

# BRIGHTLAND



@wearebrightland / brightland.co



## Brightland is all about the little things:

Heirloom olives, farm-fresh fruit, and beekeepers that go back for generations. Because that's what turns the humdrum into "holy smokes." We are here to help you do more of just that. Let's unlock the good feelings possible in every bite with a simple drizzle on toast, splash in a dish, or spoonful in a drink. Mindless meals are not in our vocabulary. Why would they be when every dish can be an opportunity to spark something special? We believe beauty can exist everywhere, which is why we are devoted to ensuring it's always on your plate.

Aishwarya Iyer Founder + CEO

Tastes as  
gorgeous  
as it  
looks.



#### HEIRLOOM OLIVES

Our farm partners select the best olives to create the highest quality oil.

Our olive varieties are selected with flavor in mind, not yield.

#### DESIGNED FOR FRESHNESS

We only sell oil from our most recent harvest. Each bottle is UV-coated and labeled with its harvest date to ensure you get the most flavorful experience possible.

#### STRAIGHT FROM THE GROVE

Our olives are cold-pressed by a master miller within 90 minutes of harvest to ensure that there's no degradation of freshness or flavor from the moment they're picked.



## YOUR BRIGHTLAND

## BOTTLE



### HARVEST DATE



Every bottle has a date that it was born. That date is the moment your Brightland oil was pressed, milled, and drizzled right into the bottle you're holding right now. For the freshest taste, store it away from heat and use it all up within 4 months of opening, if you can imagine it taking that long.

### BRIGHTLAND'S TASTE



If you've never tasted olive oil before, here's a primer: With high quality olive oil, like ours, you can expect a peppery, sharp feeling in the back of your throat that may catch you off-guard. That feeling of spice can only be found in the highest quality oils, and doesn't interfere with the taste of your food.

### SMOKE POINT



Our extra virgin olive oils have a smoke point of 410 degrees at the time of harvest. This is probably different from what you've heard about extra virgin olive oil having a low smoke point. Because of the high quality and freshness of our oil, you can cook with it however you like without it getting smoky.

# Perfect just about everywhere

Drizzling / Dipping / Salads / Warm bread / Pastas

## AWAKE

100% EXTRA VIRGIN OLIVE OIL

Soups + Stews  
Potatoes  
Roasted Chicken  
Roasted vegetables  
Eggs



## ARISE

100% BASIL OLIVE OIL

Cornbread  
Burrata  
Roasted Chicken  
Crostini  
Berries

## ALIVE

100% EXTRA VIRGIN OLIVE OIL

Fresh Greens  
Dressings + Marinades  
Hummus  
Baked goods  
Sorbet



## ARDOR

100% CHILI OLIVE OIL

Pizza  
Noodles  
Salads  
Cheese Plates  
Hummus  
Gelato



## LUCID

100% LEMON OLIVE OIL

Scones + Muffins  
Pancakes  
Poundcake  
Sautéed Greens  
Cocktails



## ROSETTE

100% GARLIC OLIVE OIL

Pizza  
Potatoes  
Roasted Chicken  
Roasted Vegetables  
Eggs  
Noodles



## AURORA

100% ROSEMARY OLIVE OIL

Lentil Soup  
Potatoes  
Broiled Chicken  
Roasted Vegetables  
White Bean Dip

# The little things count.



## VIBRANT, REAL FRUIT

Brightland's bold, zingy, and bright vinegars are double-fermented from California wine grapes and farm-fresh fruits, and never include any artificial flavorings.

## RAW & UNPASTEURIZED

We keep the vinegar mother intact, so our vinegars are full-flavored and gut-friendly—packed with beneficial bacteria and enzymes to aid digestion and nutrient absorption.



## THE ULTIMATE SALAD DRESSING

### INGREDIENTS

- 1 shallot, minced
- 1 TBSP Brightland honey of your choice
- 3 TBSP Brightland vinegar of your choice
- 1/4 cup + 1 TBSP Brightland extra virgin olive oil of your choice
- Salt & pepper to taste

### INSTRUCTIONS

Combine the shallot, honey, and vinegar in a medium bowl. Slowly drizzle in the olive oil while whisking continuously. Add salt and pepper until it tastes just right to you.



# Curing dullness with a drizzle.



## RAW, PURE, AND UNFILTERED

Brightland's honey is as close as it gets to honey straight from the hive. Each is unique and naturally aromatic, made by bees that forage on wildflowers and other exotic botanical sources.

## FAMILY-OWNED APIARIES

Brightland partnered with small, family-owned apiaries run by women-led teams in California and Kauai. Our 3rd and 4th generation beekeepers are passionate about maintaining the health of their hives.

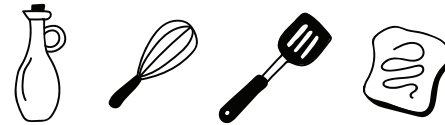
### ZHUZH UP YOUR...



Cheese Boards

Tea

Yogurt



Dressings

Baking

Marinades

Toast



Tell your avocado toast  
we said, “Hi.”

B R I G H T L A N D

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