

Beer & Cheese Pairings



Sensations Garlic & Herb Goat Cheese ~ paired with Coors Banquet

Sensations Garlic & Herb Goat Cheese is a soft creamy cheese made in Ontario from local goat milk. With a savoury flavour of garlic and herbs, this cheese is easy to enjoy and is great for both spreading on crackers and crumbling on salad.



Sensations 2 Year old Cheddar ~ paired with MadJack

Sensations 2 Year Old Cheddar is made in Quebec from unpasteurized milk, which gives it a complex flavour with a balance of sweetness and sharpness. Small protein crystals in this cheese produce bursts of flavour and add to its sharp quality.



DeWaag 3 Year Old Gouda ~ paired with Molson Canadian

DeWaag 3 Year Old Gouda is hard cheese made in Holland that becomes drier and sweeter as it ages. At three years old, this cheese has flavours of caramel, chocolate, and nuts and is perfect for nibbling on or enjoying with a beer.



Sobeys
Better food for all.