

CHEESE	COUNTRY/STATE	MILK
BACON GOUDA	NEW YORK	COW
BEEHIVE BIG JOHN'S CAJUN CHEDDAR	OHIO	COW
DRUKEN GOAT	COLORADO	GOAT
DUTCH VINTAGE GOUDA	DUTCH	COW
EWEPHORIA	HOLLAND	SHEEP
GRUYERE	SWITZERLAND	COW
HONEY BEE	NETHERLANDS	GOAT
KOKOS	NETHERLANDS	COW
KERRYGOLD DUBLINER	IRELAND	COW
KERRYGOLD IRISH WHISKEY CHEDDAR	IRELAND	COW
LAMB CHOPPER	CALIFORNIA	SHEEP
MANCHEGO PASAMONTES	SPAIN	SHEEP
MAASDAMMER	NETHERLANDS	COW
MIDNIGHT MOON	CALIFORNIA	GOAT
MIMOLETTE AGED	FRANCE	COW
PARMIGIANO REGGIANO	ITALY	COW
PRAIRIE BREEZE CHEDDAR	IOWA	COW
PRIMA DONNA MATURO	DUTCH	COW
RED DRAGON	GREAT BRITTON	COW
SAGE DERBY	ENGLAND	COW
SAINT ANGEL	FRANCE	COW
STATESBORO BLUE	MINNESOTA	COW
TRUFFE NOIRE GOUDA	HOLLAND	COW
LOCAL		
CHEEZA PLEEZA	GRAND PRAIRIE	
CHUNKY CHEESE SPREADS & DIPS		
FIVE STAR PIMENTO		COW
HATCH GREEN CHILI		COW
POBLANO JACK		COW
MEGA GARLIC DIP		COW
SEASONAL SWEET		COW
MOZZARELLA COMPANY	DALLAS	
DEEP ELLUM BLUE		COW
BLACK PEPPER & GARLIC CACIOTTA		COW
LA COCINA CACIOTTA		COW
MEXICAN MERIGOLD CACIOTTA		COW
TEXAS BASIL CACIOTTA		COW
TEXAS GOAT LOG		GOAT

DISCRIPTION
Lightly smoked gouda with real bacon
The rind will give you a nice punch of heat balanced with the sweet creaminess of the cheddar
Sweet and smooth, delicately grapey, with a gentle, pliable texture and mild fruity flavor
Deep, rich and buttery flavor.
Firm with a nutty, crunchy texture, but also possesses a distinct creaminess
Creamy and nutty when young, becoming more assertive, earthy, and complex as it matures
Light nutty flavor with a hint of sweetness, like honey roasted cashews
Creamy with a nutty taste and a touch of refreshing sweetness.
Sweet and nutty with a piquant bite of aged Parmesan
Infused with the robust flavor of Irish whiskey, Rich, creamy, smooth and woody
This is a nutty, subtly sweet cheese that's semi-firm and meltable
Intense, zesty taste and a crumbly texture that's rich, full and slightly salty at the finish
Creamy texture, sweet, buttery, nutty taste, semi-soft swiss cheese flavor
Firm and dense, with a nutty and brown-buttery flavor, with prominent caramel notes
Hard texture, with aging the cheese takes on a hazelnut-like flavor.
Hard cheese with a grainy texture
Lots of flavor, crumbly yet creamy, a little crunch, with nutty tones
Flavour of aged Italian Parmesan with the pliant texture of Dutch Gouda cheese, with crunchy crystals
Buttery & spicy cheese, the mustard seeds give Red Dragon its marvelous flavor, and also its texture
Infused with sage to produce a glorious green marbling effect and subtle herb flavour.
Texture and flavor of whipped butter, the right amount of salt, & a hint of earth and white mushroom
Smooth, creamy, and perfectly tangy
Creamy, smooth with a generous sprinkling of delicate black Italian summer truffles
A traditional mild pimento cheese but with a bold flavor
Medium heat cheese spread, a tart yet smoky undertone that precedes the back heat of the peppers
Mild, poblano, red bell peppers, jalapenos, a brush of chipotle with a Jack cheese base and southwest seasoning
A strong, yet savory dip with amazing garlic flavors
Lika'Oreo, Raspberry, Peach, Cherry Chocolate, Blueberry, Almond Crème & others
Mild blue cheese, white and creamy in the center, blue only on the outside
Italian style cheese, semi-soft, creamy with whole pepper corns and garlic
mild, creamy flavor with a hint of salt, a slight kick of smoky chili peppers
Semi-soft, creamy with a light herb flavor
Italian style cheese, semi-soft, creamy with fresh basil
Soft, with basil, tarragon, & tyme, mild flavor