

BREW ERKZ

BREW ERKZ SINGAPORE INDOOR STADIUM

Brewerkz is a Singaporean award-winning restaurant and craft brewery brand.

Our food is a melting pot of modern European, classic American and Asian favorites.

Our craft beers are 100% brewed right here in Singapore using only the finest ingredients.

BREW ERKZ LOCATIONS

One Fullerton • Riverside Point • Indoor Stadium
East Coast Park • Seletar Aerospace Park
Orchard Rendezvous Hotel • Woodleigh Mall

SOUP & SALADS

PACIFIC CLAM CHOWDER 12
Potatoes, bacon, white wine and rye sourdough on side



SUPERFOODS SALAD 15
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

FJORD TROUT SOBA NOODLE SALAD 25
Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

CLASSIC CAESAR SALAD 15
Romaine lettuce and mizuna, anchovy dressing, hard-boiled egg, croutons, bacon bits and parmesan chips

Spruce up your salad with grilled chicken +6 or grilled trout +10

APPETIZERS



SUPER NACHOS 22
Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole
+ Cheese 3
+ Beer chilli 3

KOMBU TRUFFLE FRIES 16
Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN 15
Szechuan spice, murukku, curry dip

MILD PEPPER CHICKEN SATAY 16
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



PETITE SPANISH SARDINES 14
Pilsner beer batter, premium sardines, lemon

CHARGRILLED LAMB RIBS 22
Lamb ribs confit, honey mustard, roasted beetroot

EXCLUSIVE QUESADILLAS (3 little pigs) 19
BBQ pulled pork, fennel pork sausage, candied bacon, coleslaw dip

CRUNCHY CALAMARI 17
Marinara sauce

RED HOT BUFFALO WINGS 18
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

MAINS

WILD MUSHROOM AGLIO OLIO 22
Roasted garlic, arugula, forest mushrooms with chilli flakes

JAMBALAYA STEW 26
Smoked paprika chicken stew, tiger prawns, smoked sausages and butter pilaf rice

WAGYU BRAISED BEEF SHORTRIBS 32
Boneless US beef short ribs braised in jamón serrano, served with root vegetables, piquillo peppers, kale and garlic chips

SAKURA SHRIMP PASTA 24
Taglierini, sakura shrimp, cured sausage paste, shellfish stock



ANGUS BEEF RIBEYE (300g) 48
Marinated ribeye, goma mixed greens, double coated fries and bordelaise sauce

TRUFFLED SCALLOP PASTA (Served Chilled) 29
Scallops aburi, caviar-tobiko medley, sakura shrimp

GOLDEN ALE FISH & CHIPS* 26
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce



EXCLUSIVE CRISPY PORK KNUCKLE 38
Sauerkraut, fluffed potatoes, goma mixed salad and spicy tangy sauce on side (serves 2 to 3)
⌚ Please allow 20 minutes for preparation

HALF RACK BABY BACK RIBS* 32
Glazed with BBQ sauce, served with coleslaw and french fries

**Option to change sides to roasted vegetables*

BURGERS

WAGYU* 29
Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms



AMERICAN COWBOY* 27
Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

MEXICANO* 26
Topped with homemade Golden Ale beer chilli, guacamole, sour cream, jalapeños and salsa on the side

IMPOSSIBLE™* 25
Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

EXCLUSIVE FALAFEL SANDWICH* 20
Chickpea patty topped with avocado, tomatoes, shredded lettuce and white tartar sauce

**Option to change sides to roasted vegetables*

SIDES

KFC (Korean Fried Cauliflower) 8
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

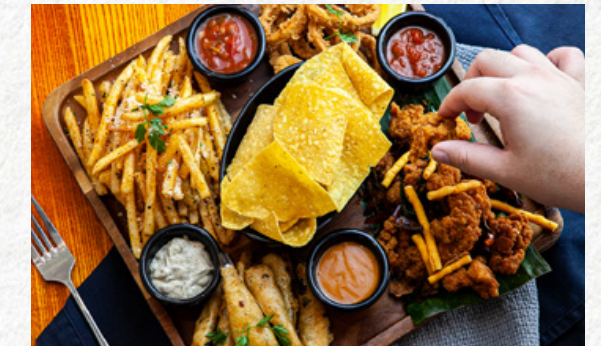
SWEET POTATO FRIES 10
Crisp on the outside and moist on the inside



SAUTÉED GARLIC KALE 8
Garlic slivers, toasted pine nuts

TRUFFLE MAC & CHEESE 9
Parmigiano reggiano, mushroom truffle paste

SHARING



BREW ERKZ PLATTER 52
• Peppercorn chicken
• Petite sardines
• Calamari
• Truffle fries
• Chips and salsa

SG WINGS PLATTER 28
Ayam penyyet, tandoori chicken, shrimp paste chicken (Har Cheong Gai), buffalo wings



