

Drink Local

Hand-crafted beer brewed in Asheboro.



Saint Augustine

Smoked Amber Ale with Peppers

ABV 5.7% • 18 IBU

Medium Bodied, Amber, Malty, Smoky, Peppery

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

Superbly crafted, the layers of St. Augustine begins with smoked malt character and a slight pop of light, fresh pepper heat and flavor in a way that'll make you sit back and enjoy the way this combination comes together in a way we all can appreciate. The fresh jalapeño, hatch, Fresno, and cayenne peppers used in this beer were grown and cultivated right outside our brewhouse's doors by co-owner/head brewer, Andrew. Plus, Epiphany Craft Malt of Durham, NC malted a special smoked malt, specifically for this beer, using local pecan wood and the tequila barrels used to age our El Paladin Mexican Lager. This smoked malt amber ale drinks like the life of Saint Augustine, a patron saint of brewing, to symbolize his life's journey after each drink: challenging, lingering, dynamic.

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

Adjuncts: Peppers (Jalapeño, Hatch, Fresno, Cayenne)

Great Beer for Great People.



Four Saints
Brewing Company
ASHEBORO • NC

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