



SPICE MENU

Bulk Discounts:

4oz-10% 8 oz-15% 16 oz-25%

SPICES

Ajwain
Allspice - ground or whole
Amchur (mango powder)
Anise Seed
Annatto Seed - ground
Arrowroot
Asafoetida
Basil
Bay Leaf - ground or whole
Beet Powder
Berbere Ethiopian Spice Blend
Broth - vegetarian beef
Broth - vegetarian chicken
Broth - vegetarian vegetable
Cacao Nibs
Caraway Seed
Cardamom - brown pods
Cardamom - green pods, seeds or ground
Celery Salt
Celery Seed
Chervil
Chive
Cinnamon Chips (cassia)
Cinnamon Sticks 2.75" (cassia)
Cinnamon - Ceylon (genuine)
Cinnamon - Premium Korintje (Indonesian cassia)
Cinnamon - Vietnamese (cassia)
Clove - ground or whole
Coriander Seed - ground or whole
Cream of Tartar
Cumin Seed - ground or whole
Curry Powder - Pudina (mild, minty)
Curry Powder - Madras (medium)
Curry Powder - Sri Lankan (hot!)
Curry Powder - yellow (mild)
Dill Seed
Dill Weed
Duqqa
Epazote
Fennel Seed - ground or whole
Fenugreek - ground or whole
File (Gumbo) Powder
Garam Masala
Garlic - granules or minced
Garlic Powder
Garlic Powder - roasted
Garlic Salt
Glacier Garlic Seasoning Salt

Ginger - bits or ground
Ginger - powder
Herbes de Provence
Juniper Berry
Lavender
Lemon Juice Powder
Lemongrass
Lemon Peel - bits or granules
Lime Juice Powder
Lime Peel - granules
Mace
Maple Sugar
Marjoram
Mustard Powder - yellow mild or hot Chinese
Mustard Seed - brown or yellow
Nigella (kalonji)
Nutmeg - ground or whole
Onion Flakes - toasted
Onion - powder or granules
Orange Peel - bits or granules
Oregano - Mediterranean or Mexican
Paprika - Hungarian sweet
Paprika - Spanish hot, sweet or smoked
Parsley
Pie Spice Blend
Poppy Seed
Poultry Seasoning
Ranch Dressing
Rosemary - cut & sifted
Saffron - Moroccan (OG & FT)
Sage
Sesame Seed - black or white
Shallots - freeze dried
Star Anise - ground or whole
Sumac
Summer Savory
Tarragon
Thyme - leaf or ground
Tomato Powder
Turmeric - ground or bits
Vanilla Powder
Wasabi Powder
Worcestershire Powder
Vinegar Powder
Za'atar

CHILIES

Aji Amarillo
Aleppo Flakes
Ancho - powder or whole
Cayenne - powder
Cayenne XXX - powder
Chili de Arbol - powder or whole
Chipotle - flake, powder or whole
Ghost Chilies - powder or whole
Guajillo - whole
Habanero - powder or whole
Hot Chili Flakes
Jalapeno - flake or powder
Japones - whole
Mild Chili Threads
Mulato - whole
New Mexican Hatch - whole
New Mexican Red - powder
Pasilla Negro - powder or whole
Red Bell - diced
Smoked Serrano - whole
Thai Chilies - whole
Trinidad Scorpion - whole
Urfa Biber Flakes

MIXES

Burger Blend
Cajun Salmon Dip
Guacamole Dip
Lemon Herb Salmon Dip
Onion Dip
Ranch Dressing
Spinach Dip
Wicked Pasta

SALT

Black Hawaiian Sea Salt
Black Truffle Salt
Curing Salt (Prague Powder)
Four Chili Salt
Himalayan Pink Salt
Kala Namak (Indian "black" salt)
Kosher Salt
Mill Grind Sea Salt
Popcorn Salt (micropowder)
Red Hawaiian Sea Salt
Refined Sea Salt
Sel Gris (damp French gray salt)
Smoked Sea Salt - alder
Smoked Sea Salt - applewood
Smoked Sea Salt - cherrywood
Smoked Sea Salt - hickory