SAUSAGE PLATTER 28
Trio of sausages, served with sauerkraut, pickles, mashed potatoes and Brewerkz mustard on side

DESSERT



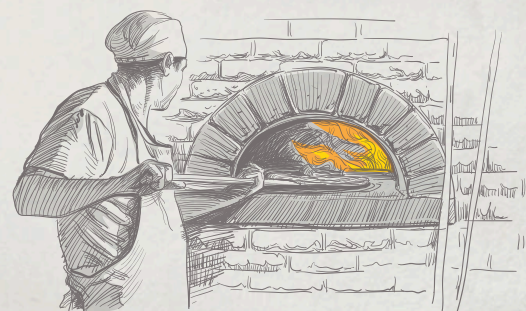
CHOCOLATE LAVA CAKE 14
Valrhona chocolate, mango-passionfruit sorbet
⌚ Please allow 20 minutes for preparation

BREW ERKZ ICE CREAM 14
Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 12
Savoardi soaked in Oatmeal Stout, baileys and espresso coffee

TRADITIONAL

Wood-Fired
PIZZA OVEN



TRY OUR SPENT GRAIN PIZZA DOUGH!

Choose our special spent grain dough for that added craft brewery experience. Made using grains used in our Oatmeal Stout, the result is a crust that is delicious, nutritious and sustainable.

We are happy to do your order in half and half (priced at the higher cost option).

RED BASE
Tomato sauce and mozzarella



QUATTRO FORMAGGI PIZZA 24
Tomato, gorgonzola cheese, taleggio cheese, mozzarella cheese, mimolette cheese

WHITE BASE
Garlic, oregano, olive oil and mozzarella



MEAT LOVERS 24
Pepperoni, garlic brats sausages and ham



MARGHERITA 22
Fresh mozzarella, sun-dried tomatoes and basil



TRUFFLED WILD MUSHROOM 24
Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms



HAWAIIAN 22
Honey-baked ham, pineapple, jalapeño and sliced olives



TANDOORI CHICKEN 23
Potato, red chili, red onion and raita

BREWERYKZ CRAFT BEERS



Only Brewery in Southeast Asia to be Awarded Twice
Champion Mid-Sized Brewery of Asia
Asia Beer Championship 2022 & 2023



BREWERYKZ



GOLDEN ALE
4.9% ABV, 25 IBU | TIER 1

English-style, malty, rounded bitterness



INDIA PALE ALE
5.9% ABV, 50 IBU | TIER 2

English-style, floral, malty



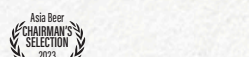
BOHEMIAN PILSNER
5.3% ABV, 27 IBU | TIER 2

Crisp, malty, clean bitterness



OATMEAL STOUT
5.5% ABV, 25 IBU | TIER 2

Coffee, caramel, roasty, smoky



CHAIN REACTION MODERN IPA
5.0% ABV, 50 IBU | TIER 3

Ripe mango, pineapple and pine



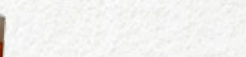
4AM DOUBLE IPA
7.5% ABV, 80 IBU | TIER 4

Resin, pineapple and mango



CIRCUIT BREAKER NEW ENGLAND IPA
5.9% ABV, 25 IBU | TIER 3

Mango, cempedak, pineapple



LYCHEE AMBER
5% ABV, 15 IBU | TIER 2

Lychee, caramel, toast



BLACK KNIGHT NITRO IRISH STOUT
4.1% ABV, 30 IBU | PINT 17

**Only available in pint*
Mild coffee, dark chocolate and cocoa



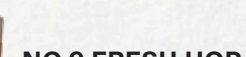
BIG MAN RYE IPA
5.9% ABV, 45 IBU | TIER 1

Intense orange with rye bread spicy overtones



NEWBREW MODERN PILSNER
5% ABV, 15 IBU | TIER 1

Tangerine, rock melon, pineapple and white grapes



NO.9 FRESH HOP SESSION IPA
5% ABV, 50 IBU | TIER 3

Stunning freshly picked hop aroma with intensely tropical and dank tones



COPPER PLATE CASK IPA
5.0% ABV, 50 IBU | PINT 17

**Only available in pint*
Malty biscuity, orange



WHAT THE HELLES MUNICH-STYLE LAGER
4.9% ABV, 15 IBU | TIER 1

Grainy sweet with floral overtones

15% OFF HAPPY HOUR: ALL DAY (MON TO THU) | UNTIL 6PM (FRI TO SUN)

Price Levels	Stem 330 ML	Pint 480 ML	Jug 1.4 L	Tower 4 L
TIER 1	12	16	44	121
TIER 2	13	17	47	128
TIER 3	14	18	50	136
TIER 4	15	19	53	143
TIER 5	16	20	56	151
TIER 6	17	21	59	158



Beer Samplers
4 x 125 ML

\$24
PER SET