



About the Oxbow Public Market

Oxbow Public Market, located in the emerging Oxbow District of Napa, has become the local gathering place for great food and wine in downtown Napa and throughout the Napa Valley. The 40,000 square foot marketplace, which includes a scenic outdoor deck with seating along the Napa River, features a diverse tenant mixture of local food vendors, artisan cafes and an organic produce outlet for local farms.

Oxbow Public Market and its artisans and purveyors passionately support the concept of sustainable agriculture and local harvest—promoting a healthy environment, and social and economic equity within our community.

The Market has a commitment to the unique character, spirit and content of the Public Market not only as a place to display and sell organic and/or sustainably-produced local crops, other regional specialties, and other high quality and unique food products, but also as a place that actively supports sustainable and organic farming practices, owner-operated businesses, local food producers and the agricultural community of the Napa Valley and surrounding regions.

Our goal is to create an atmosphere within the Oxbow Public Market to improve the local food culture through education, community outreach and support of local businesses and farms.

The Market is located at 610 and 644 First Street in Napa, perfectly situated along the Napa River and Napa River Trail, adjacent to the Oxbow Preserve and Oxbow By-Pass Commons. The Market is open seven days a week, and closed on Thanksgiving, Christmas, and New Year's Day. Most tenants of Oxbow Public Market are open a minimum of 9 a.m. to 7 p.m. Sunday through Friday, with later hours on Tuesdays for Locals' Night and on Fridays and Saturdays.

For more information, please call the market office at 707-226-6529, or visit www.oxbowpublicmarket.com.

Tenant Profiles

Anette's Chocolates

Anette's Chocolates is located in the heart of Downtown Napa, specializing in artisan-crafted chocolates and confections made locally. Anette and her brother Brent work together to create exquisite truffles, rich creams and caramels, roasted beer brittles and decadent chocolate wine sauces. Known for their high quality, innovative and traditional chocolates pieces and unique holiday creations, Anette's Chocolates also blends varietal chocolates to create a perfect pairing of fruits, nuts, creams, wines, liqueurs and chocolate ganache centers.

You are welcome to visit and taste any of their brittles and sauces at their tasting bar.

Telephone: (707) 252-4228
www.anettes.com

C CASA – An Innovative Taqueria

C CASA – An Innovative Taqueria is the culmination of owner Catherine Bergen's passion for artisan foods, combined with her love of Mexican cuisine. C CASA presents innovative Mexican dishes and utilizes local growers, ranchers and farmers. The kitchen is run by the talented Jacinto brothers, Erasto and Pablo, both well known for their years working with celebrated chef Cindy Pawlcyn. The Jacinto's heritage and talent, combined with the recipes created and collected by Catherine from her travels to the many culinary regions of Mexico, deliver a casual, flavorful eating experience. Catherine is committed to providing Napa Valley with a truly innovative eating experience offering freshly made corn tortillas, delicious salsas and unique tacos. OPENING MAY, 2010.

The Fatted Calf

The Fatted Calf is an artisanal charcuterie and butcher shop, producing a wide range of handcrafted products using only the best available organic and hormone-free meats, superior seasonings and salts, organic herbs and produce. They offer a variety of charcuterie: patés, salami, prosciutti and confits, along with a large selection of fresh sausage and cured meats. All of their fresh products are made on site in small batches to guarantee quality. The Fatted Calf also features a daily menu of sandwiches and charcuterie platters to go.

Telephone: (707) 256-3684
www.fattedcalf.com

Five Dot Ranch

For seven generations the Swickard Family at Five Dot Ranch has been in the business of offering the finest beef found in Northern California. Five Dot Ranch is a family-owned business, which takes pride in being stewards of the land. The cattle are raised locally on the green grasses of the Napa Valley and High Sierras, and the product at Five Dot comes to customers the day after it is cut, offering the absolute freshest, cleanest beef that is always 100% free of antibiotics or hormones. Five Dot Ranch has developed a successful natural beef program, through a holistic, environmentally sustainable approach to grazing on open ranges and pastures, combined with low stress handling, to offer beef of unsurpassed quality and taste.

Telephone: (707) 224-5550
www.fivedotranch.com

Gott's Roadside Tray Gourmet

Gott's Roadside Tray Gourmet has rejuvenated the American fast food menu by serving market-fresh food at high speed. Known for excellent food with a focus on quality, Gott's has received high honors from food and wine writers, and great support from both Napa Valley locals and tourists. Noted wine critic Robert Parker declared the Gott's double

cheeseburger his "most memorable meal of 1999," and in 2006, Gotts was honored with a James Beard Foundation Award.

