

PROUDLY HONORING



WISCONSIN CHEESE

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## THE HONKY TONK

A smoky bar and an ice cold beer. Some live music and a mechanical bull to boot. If this is your idea of a night on the town, then The Honky Tonk is the cheeseburger for you. This good old boy is loaded with the stuff that can turn a boy into a man and a man into a living legend that songs are written about.

**THE TOPPINGS & FIXINGS:** Wisconsin Brick Cheese, Beef Patty, BBQ Sauce, Peppered Pork, Onion Rings, Boston Bibb Lettuce, and Mayonnaise on a Toasted Sesame Burger Bun.



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## WISCONSIN BRICK

When looking up the word “delicious” in the dictionary, don’t be surprised if you see a picture of Brick cheese right next to it. Originating in Wisconsin and even resembling a brick, it’s a smooth-textured cheese that is ivory to creamy yellow in color. Brick comes in three varieties: mild, aged, and dry rind.

**THE FLAVOR:** Changes from mild and sweet with a touch of nuttiness when young, to pungent and tangy when aged.

**THE PAIRINGS:** Gets along swimmingly with merlot and pinot noir. Appreciates the company of a hearty bock, porter, or stout.

