

Beer Styles



EAST WEST PALE ALE

Our flagship East West Pale Ale represents everything a well-balanced pale ale should be. With inspirations from both sides of the world, our refreshing hop forward ale provides a perfect balance of German malts with New Zealand and American hops. This delightfully crisp and handcrafted ale is the toast of Saigon.

Aroma: floral and citrus, notes of stone fruit and lime

Flavor: mild honey, citrus zest, lightly toasted bread, refreshing, fairly dry

Mouthfeel: light, medium

Color: pale gold

IBU: 32

ABV: 6%

Food pairing suggestions: seafood, salads, cheeses, poultry, grilled meats, fried food, pasta, soup



FAR EAST IPA

Far East IPA takes an international route. This full-bodied India Pale Ale is loaded with malt, hops, and yeast from all over the world. From aromatic American centennial hops to New Zealand's tropical Nelson Sauvin hops, this beer provides a beautiful inter-pacific aroma that is enjoyable all year round.

Aroma: pine, citrus, melon, passion fruit, and white wine

Flavor: lemon, soft maltiness, gooseberry, grapefruit light bitterness

Mouthfeel: medium

Color: orange, amber

IBU: 54

ABV: 6.7%

Food pairing suggestions: fried food, shellfish, Indian or Thai curries, fruit forward dishes, fish, salads



SUMMER HEFEWEIZEN

Everything that a classic German wheat ale embodies. Combined with German noble hops and rich wheat malts, our Summer Hefeweizen delivers a bold, refreshing, clean flavor. Tailored to fit any occasion, so kick your feet up, pour yourself a glass, add a slice of orange, and enjoy.

Aroma: floral with clove, pepper, and banana.

Flavor: mildly sweet, lightly nutty grain with honey, dry yet refreshing

Mouthfeel: medium, full

Color: light hazy gold with hues of orange

IBU: 20

ABV: 5.9%

Food pairing suggestions: spicy food, fruit, gamey meats, duck, chicken, stews, fried fish, light desserts



SAIGON ROSÉ

This crisp and light bodied wheat ale contains a refreshing acidity and luscious fruit forward profile of fresh raspberries. Pink rose hues and berry perfumes, the Saigon Rosé delivers a crisp, clean, and subtle sweetness that is perfect for any occasion.

Aroma: fresh berries, citrus, floral

Flavor: raspberry, light maltiness, honey, citrus

Mouthfeel: light, crisp

Color: hazy pink

IBU: 12

ABV: 3%

Food pairing suggestions: light appetizers, herbaceous salads, fruit, seafood



MODERN BELGIAN BLONDE

Deceivingly strong, with aromas of bold bouquets from the Belgian yeast and unique blend of hops, this is a modern take on a Belgian classic. Malts provide a strong foundation, while balancing the medley of pilsner, pale, and wheat hops. An infusion of Vietnamese palm sugar provides a contemporary twist to this Belgian classic.

Aroma: banana, spice, floral, herbaceous

Flavor: light hops, spicy and earthy, lightly caramelized sugar, mild honey

Mouthfeel: medium, effervescent

Color: straw gold

IBU: 23

ABV: 7.6%

Food pairing suggestions: white fish, shellfish, salads, raw fish, light soups, spicy foods, chicken, vanilla or fruit desserts

MODERN BELGIAN DARK

Our Modern Belgian Dark takes on a traditional approach with a dose of local ingredients. Complex with rich malts that delivers strong aromas of caramel and baked bread, with a hint of spiciness. We switched out the traditional use of Belgian candy for local Vietnamese palm sugar to give a vanilla and toffee depth.

Aroma: raisin, fig, toffee, baked bread, spice

Flavor: notes of vanilla and malt, low bitterness, long finish

Mouthfeel: full, smooth

Color: deep copper brown

IBU: 23

ABV: 8.1%

Food pairing suggestions: barbequed, grilled and roasted meats, beef soup and stews, cheese, rich desserts, chocolate



COFFEE VANILLA PORTER

Our coffee vanilla porter uses a unique cold press coffee blend designed to compliment the robust character of the beer. The inter play of deep roasted malts and Vietnamese coffee are perfectly married, while the addition of vanilla contributes layers of decadence. It is truly smoothness in a glass.

Aroma: chocolate, coffee, vanilla, toasted bread

Flavor: bittersweet cocoa, coffee, vanilla, caramel, nutty, toffee-like

Mouthfeel: medium, full

Color: dark brown/black

IBU: 20

ABV: 7%

Food pairing suggestions: rich desserts that play off notes of coffee, vanilla, and cocoa



INDEPENDENCE STOUT

You have the freedom to be bold. Our Independence Stout is an intense dark ale that encompasses a range of rich and complex flavor profiles. The malts, fruit esters, hops, and alcohol are harmoniously in balance. Not for the faint of heart due to its aggressive nature and high alcohol content, therefore this beer is to be savored and respected.

Aroma: coffee, dark chocolate, slightly burnt tones, dark fruit

Flavor: complex, prunes, mild chocolate, caramel, lingering roast, warm character

Mouthfeel: rich, full

Color: opaque black

IBU: 68

ABV: 12%

Food pairing suggestions: roasted root vegetables, grilled red meats, heavy stews, smoked meats, desserts