

Drink Local

Hand-crafted beer brewed in Asheboro.



Saint Augustine

Jalapeño Smoked Brown Ale

ABV 5.8% • 21 IBU

Medium Bodied, Amber, Malty,
Smoky, Peppery

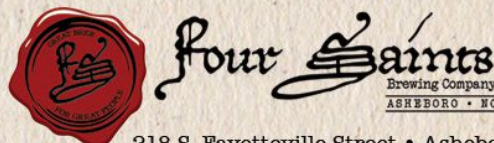
The Quick Sell: Smoky, peppery, little heat, GREAT paired with food

The layers of St. Augustine begin with a predominant smoked malt character and a slight pop of fresh Asheboro-grown jalapeno heat and flavor. Complex in profile, simple to enjoy. Saint Augustine's life on basil remains challenging, lingering, dynamic.

Food Pairings: Grilled/sauced/smoked meats, chilis, salmon, cilantro, sharp cheeses, peaches, chocolates

Adjuncts: Jalapeños

Great Beer for Great People.



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