Telephone: (707) 224-6900
www.gottsroadside.com

Heritage Culinary Artifacts

Heritage Culinary Artifacts is the ultimate source for premium culinary antiques that are both aesthetically pleasing and functional. The emphasis is on American work, but not to the exclusion of European pieces, with all relating to food, wine and cooking. Heritage Culinary Artifacts features items sourced from around the world, unique heirloom culinary antiques.

Telephone: (707) 244-2101
www.heritageartifacts.com

Hog Island Oyster Company

Hog Island Oyster Company was founded in 1983 by three marine biologists who shared a vision to raise sustainable, premium grade oysters for the San Francisco Bay Area. Tomales Bay, a pristine inlet of the Pacific Ocean just 50 miles north of San Francisco, yet worlds away, was the partners' choice oyster-growing location. From their very first hand-raised bushel, sweet, succulent Hog Island Oysters became a Bay Area legend. In 2003 Hog Island opened its first Hog Island Oyster Bar in the San Francisco Ferry Building Marketplace on the San Francisco waterfront. It delighted Bay Area 'Foodies' and was an instant success. Now, in Napa, Oxbow Public Market provides a similar market venue, and a chance to expand this popular concept into a unique Napa Valley wine country setting.

Telephone: 707-251-8113
www.hogislandoysters.com

Kanaloa Seafood

Since 1983, Kanaloa has fished the waters of the world for premium seafood. Owners Don Disraeli, PhD biologist, and Randee Disraeli, former researcher at Scripps Institute of Oceanography, have researched worldwide sources firsthand and cultivated an outstanding network of seafood suppliers from Alaska to New Zealand. At Oxbow Public Market, Kanaloa offers a full-service seafood market, providing the highest quality seafood and related items to locals and customers throughout the United States. Shellfish and locally caught fish will be featured. A much heralded, environmentally responsible seafood purveyor, Kanaloa is the only ISO 14001 Seafood Company in North America, which identifies companies that better manage the impact of their activities on the environment and demonstrate sound environmental management standards.

Telephone: 707-224-FISH (3474)
www.kanaloa.com

Kara's Cupcakes

Kara's Cupcakes lovingly creates each batch of cupcakes by hand every day, using only the finest ingredients. All of our ingredients are sourced from local producers, and whenever possible they are organic and sustainable. We have close relationships with our vendors, and are able to support their artisan methods of production. Because we continue baking throughout the day, we are proud to offer cupcakes that have been baked within hours, if not minutes, for your enjoyment. We appreciate your business and thank you for supporting our vision of an artisan treat.

Telephone: 707 258-CAKE (2253)
www.karascupcakes.com

The Model Bakery

The Model Bakery has been part of downtown St. Helena for over 80 years. Today's Model Bakery specializes in artisan breads made with organic stone ground flours and the highest quality ingredients as well as a complete range of pastry products. Karen Mitchell, once a successful caterer in the Napa Valley, has been the proprietor of the Model Bakery for over 20 years. Karen's daughter, Sarah, works with her mother as managing partner of the bakery and both are dedicated to authentic, artisan baking traditions. Karen and Sarah are excited to bring their outstanding quality breads, pastries, sandwiches and coffee drinks to the new Model Bakery Oxbow Annex location.

Telephone: (707) 259-1128
www.themodelbakery.com

Napa Valley Adventure Tours

Life's An Adventure...so let the 'Experiential Architects' at Napa Valley Adventures design your Wine Country expedition today! Whether by hike, bike or kayak, they will gladly create unique and personalized wine country adventures that take you to the lesser-traveled spots of the vineyard and beyond. Tours bring together wine, food, history, nature and artistry in every adventure. When it comes to adventure, one size does not fit all!

Telephone: 1-877-548-6877
www.napavalleyadventuretours.com

Oxbow Cheese Merchant

Our cheeses are selected carefully based on decades of industry experience and knowledge. We stand by any cheese purchase from Oxbow Cheese Merchant. We believe our personal service at the cheese counter is unmatched anywhere. We stock the delicious, handmade efforts of local cheesemakers as well as other American and international cheeses that we simply can't live without. Our selection focuses on artisanal cheeses of the highest quality from lesser-known, often small-scale cheesemakers, whose cheeses vary from season to season. Our offerings change throughout the year to reflect this seasonality. Our European-style display keeps the cheeses in whole wheels and in the best condition possible. We cut to order, directly to your specification and based on your needs. We prefer to have you buy less and return more often so we can excel at the job we love. We guarantee a sublime cheese experience each and every time. Please stop in so we can make you a new friend. Match any of our cheeses to that perfect wine from our wine shop, Oxbow Wine Merchant, located in the same space at the Oxbow Public

