

Cheese & Beer

Pairing cheese and beer is often perceived as complicated, but it's easier than you think. Exploring different combinations, flavors and your own palate can be a fun adventure that not only supports local businesses but makes for a fun evening.

Use this guide to explore complimentary flavors between our local cheeses and Utah-made beer.

The Creamery
Sharp Cheddar cheese



Uinta Brewing Co.
Grapefruit Nosh IPA

Tangy, juicy and slightly sweet, this IPA features an aromatic burst of fresh squeezed white grapefruit, complementing the bold, hop-forward character of Uinta's Nosh Family.

my rating: ★ ★ ★ ★ ★

📍 Salt Lake City, Utah

🍷 Indian Pale Ale

IBU 45

🍷 Level-up *pairings*:

dark chocolate
fig jam
smoked bacon

Explore this other Utah-made beer pairings for this cheese:
Cerveza Zólupez Beer Company Zólupez IPA • KiiTOS Brewing Double IPA

The Creamery
Cheddar Cheese Curd



Epic Brewing Co.
RiNo American Pale Ale

With a light copper color, this beer has loads of juicy Centennial and Mosaic hops, a bit of haze softening the mouth-feel and a bright burst of colorful tropical aromas.

my rating: ★ ★ ★ ★ ★

📍 Salt Lake City, Utah

🍷 American Pale Ale

AVB 5.8%

🍷 Level-up *pairings*:

toasted almonds
sopressata salami
club crackers

Explore these other Utah-made beer pairings for this cheese:
Silver Reef Brewing Co. Color Country Red Ale • Uinta Brewing Co. Cutthroat Pale Ale

The Creamery
Gouda cheese



Red Rock Brewery Co.
Golden Halo

This brew has a subdued malty character with a bright golden color, and a Noble hop aroma. Its crisp, clean flavor comes from a balance between German malt and Czech hops.

my rating: ☆ ☆ ☆ ☆ ☆

📍 Salt Lake City, Utah

🍷 Blonde Ale

AVB 5.8%

🍷 Level-up pairings:

chorizo
peaches
hot honey

Explore these other Utah-made beer pairings for this cheese:
Uinta Brewing Co. Golden Spike Hefeweizen • Talisman Brewing Co. Killer Grove

The Creamery
Salsa Cheddar Curds



Moab Brewery Co.
Moab Pilsner

Lightly kilned malted barley with spicy Noble hops Tettnanger and Saaz define the aroma and flavor of this style. Moab spring water gives this Pilsner a light and crisp finish.

my rating: ☆ ☆ ☆ ☆ ☆

📍 Moab, Utah

🍷 Pilsner

IBU 13

🍷 Level-up pairings:

tortilla chips
grapes
cured meat

Explore these other Utah-made beer pairings for this cheese:
KiiTOS Brewery Co. KiiTOS Pilsner • Uinta Brewing Co. 801 Pilsner

Did you like certain pairings outside these recommendations?
Connect your new favorite pairings.

The Creamery
Sharp Cheddar cheese



The Creamery
Cheddar Cheese Curd



The Creamery
Gouda cheese



The Creamery
Salsa Cheddar Curd



Uinta Brewing Co.
Grapefruit Nosh IPA



Epic Brewing Co.
RiNo APA



Red Rock Brewery Co.
Golden Halo



Moab Brewery Co.
Moab Pilsner