocolate, sliced almonds, and mint leaves.



Go Raw Organic Sprouted Pumpkin Seeds with Celtic Sea Salt

\$1099

14 oz



Van's Waffles

selected varieties



\$399

9 oz

Birdie & Louie Cat Food Wet Tuna





Boiron Oscillococcinum



12 ct

MegaFood **Whole Body Turmeric Curcumin**



60 ct

Alaffia **Pure Unrefined Shea Butter** selected varieties



11 oz



Nordic Naturals Ultimate Omega Lemon

60 ct

Everyone Unscented Soap

32 oz

MegaFood Women's One Daily

60 ct



Nordic Naturals Lemon x2

Ultimate Omega

60 ct

Crystal **Body Deodorant Travel Stick**



Caboo **Bamboo Baby Wipes**



72 ct





Nordic Naturals Omega-3 Lemon





CRYSTAL





Miso Corn Chowder

40 MIN · SERVES 4 · PLANT-BASED

INGREDIENTS

2 tablespoons olive oil

½ small yellow onion or 1 large shallot, minced

12 ounces red potatoes, ½" inch cubes

3-4 ears corn on the cob or 10 ounces frozen corn

3 cups miso broth*

½ cup canned coconut milk*

½ teaspoon sea salt

1/4 teaspoon coarse ground black pepper

Salt and pepper to taste

Sliced chives or green onions, optional

Toasted sesame oil, optional

DIRECTIONS

1 Remove corn kernels from cobs and set aside.

2 In a stock pot, heat oil over medium heat. Add onion and sauté for 3–5 minutes or until translucent.

3 Add potatoes, corn kernels, cobs, and miso broth. Cover and bring to a gentle simmer. Cook until potatoes are tender. Remove cobs and discard.

4 Stir in cream, salt, and black pepper. Carefully blend the soup to the desired texture in the pot with an immersion blender.

5 Serve garnished with chives and a light drizzle of toasted sesame oil.

*If you cannot find miso broth, use vegetable broth or water with 2–3 tablespoons of miso. You can also use heavy cream in equal amounts for a vegetarian version.





Charity Of The Month: Orkestai Farm

Orkestai Farm is a no-till organic vegetable farm located within Planting Fields Arboretum in Oyster Bay, providing hands-on education in ecological farming and related Arts to a Neurodiverse Community. Its educational programs foster healthy living, social engagement, creativity, and more. Members learn to grow food and feel empowered and confident about who they are and what they can achieve.



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
1box



\$899 BATH TISSUE 12 pack