

PROUDLY HONORING



WISCONSIN CHEESE

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## THE RHINELANDER

Despite obvious culinary connections to Germany, The Rhinelander has nothing to do with lederhosen, the Schuhplattler dance, or Jean-Claude Van Damme (who might actually be from bordering Belgium). Bold, tasty, and a mouthful to remember, The Rhinelander gives new meaning to German engineering.

**THE TOPPINGS & FIXINGS:** Wisconsin Butterkäse Cheese, Beef Patty, Beer Mustard, Smoked Ham, Sautéed Onions, and Frisée Lettuce on a Pretzel Bun.



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## WISCONSIN BUTTERKÄSE

Your mouth won't know what hit it when you bite into this tasty cheese treat. Just like the Deutschlanders who created it, Butterkäse is one hearty cheese. Named for its butter-like texture, Butterkäse is a delicately flavored, odorless cheese. It's semisoft and easily melts into many of your favorite dishes, as well as your mouth.

**THE FLAVOR:** Mild, buttery, and delicate.

**THE PAIRINGS:** Chardonnay, brandy, or a pilsner or lager. It's fair to assume that this cheese doesn't befriend just any beverage.

