

PROUDLY HONORING



WISCONSIN CHEESE

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## THE MILWAUKEE

A delicious showcase of beer-battered onion rings and red cabbage slaw happily smothered in pale ale mustard, The Milwaukee is a cheeseburger that's on a mission. A mission to make the world a tastier place one bite at a time. And we're sure The Milwaukee will find a few cheeseburger fans willing to lend a hand.

**THE TOPPINGS & FIXINGS:** Wisconsin Brick Cheese, Beef Patty, Beer-Battered Onion Rings, Cream City Pale Ale Mustard, Red Cabbage Slaw, and Beer-Braised Onions on Marbled Rye.



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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.

