

# 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.

## 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

**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



**NEW 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



**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

**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 penyet, 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



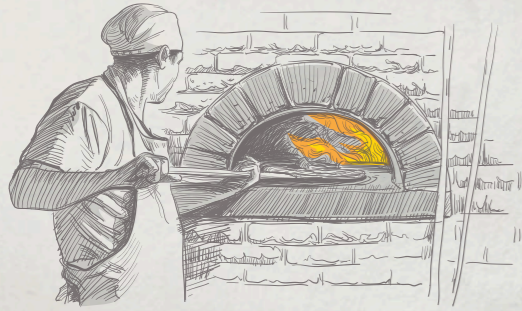
**CHOCOLATE LAVA CAKE** 14  
Valrhona chocolate, mango-passionfruit sorbet  
⌚ Please allow 20 minutes for preparation

**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

# BREWERY CRAFT BEERS



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



**BREWERY**



**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**  
5.6% ABV, 50 IBU | **TIER 3**

Pineapple, mango and pine resin



**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



**AFTERBURNER II PACIFIC PALE ALE**  
4.9% ABV, 25 IBU | **TIER 2**

Cempedak, honeydew, pine, grapefruit



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

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



**COPPER PLATE BEST BITTER**  
4.1% ABV, 31 IBU | **PINT 17**

*\*Only available in pint*  
Malty biscuity, caramel



**LYCHEE AMBER**  
5% ABV, 15 IBU | **TIER 2**

Lychee, caramel, toast



**EARTHBREW SOURDOUGH PALE ALE**  
4.9% ABV, 20 IBU | **TIER 1**

Pink grapefruit, pine, apricot and toasted sourdough



**B CALM JASMINE AMBER LAGER**  
4.9% ABV, 7 IBU | **TIER 1**

Prominent jasmine with notes of biscuit

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