Market. The Oxbow Wine Merchant's extensive wine selection makes matching and comparing fun and educational. Our sommeliers are available to help you select wines that fit your tasting preferences and pair with any food. The Oxbow Wine Merchant's flagship wine shop, the Ferry Plaza Wine Merchant & Wine Bar, is located in the famous Ferry Building in San Francisco. We hope you will visit us there, too!

Telephone: (707) 257-5200
www.oxbowcheese.com

Oxbow Produce and Grocery

Oxbow Produce and Grocery specializes in local organic produce. Based in an extraordinarily rich and diverse agricultural area, Andru works closely with neighboring farms to find the very best produce in season. Because these farms are small, she is able to personally select the most flavorful fruits and vegetables, and to have them delivered absolutely fresh to the market. Oxbow Produce and Grocery was founded to share our passion for food. Knowing that quality is only possible through the artisan's attention to detail, they are committed to finding the best products from the region's small farms and supporting regional agriculture through their neighborhood store.

Telephone: (707) 257-6828

Oxbow Wine Merchant & Wine Bar

Located in the heart of Napa Valley at the Oxbow Public Market on a namesake bend of the serene Napa River, The Oxbow Wine Merchant & Wine Bar is the perfect place to relax and taste some of the most interesting wines from all over the world.

Situated in the Oxbow District, the Oxbow Wine Merchant has become a popular spot for locals to meet friends from all over the valley. If you are patient, you are likely to spot plenty of wine luminaries, winemakers, wine writers, and estate owners at their favorite watering hole, sampling at the cheese counter, or browsing through our extensive wine selection. In the style of European wine merchants, Oxbow Wine Merchant & Wine Bar is a classic, hands-on, service-oriented shop for buying, tasting, and learning about wine. Our open, spacious, light-filled shop carries smaller production wines from around the world, as well as more familiar, high-quality labels. All of our wines are handpicked by our scrutinizing merchants, who guarantee a rigorous screening of each wine before it hits the shelves. Hence our motto, "We spit, so you don't have to." Nestle up to our beautiful hand-hewn oak wine bar or enjoy the outdoor seating on the river patio to experience wines you won't find in most other wine shops. To complement any of our wines, we offer a delicious food menu, which includes cheeses from our cheese shop (Oxbow Cheese Merchant), Italian meat plates, small appetizer plates, hearty Panini sandwiches, sumptuous daily specials, and yummy sweets. Wine pairing flights are offered regularly with our weekly cheese platter, or you can cozy up to the cheese counter, sample all the exotic, artisanal cheeses you can imagine, and create your own custom cheese course.

Telephone: (707) 257-5200
www.oxbowwinermerchant.com

Pica Pica Maize Kitchen

Pica Pica Maize Kitchen brings the undiscovered cuisine of Venezuela to American diners. Using traditional Venezuelan recipes, fresh local produce and ingredients of the highest quality, Pica Pica's menu presents a selection of dishes seen across Venezuela. Pica Pica's signature dish is the arepa; a grilled corn flour cake, crispy on the outside and moist on the inside, stuffed with traditional Venezuelan fillings, such as Pepeada (chicken salad and Venezuelan style guacamole), Pelu'a (shredded skirt steak and cheese), Dominó (black beans with cheese) or Pabellón (shredded skirt steak beef, black beans and fried plantains).

Pica Pica Maize Kitchen is a 100% wheat and gluten free kitchen, certified by the North Bay Celiac Organization. There is no risk of cross contamination at this restaurant.

The Pica Pica Maize Kitchen menu is great any time of day, from breakfast to dinner. Make sure to check out the adjacent Pica Pica Bar as well.

Be Corny.

Telephone: (707) 251-3757
www.picapicakitchen.com

Pica Pica Bar

Pica Pica Bar completes the concept of Pica Pica Maize Kitchen – a welcoming social space much like a coffee house where young and old alike can relax, eat the freshest Venezuelan bar foods, snacks and meals, and enjoy a range of beverages including: blended fruit juices (fruit shakers) called batidos, sangria, other wine cocktails and specially selected craft beers. You'll find a selection of Latin specialties such as ceviche – the bar's signature food – as well as some unique finger foods such as arepa "bites" and "sliders." Plus the bar features live music every Friday night, monthly salsa and sangria parties and 'meet the brewer' beer tasting events – something for everyone.

