

And MORE

FIRST-EVER ISSUE!

Here you'll find a carefully curated collection of distinctively delicious discoveries, exclusively available in our stores. These one-of-a-kind finds are sure to expand your horizons. We're unburying an ever-expanding array of culinary curiosities and the tastiest treasures this world has to offer. You'll discover **Treasure EmporiYum** wonders throughout the store, marked with an **X** to make them easy to find. In this case, **X** truly hits the spot!

PRIVATE SELECTION® IMPORTED EUROPEAN ARTISAN STONE FIRED PIZZAS

The **proof** is in the proofing!

Great pizza is built on great crust. That's why our imported crust is proofed for 24 hours to create authentic, old-world flavor and texture. And for a truly unforgettable bite, we know sourdough is the way to go. Taking nothing for granite, we bake our crust to crispy perfection on intensely hot, white granite stones. Then comes the top-notch toppings. Our Calabrese Salami & Marinated Peppers pizza marries the subtle spice of Calabrese salami with intensely sweet and tangy red peppers, Grana Padano cheese and arugula pesto for a pie with endless zesto. Tender grilled mushrooms, a rich Grana Padano cream sauce and the earthy flavors of truffle oil in our Crilled Mushroom & Truffle Oil pizza are bound to make it a forager's favorite. Enjoy these, or any of our other outstanding offerings...we promise they're all a-round great pizzas!





PRIVATE SELECTION® CRAFT SODAS

(Soda) pop art.

Like beautifully blended colors on canvas, **Private Selection® Craft Sodas** vibrantly meld old-world ingenuity with creativity. Our **Bourbon Barrel Cola** blends natural bourbon flavor with caramelly cola and real cane sugar to create a colossal cola with a crisp finish. **Creamy Ginger Root Beer** delivers just the right flourish of creamy ginger coupled with real cane sugar for a soda you're sure to root for. Although it takes an artist, there's some science to it as well. I guess you could say this is where art meets *fizzics*.











When steaks are the center of the plate, they're also the center of attention. That said, we hadn't found a sauce worthy of our quality cuts. We drew inspiration from some of our favorite beverages to small batch-craft these sauced sauces. Our Barrel Aged Bourbon & Balsamic Steak Sauce, with its sweet and smoky oak-aged flavor, is the perfect complex complement to almost anything - from ribeyes to fries. And our Cabernet & Roasted Garlic Steak Sauce is rich and bold with a fruity oak-aged flavor you'll savor. Try them both and we think you'll agree...they really raise the steaks!



PRIVATE SELECTION® SPIRIT INFUSED BBQ SAUCES

These spirit-infused BBQ sauces are sure to lift your spirits!

For a truly top-shelf barbecuing experience, our small batch, spirit-infused BBQ Sauces must be in the mix. Private Selection® Barrel Aged Kentucky Bourbon Craft BBQ Sauce is a heady mix of sweet and tangy, with oaky bourbon notes. No wonder barrel-aged is all the rage. Our Hot Huli-Huli & Rum Craft BBQ Sauce brings the heat and the sweet. This Hawaiian-inspired barbecue sauce blends sweet pineapple with some seriously spicy peppers and deliciously dark rum. Not for the faint of heart, our Huli-Huli will make you say huli moley!

CABERNET

ROASTED

GARLIC

NET WT 9.8 DZ

(227g)

BARREL AGED BOURBON

BALSAMIC

NET WT 9.9 DZ

(280g)

PRIVATE SELECTION® CRAFT BEER BBQ SAUCES

Say cheers to beerbecue sauce!

This line of craft beer-infused, small batch-crafted BBQ sauces is sure to be the life of any party. Our Red Lager & Roasted Tomato BBQ Sauce delivers a sweet, savory punch that's anything but pint-sized. The Dark Ale & Chipotle Pepper BBQ Sauce features hints of smoky chipotle and blackstrap molasses. And the hoppy, mustardy, twangy trio in our Pale Ale & Mustard BBQ sauce is sure to cure what ales you. Whichever one you choose, what we've brewed will brighten your mood!





KROGER KETTLE COOKED NASHVILLE STYLE HOT CHICKEN POTATO CHIPS

Taste the phenom-nom-nom...unless you're chicken.

Experience the fiery flavors of fabulous fried chicken slathered in Nashville hot seasoning. The flavor is so genuine, you'd swear there's chicken in there. In fact, it's fresh-cut potatoes, kettle-cooked to crispy perfection, then finished with that spicy, smoky Music City flavor. So, put the kettle to the metal and get some this HOT second!

KROGER PRIME RIB AND HORSERADISH POTATO CHIPS

Chips that taste like dinner...it's prime time you tried 'em!

There's a great reason for those long lines at the prime rib carving station...it's a sensationally savory delight. And when that deliciously roasted prime meat is topped with horseradish sauce, it's a combination that's truly a cut above. We set out to make waves when we brought these flavors to life on our wonderfully wavy potato chips. We think you'll agree that this champion chip has carved out a wholly unique space in the smorgasbord of snacking options. Try our buffet of flavor today!

PRIVATE SELECTION® HEIRLOOM VINE-RIPENED TOMATO SAUCE

Our most prized family heirloom...

You say heirloom tomato, we say unique color, texture and flavor! Passed down from generation to generation, and staying true to its bold flavor, we've heard it through the tomato vine that heirloom tomatoes are having a moment. They're on just about every need-a-reservation-a-month-ahead restaurant menu, and they're making their debut in our Private Selection® Pasta Sauces...talk about juicy news. Private Selection® Heirloom Vine-Ripened Tomato Sauce proves that you can teach an old-world tomato new tricks!



Potato Chi



PRIVATE SELECTION® CREAMY ROSÉ TOMATO & CREAM SAUCE

Stop and eat the rosé!

This delicate cream sauce gives new meaning to the term wine and dine. Made with bright and refreshing rosé, tomatoes, butter, Romano cheese and garlic, you'll experience tantalizing, robust flavor with every pour. Get ready to crush pasta night!

