

BEER, BURGERS & CHEESE

Our Beer, Meat, and Gourmet Cheese
Departments have joined forces to create the
ultimate Triple Threat Pairings just in time for
grilling season – even one using a portobello
burger for some vegetarian variety! So, dust
off your grill and get inspired!

What is a triple threat, you ask? It's when three exceptional elements come together to create something amazing. Imagine our house-made Oliver's Own Burger Patties made with 100% Angus Choice Beef, paired with our favorite gourmet cheeses, and served alongside carefully chosen craft beers.

Our expert team of foodies have crafted these pairings for maximum enjoyment. Whether you're a burger aficionado, a cheese lover, or craft beer enthusiast, prepare to be impressed. We hope you try these pairings and get inspired to create your own with a little help from Oliver's.



Dylan Lane, Windsor Gourmet Cheese Assistant Manager, Max Fink, Windsor Meat Department Butcher, Jenny Elmer, Windsor Meat Department Manager, Wade Johnson, Gourmet Cheese Coordinator, Brandon Witwicki, Windsor Wine Department Manager, Patrick Andrade, Windsor Wine Clerk 3











OLIVER'S OWN BLACK PEPPER BURGER \$7.99/18



IRON OX BREWING CO.
PLOW PILSNER \$9.99+crv
4 Pack/16 oz. Cans

MITICA DRUNKEN GOAT CHEESE \$17.99/LB. The mellow flavor pairs well with burger patties!

BLACK PEPPER BURGER PATTY MITICA DRUNKEN GOAT CHEESE IRON OX BREWING PLOW PILSNER

"This is a seamless transition from sweet to savory and back to sweet. The savoriness of the Drunken Goat Cheese compliments the sweetness in the black pepper burgers while the pilsner rounded out the sweet

and savory flavors of the wine-soaked cheese and teriyaki style burger. A crushable combination great for a hot summer day." – Jenny Elmer, Windsor Meat Department Manager

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