

# 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.

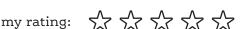
Use this guide to explore complimentary flavors between our local cheeses and Utah-made beer.

The Creamery Sharp Cheddar cheese

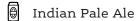


### Uinta Brewing Co. Grapefruit Nosh IPA

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.



Salt Lake City, Utah



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.



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%

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.

Moab, Utah

Pilsner

|BU 13

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.