PEPPERCORNS

Cubeb Berry (Tailed Pepper)
Five Peppercorn Blend
Four Peppercorn Blend
Green Peppercorn - ground or whole
Long Pepper
Malabar Black Peppercorn - ground or whole
Pink Peppercorn
Smoked Black Peppercorn - ground or whole
Szechuan Peppercorn - ground or whole
Tellicherry Black Peppercorn - ground or whole
White Peppercorn - ground or whole

MUSHROOMS

Hen of the Woods (Maitake)
Morel
Porcini - powder or whole
Shiitake - powder or whole
Stir Fry Blend

BRINES & BOILS

Mulling Spice
Pickling Spice
Salmon Dry Brine
Cajun Shrimp & Crab Boil
Turkey Brine Blend

POPCORN SEASONINGS

Chipotle Cheddar
Coconut Curry
Mud Flats
Popcorn Salt (micropowder)
Salt & Vinegar
White Cheddar

TOAST SPRINKLE

Cinnamon Chocolate
Maple Cinnamon

CHILI BLENDS

- Ancho Chipotle Blend:** Use instead of regular chili powder in sauces, marinades, dips, etc. Excellent as a dry rub for meat and poultry. Ancho, chili powder, sea salt, chipotle, cumin, cinnamon, orange peel, Mexican oregano.
- Chili Powder – Mole Poblano:** A rich, dark chili blend inspired by traditional mole from Puebla, Mexico. Pasilla negro, ancho, garlic, sea salt, cocoa powder, cumin, onion, black pepper, cinnamon, allspice, clove.
- Chili Verde:** Rub on any meat or seafood, mix with breadcrumbs or toss with veggies. Jalapeno, roasted garlic, lime peel, white pepper, coriander, salt, chipotle, lime juice powder.
- Hot Chili Powder:** Use in any recipe that calls for "chili powder" to add a great Tex-Mex flavor! Also available in a mild version. Chilies, salt, cumin, oregano, garlic.
- Mild Chili Powder:** Want the flavor but not the heat? Try this mild blend of chilies & spices in any recipe that calls for "chili powder". Chilies, salt, cumin, oregano, garlic.
- Susitna Chili Blend:** This souped-up blend of chilies & spices adds flavor to any Tex-Mex or Latin American dish. Chili powder, paprika, cayenne, coriander, garlic, onion, cumin, ginger, Mexican oregano, epazote.
- Taco & Fajita Blend:** Spicy but not too hot, this is a great seasoning for taco meat, fajitas, chicken, pork or shrimp. Chili powder, salt, paprika, garlic, coriander, cumin, Mexican oregano, black pepper, cayenne, chili flake.

