

Drink Local

Hand-crafted beer brewed in Asheboro.



El Paladín

Tequila Barrel-Aged Mexican Lager

ABV 5.5% • 15 IBU

Light Bodied, Golden, Fruity, Margarita-like

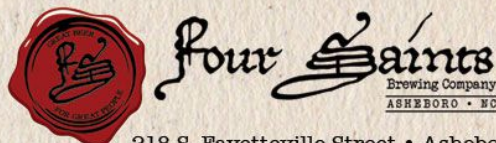
The Quick Sell: A Margarita as a beer

So we had this little Anole lizard that hung out near the brewery for a while. He went away for a while and then re-emerged during the initial brewing of Anolis wearing a full Luchador outfit. We knew immediately that a tribute to the Paladin must be made. A few limes, some tequila, and a touch of salt later, this little lizard was fit to be champion. He was, the Paladin. Behold, the tequila, the salt, the lime, and the little lizard that could. ¡Sea Feliz!

Food Pairings: Tacos, hearty chicken and pork dishes, seafood, pepper jack cheese, mango or coconut flan, almond biscotti, lime, coconut and more tacos.

Allergens/Adjuncts: Lime, Salt, Honey

Great Beer for Great People.



218 S. Fayetteville Street • Asheboro. NC
336.610.3722 • FourSaintsBrewing.com