


HEAT


HOT SAUCE SELECTIONS





MILD TO SCORCHING HOT

BRAVADO


GHOST PEPPER AND BLUEBERRY 
Fresh berries, cracked black pepper and ghost peppers


JALAPEÑO GREEN APPLE 
Granny Smith apples blended with only the freshest peppers and garlic


PINEAPPLE HABANERO 
A blend of fresh pineapple and fiery habanero


CRIMSON 
A bold blend of red jalapeño and arbol chilies, unadulterated and designed for the true chil fan

KARMA


BAD KARMA 
2012 & 2013 Fiery Food Challenge Winner!
Red pepper with a bolt of refreshing heat to enhance flavors


CHERRY BOMB 
2014 Golden Chile Award! Rich habanero chiles and real sour cherries for a combination of fruity sweetness and fire

GHOST ISLAND 
2013 Fiery Food Challenge Winner!
Caribbean-influenced hot sauce balancing pineapple and mango with a trio of chile peppers led by the ghost pepper


EXTREME KARMA 
Aficionados who value the unique flavors of the bhut jolokis and Trinidad moruga scorpion will value the unique flavor of this sauce as their sharpness is well balanced by smoothness of the squash and sweet potato


DAWSON'S


SWEET PEAR 
Bosc pears form the base of this sauce, balancing the fiery Vietnamese Ôt hiêm, or devil pepper with a deep sweetness finished with hints of lime

BIG SMOKE 
Loaded with the distinct pepper flavors of chipotle, habanero, red sheppard, this sauce is rounded off with tomato and paprika


MARSHALL'S HAUTE


HABANERO CARROT CURRY 
An exotic blend of hot and sweet with strong notes of citrus and floral

SERRANO GINGER LEMONGRASS 
This sauce uses citrus to balance the heat of the serrano and bridge the aromatic qualities of ginger and lemongrass

SMOKED HABANERO BBQ 
A spicy, smoky blend with hints of cinnamon and clove


MINA HARISSA

HARISSA 
The Spicy Harissa is Mina's surprisingly hot classic pepper sauce


GREEN HARISSA 
Using green chilies and Moroccan cumin this is perfect for a more playful palate

MELLOW HABANERO


HEAVEN MOST HOT 
Spicy and flavorful

MILD 
Perfect for any beginners to habanero


SWEET HEAT

PINEAPPLE GHOST 
The first flavor to develop is the sweetness of the pineapple and golden raisins, followed by the freshness of citrus and finally the lingering heat of the bhut jolokia

SINAI GOURMET

MAPLE 
Strong notes of fresh herbs dominated by cilantro followed closely by habanero rounded off with a hint of maple

CAJOHN'S

QUETZALCOATL 
Tex-Mex inspired sauce, cumin flavored with heat of serrano and ghost chile