

deals

2X monthly!

May 13–May 26, 2026

Scan to download!



Santa Cruz Organic Lemonade
selected varieties

\$2.79

32 oz



The Good Crisp Company
Potato Crisps
selected varieties

2/\$6

5.6 oz



Flavorful picks for every cart!

San-J Organic Tamari Soy Sauce

\$4.49

10 oz



Bionaturae Organic Tomato Paste

\$2.29

7 oz



Wildbrine Kimchi
selected varieties

\$5.79

18 oz



Recipe on back!

Bubbies Ice Cream Mochi
selected varieties

\$4.49

7.5 oz



GoodPop Organic Dairy-Free Frozen Pops
selected varieties

\$4.29

4 ct



Alden's Organic Ice Cream
selected varieties

\$8.99

48 oz



Recess Infused Sparkling Water
selected varieties

\$2.79

12 oz



Nixie Organic Sparkling Water
selected varieties

\$4.99

8/12 oz



wildwonder Organic Sparkling Drink
selected varieties

2/\$5

12 oz



Look for new deals on May 27!

Chickapea
Organic High Protein Pasta
selected varieties



\$3²⁹

8 oz

Zevia
6 pack
selected varieties



\$5⁹⁹

6/12 oz

Zevia
Energy
selected varieties



\$1⁸⁹

12 oz

Graza
Extra Virgin Olive Oil
Refill - Sizzle



\$10⁹⁹

24.5 oz

A. Vogel
Organic Herbamare
Sea Salt



\$6⁴⁹

8.8 oz

Momofuku
Chili Crunch
Original



\$7⁴⁹

5.5 oz

MEMORIAL DAY



MAY 25, 2026



PRIMAL KITCHEN

Primal Kitchen Organic Unsweetened Ketchup

selected varieties

\$4.49

11.3 oz

Add bold, delicious flavor to the real foods you love with Primal Kitchen Organic Unsweetened Ketchup. Made with real ingredients like organic California-grown tomatoes and no artificial sweeteners for a classic taste that kids and parents love. No soy, no canola oil, no high-fructose corn syrup, and no nonsense!

LesserEvil OG Corn Rings Moonions



\$3.79

6 oz

Vermints Organic Breath Mints

selected varieties



\$2.29

1.41 oz

YumEarth Organic Chewy Candy

selected varieties



\$4.29

5 oz

Theo Organic Chocolate Bar

selected varieties



\$3.99

3 oz

Newman's Own Fig Cookies

selected varieties



\$3.99

10 oz

Nature's Bakery Fig Bar

selected varieties



\$4.49

6/2 oz

Made Good Organic Crispy Squares

selected varieties



\$2.79

6 ct

Big Tree Farms Organic Coconut Sugar

selected varieties



\$3.79

16 oz

Purely Elizabeth Granola Original



\$4.29

12 oz

**Remedy
Organics
OG Protein
Drink**

selected varieties



\$3²⁹

12 oz

**nutpods
Dairy Free Creamer**

selected varieties



\$2⁴⁹

11.2 oz

ALIVE™

ALIVE supports mood, mind, and immune health while helping soothe stress and promote mental clarity. With 1,800mg of clinically studied adaptogens, ALIVE pairs smooth, satisfying flavor with feel-good function – keeping you balanced, refreshed, and uplifted.



**GT's
Alive Mood + Mind**
selected varieties

2/\$5

16 oz

**Califia Farms
Almondmilk**

selected varieties



\$3⁹⁹

48 oz

**C2O
Coconut Water**

selected varieties



\$2²⁹

17.5 oz

KEVITA®

KeVita Master Brew Kombucha is invigorating with a bold and smooth taste and fermented with organic live kombucha tea cultures, organic acids, and organic caffeine. Verified Non-Alcoholic.



