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Two Rivers Olive Oil is perhaps our region's most unusual and exciting shopping destination. Named after the two rivers that define our hometown of Beaver, PA., we offer over 50 kinds of Extra Virgin and Ultra Premium Olive Oils and Balsamic Vinegars. We invite our guests to stop in and sample any and all of them ... try before you buy.

Our knowledgeable staff can demonstrate pairings and suggest many uses and recipes. Taste the difference that freshness and quality make.

We look forward to seeing you in our tasting room!

Ultra Premium Olive Oils:

The highest standard for EVOO in the world, alternating every six months.

Fused/Infused EVOO's:

- ❖ Tuscan Herb
- ❖ Garlic
- ❖ Butter
- ❖ Cayenne
- ❖ Chipotle
- ❖ Harissa
- ❖ Blood Orange
- ❖ Persian Lime
- ❖ Basil
- ❖ Baklouti Green Chili
- ❖ Herbes de Provence
- ❖ Fernleaf Dill
- ❖ Mushroom & Sage
- ❖ Wild Rosemary
- ❖ Eureka Lemon
- ❖ Milanese Gremolata

Gourmet Oils:

- ❖ Black Truffle
- ❖ Japanese Roasted Sesame Oil
- ❖ Toasted Almond
- ❖ California Walnut

Specialty Vinegars:

- ❖ Serrano Honey
- ❖ Organic Red Wine
- ❖ Champagne Wine

Barrel Aged Balsamic Vinegars:

White Balsamic Vinegars:

- ❖ Cranberry Pear
- ❖ Peach
- ❖ Coconut
- ❖ Honey Ginger
- ❖ Jalapeno
- ❖ A-Premium
- ❖ Sicilian Lemon
- ❖ Gravenstein Apple
- ❖ Pineapple
- ❖ Grapefruit
- ❖ Oregano
- ❖ Pomegranate-Quince

Dark Balsamic Vinegars:

- ❖ Traditional Balsamic Condimento
(Aged up to 18 years)
- ❖ Pomegranate
- ❖ Fig
- ❖ Blackberry Ginger
- ❖ Strawberry
- ❖ Raspberry
- ❖ Black Cherry
- ❖ Blueberry
- ❖ Lavender
- ❖ Cinnamon Pear
- ❖ Red Apple
- ❖ Vermont Maple
- ❖ Dark Chocolate
- ❖ Neapolitan Herb
- ❖ Espresso