HOUSE BLENDS & RUBS

- Cajun Blend:** Hot stuff for seasoning meat, poultry & fish. Great for blackening fish or stir into sour cream for a spicy dip. Paprika, thyme, black pepper, mustard, cayenne, cumin, Mediterranean oregano, sea salt, garlic, onion.
- Denali Dry Rub:** A local favorite for moose & caribou. The rub forms a crust that seals in juices. Sea salt, cinnamon, cumin, black pepper, coriander.
- Everything Blend:** You love it on bagels, now try it on grilled chicken, popcorn, potatoes or eggs! Garlic, poppy seeds, sesame seeds, onion, salt.
- Herb & Citrus Pork Rub:** Great on pork, poultry, seafood or veggies. Use as a dry rub or mix with your favorite oil to form a paste. Thyme, orange, lemon, Mexican oregano, fennel, basil, rosemary, sage, parsley.
- Herb & Parmesan Cheese Blend:** An all-purpose, cheesy blend that's perfect on pizza, salads, bread, eggs, pasta & more! Parmesan cheese, sun-dried tomato, toasted onion, red bell pepper, parsley, garlic.
- Girdwood Mushroom Blend:** This earthy blend is excellent on chicken, meat or roasted veggies but it also enhances soups & stews. Mushrooms, green pepper, coriander, garlic, onion, chervil.
- Greek Seasoning:** Timeless Mediterranean flavor. Terrific on meat, eggplant, kabobs, dressings, lamb & more. Garlic, black pepper, Mediterranean oregano, marjoram, rosemary, parsley.
- Halibut Cove Fish Rub:** Terrific on fish or in salad dressings, salmon dip, potatoes, chicken or tuna salad, eggs or veggies. Dill weed, kosher salt, white pepper, Spanish paprika, tarragon.
- Hillside Barbecue Blend:** Excellent on ribs, beef, pork & chicken. Rub into meat before grilling and finish by basting with your favorite BBQ sauce. Organic sugar, smoked paprika, cumin, black pepper, salt, ancho chili.
- Italian Herb Blend:** An all-purpose blend for red sauce, sausage, dressing, bread or pasta. Garlic, onion, basil, parsley, Mediterranean oregano, New Mexican red chili, thyme, black pepper, sage.
- Jamaican Jerk Grilling Spice:** Mix with oil & vinegar to liven up chicken, shrimp, meat or anything you want to throw on the grill! Onion, toasted onion, organic cane sugar, allspice, thyme, sea salt, cinnamon, cayenne, chive, mace, black pepper.
- Kenai Fish Rub:** With a name like this, it has to be good on fish! Also tasty on meat & chicken. Brown sugar, yellow & brown mustard seed, kosher salt, anise seed, cumin, dill seed, fennel seed, coriander, black pepper.
- Matanuska Citrus Pepper:** A zesty, citrus-pepper blend that's great on everything from chicken to zucchini. Black pepper, kosher salt, garlic, lemon peel, orange peel.
- Meat & Spaghetti Herb Blend:** The perfect way to season meatloaf, meatballs & spaghetti sauce. Savory, chives, mace, thyme, Mediterranean oregano.
- North African Blend:** Based on a recipe for Moroccan merguez sausage; use as a grilling rub, toss with roasted veggies or add to stew. Spanish paprika, sea salt, garlic, cumin, cinnamon, coriander, cayenne, black pepper.
- Portage Pizza Seasoning:** A tasty blend of all the classic pizza toppers. Sprinkle it on takeout, homemade or frozen pizza, add it to pasta sauce or garlic bread. Parmesan cheese, oregano, chili flakes, basil, garlic.
- Puerto Rican Steak Rub:** Great on steak, chops, chicken & pretty much everything else. Kosher salt, black pepper, white pepper, cumin, garlic, onion, Mexican oregano, parsley.
- Rainy Pass Rosemary:** This flavorful versatile blend is good on meat, fish, chicken, pork & garlic bread. Garlic, black pepper, rosemary, kosher salt, Mediterranean oregano, sage.
- Slammin' Salmon Fish Rub:** Simply brush salmon fillets with oil, apply spice liberally to coat & grill to perfection! Organic sugar, chili powder, kosher salt, Hungarian paprika, black pepper, cumin, chipotle, cocoa, mustard, cinnamon.
- Smokehouse Steak Rub:** A burly blend of herbs & spices with a smoky, peppery flavor. Sprinkle on steaks, chops or ribs before grilling. Smoked salt, smoked black pepper, garlic, toasted onion, pink peppercorn, rosemary, thyme, celery seed.
- Smoky Maple Fish Rub:** This blend of smoked paprika & maple sugar is perfect for salmon, poultry or pork. Use as a dry rub, sprinkle on baked squash or toss with yam fries. Vermont maple sugar, smoked paprika, sea salt, mustard, ginger, garlic.
- Texas Dry Rub:** Formerly our Ancho Chipotle Steak Rub. A mouth-watering combination of chilies & spices with just enough sugar to form a delicious glaze. Ancho, organic sugar, chipotle, cumin, kosher salt, cinnamon, orange peel, Mexican oregano, safflower oil.
- Tongass Game Rub:** Toasted juniper berry with a touch of fennel & savory gives this unique blend an authentic old-world flavor. Perfectly suited to game meat & potatoes. Toasted juniper, orange peel, black pepper, cardamom, garlic, savory thyme, toast-ed fennel, star anise.