**KeVita
Organic Kombucha**
selected varieties

\$2⁷⁹

15.2 oz



Rise & Puff
Original
Tortillas

\$3.79



8 oz

Base Culture
Bread - 7 Nut &
Seed

\$6.79



16 oz

Seven Sundays
Cereal - Little
Crispies
Honey Almond

\$5.79



10 oz

IQBAR
Protein Bar
Lemon
Blueberry

\$1.59



1.6 oz

Heavenly
Organics
OG Honey
Patties
Double Dark
Choc

\$4.29



4.66 oz

Flax4Life
Brownies
selected varieties

\$5.79



14 oz

Miracle Noodle
OG Keto
Noodles -
Spaghetti

\$3.29



7 oz



GOING BEYOND ORGANIC,

Rumiano cheese and butter are always made from organic milk from **family-owned** farms with American Humane Certified herds and non-GMO Project Verified practices. Every cow is pasture raised and grazed on the Redwood Coast of California, ensuring the **best quality milk** goes into every product we make.



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.



Jarrow
Saccharomyces
Boulardii + MOS



\$22⁹⁹

90 ct

Om
Organic Mushroom Powder

selected varieties



\$16⁹⁹

90-100 g

Natural Factors
Total Body Collagen
Bioactive Peptides Powder



\$37⁹⁹

1.1 lb

THE GOOD COLLECTIVE™



Feel Your Best with The Good Collective.

Celebrate Women's Health Month by putting your wellness first. From daily multivitamins to high-quality prenatal support, and formulas for healthy aging, The Good Collective offers thoughtfully crafted supplements designed to support women through every stage of life.

Find The Good Collective at an independent retailer near you.

ShopTheGoodCollective.com





Andalou Naturals Shampoo
selected varieties

\$6⁷⁹

11.5 oz



Andalou Naturals Conditioner
selected varieties

\$6⁷⁹

11.5 oz



Andalou Naturals Body Lotion
selected varieties

\$7⁴⁹

8 oz

ANDALOU

Discover radiant, plant-powered beauty with Andalou. Crafted with Fruit Stem Cell Science and proven ingredients, our products deliver visible results you can feel good about. Nourish your skin and hair, boost your glow, and choose natural confidence.

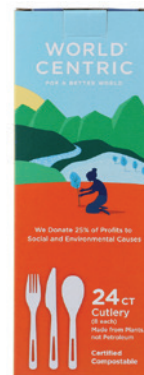
Pranarom Essential Oil
selected varieties

\$8⁹⁹

2 ml



World Centric Assorted Cutlery



Weleda Skin Food Cream
selected varieties

\$15⁹⁹

2.5 oz



Dr. Bronner's Organic Castile Liquid Soap Refill
selected varieties

\$14⁹⁹

32 oz



\$15⁹⁹

24 ct



Kimchi Fried Rice With Shrimp

25 MIN • SERVES 4 • GLUTEN-FREE, PESCATARIAN

INGREDIENTS

2 tablespoons tamari	1 cup drained kimchi (reserve liquid)
1 tablespoon sugar	4 cups cooked basmati rice, cold
1 tablespoon sesame oil	3 large eggs, beaten
½ teaspoon ground black or white pepper	¾ cup frozen peas, thawed
⅓ cup avocado oil, divided	Cilantro or green onion for garnish
1 pound shrimp, peeled and deveined	
4 ounces white mushrooms, sliced	

DIRECTIONS

- 1 In a small bowl, whisk tamari, sugar, sesame oil, and pepper to combine.
- 2 Heat a wok or large skillet over high heat with a little oil.
- 3 Separately sauté the shrimp until opaque and pink, the mushrooms until browned, and the kimchi until dry. Add oil as needed between batches.
- 4 Coat rice with 2 tablespoons of oil then add to the wok. Cook until the rice starts to crackle and brown, about 3–5 minutes.
- 5 Make a well in the rice and add the beaten egg and cook through. Stir in tamari, sugar, sesame oil, and black pepper.
- 6 Fold in cooked ingredients with peas and heat through. Season to taste with reserved kimchi liquid, and additional tamari. Garnish with chopped cilantro or sliced green onion and serve promptly.

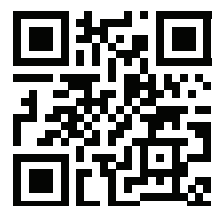


Proud member of INFRA.

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