Telephone: (707) 251-3757
www.picapicabar.com

Ritual Coffee Roasters

Ritual Coffee Roasters started in San Francisco in 2005 to share amazing coffee with San Francisco and to elevate the standards of coffee in the Bay Area. Ritual will bring fresh roasted beans, espresso drinks, pastries, and brewed coffee daily to Market visitors. The incredible quality of their coffee is attributed to the precise care Ritual takes with every step of the coffee process - from uncompromising selection of green coffee, to unflinching attention to roasting; from rigid freshness standards, to their strenuous barista training camp. In addition to creating a new following in the North Bay for their expertly-crafted drinks, Ritual will focus on coffee education.

Telephone: (707) 253-1190
www.ritualroasters.com

The Olive Press

Only the very best olive oils in the world can be labeled Extra Virgin. When California olive growers Ed Stolman and Deborah Rogers, who were inspired by the olive-pressing cooperatives of Italy and Southern France, created The Olive Press in 1995, they were determined that's all that they would produce at The Olive Press—world-class, fresh and guaranteed extra virgin olive oil. And they kept their word. No producer of California olive oil is more associated with quality than The Olive Press, winner of more awards than any other producer in the state. This obsession with quality is evident in all The Olive Press products.

The Olive Press offers a wide array of Extra Virgin Olive Oils at their complimentary tasting bar. The highly trained staff will guide you through an olive oil tasting, introducing you to the various flavors, attributes and nuances of the complete range of olive oils offered. There is something for everyone—experienced cook and novice alike. Other delicacies offered include a fresh-cured olive bar, assorted jars of tapenades, olive oil crackers and unique balsamic vinegars, all available for sampling. You can also purchase oil in “bulk.” Just bring in your bottle or purchase one, and they'll fill it with the freshest olive oil available.

The Olive Press shop is dedicated to “all things olive” and stocks a wide variety of olive-themed ceramics, cookbooks, olive oil bath and body products, table linens and olive oil storage containers—along with many unique and distinctive items for gift giving, available exclusively through The Olive Press.

The Olive Press is a perfect stop during a day of touring and tasting in the Wine Country. It is more than an olive oil store—it's an “olive oil experience.” Try the best, freshest olive oil you have ever tasted, and see what the excitement is all about!

Telephone: (707) 226-2579
www.theolivepress.com

Three Twins Ice Cream

Three Twins Ice Cream is about one thing – inconceivably delicious, organic ice cream produced in a sustainable manner. Proprietor Neal Gottlieb is passionate about his craft and operates one of the few certified organic "scoop shops" in the country, with all of the ingredients organic and local wherever possible. Three Twins is proud to use compostable dishes made from sugar cane fiber, spoons made from potatoes, and cups made with PLA corn plastic—all in an effort to minimize the waste. In addition, Three Twins gives back to environmental nonprofits through its affiliation with 1% For The Planet, a group of over 200 businesses that give at least 1% of their sales, regardless of profitability, to environmental efforts.

Telephone: (707) 257-TWIN
www.threetwinsicecream.com

Tillerman Tea

David Campbell has sought out the freshest and finest teas from China, Taiwan and Japan, under the guidance of some of the most renowned tea masters of those countries.

Tillerman Tea offers a wide selection of over 60 loose-leafed teas in addition to a special "house flight" of five teas: Green, oolong, black, jasmine and puerh. All Tillerman teas are from small growers and producers and represent the very best in quality and in value. They offer complimentary monthly introductory classes and, by reservation, customers can book a private tea tasting and education program complete with ceremonial and cultural elements. They also have a fine selection of traditional teapots, cups, infusers and tea making paraphernalia.

Think Outside the Bag!

Telephone: (707) 265-0200
www.tillermantea.com

Whole Spice

Ronit and Shuli Madmone source out the best spices from around the world, import only the freshest product and then custom grind where required, as well as create custom blends of spices. Nearly 30% of their spices are certified organic. From the usual to the exotic, allspice to vanilla and ajowan to zhug, Whole Spice also offers a broad scope of salts and mushroom powders. Both Ronit and Shuli will spend extensive time onsite, educating and sharing tastes with customers. They will offer approximately 300 different spices and 50-60 blends, both bulk and pre-packaged, and all in small quantities to ensure freshness.

Telephone: (707) 256-0700
www.wholespice.com