

# From Our Meat Department

# Marinaded Chicken Thighs

Sweet Thai Chipotle Tandoori Miso Ginger

\$5.98 lb.

ROBERTS.

Reg. \$6.98 lb.

# Sambazon Acai Smoothie Packs



\$6.99 Reg. \$8.49

#### Kevita Kombucha



\$2.99

Reg. \$3.69

#### Justin's **Almond Butter**

\$12.49

Reg. \$15.49



Also, Maple



## **R** Grocery

probar base bars 20 grams protein Assorted Varieties / Regularly \$3.29 \$2.69
purely elizabeth ancient grain granolas Assorted varieties / Regularly \$8.49\$7.29
daily crave veggie chips Also, Sticks / Regularly \$4.19
real foods organic corn thins Also, Sesame / Regularly \$3.19
annie's organic cheddar bunnies 11 oz. Regularly \$5.99
enlightened ice cream bars Assorted Varieties / Regularly \$6.19 \$5.19
bulletproof ground coffee bags Assorted Varieties / Regularly \$16.99 \$14.49
heather & heather organic tea bags Assorted Varieties / Regularly \$4.49
sweet earth burritos Assorted Varieties / Regularly \$4.19
hex performance laundry detergent 50 oz. / Regularly \$12.99 \$10.99
method all purpose sprays Regularly \$5.19\$4.19

# R Natural & Organic

Also, Vanilla / Regularly \$4.99\$4.29
north coast organic apple sauce cups 4 pack / Regularly \$3.29
lakewood organic pure carrot juice 32 oz. / Regularly \$7.99\$6.39
kalona organic cottage cheese 4% Regularly \$6.79
cooks pantry organic enchilada sauce mild red Also, Green Tomatillo / Regularly \$8.49 \$6.49
wildbrine organic krauts Assorted Varieties / Regularly \$7.79
roar organic probiotic water blueberry acai Also, Mango Clementine / Regularly \$2.79 \$2.19
made in nature organic dried fruits Regularly \$5.99 \$4.79
honey mama's honey cocoa bars Assorted Varieties / Regularly \$6.49 \$5.49
annie's organic pepperoni pizza poppers Regularly \$4.29
biokleen bac-out foaming spray Regularly \$9.99\$8.49

# Siggi's Skyr Yogurt



\$1.89 Reg. \$2.19

# Siete Tortillas



\$8.99 Reg. \$11.99

#### Clif zbars



\$5.29 Reg. \$6.49

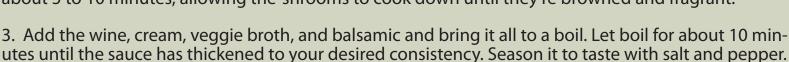


## **Creamy Mushroom Pasta**

#### Ingredients

8 ounces (half a box) pasta -- use egg noodles, but fettuccini would give this a stroganoff vibe too 8 ounces portobello mushrooms, chopped 2 tablespoons butter 2 cloves garlic, minced 1/3 cup white wine 1 cup heavy cream 1/2 cup vegetable broth 1 tablespoon balsamic vinegar salt and pepper parmesan cheese, for serving

- 1. Prepare pasta according to the box. You know how to make pasta. You're very smart.
- 2. Melt butter over medium-high heat in a large pan. Add mushrooms and garlic and sauté for
- about 5 to 10 minutes, allowing the 'shrooms to cook down until they're browned and fragrant.



4. Pour sauce and 'shrooms over pasta. Sprinkle with Parmesan to serve, and then gobble.









1889

Roberts was established as a butcher shop in the San Francisco Tenderloin District in 1889 by W.F. Roberts. It was at this location that the famous Cambridge sausage recipe, that we still use today, was developed. Shortly, Roberts moved to 2817 California St. and was called the Alta Plaza Market. It was still primarily a meat, fish and poultry store, where almost everything was delivered by horse and buggy. The family lived above the market in a small apartment. William F. Roberts Jr. lived and grew up here with his two younger brothers, Percy and Raymond, and his sister, Blanch. All worked in the business. W.F. Roberts even had his own horse, named Mertile, and buggy for deliveries.

