



## OUR STORY

Brewerkz is Singapore's longest running craft brewery experience.

It all began in 1997, where the company started as a brewpub. After years of expansion and growing the brand, Brewerkz now operates restaurants, a brewery, brew our own craft beer and cater at large-scale outdoor events.



Our award-winning craft beers are brewed right here in Singapore using only the finest quality ingredients.

Our cuisine is contemporary Western and Asian-inspired with a touch of local flavors, prepared using local and sustainably produce where possible.

## Soup & Salads




- SMOKED MUSHROOM CAPPUCINO**  12  
White truffle foam, sautéed wild mushrooms, hazelnuts, toast on side




- 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 and parmesan chips
- SUPERFOODS SALAD**  15  
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

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

## Appetizers


- KOMBU TRUFFLE FRIES**   16  
Kombu, grated parmesan, truffle coulis
- SUPER NACHOS**   22  
Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole  
+ Cheese 3  
+ Beer chilli 3
- GOLDEN ALE BLUE MUSSELS**   22  
Seasonal blue mussels, beer emulsion, garlic bread
- CRISPY FRENCH CHEESESTICKS**  12  
French mimolette cheese, puff pastry, truffle mayonnaise

- CHARGRILLED LAMB RIBS**  18  
Lamb ribs confit, honey mustard, roasted beetroot






- CRUNCHY CALAMARI** 17  
Marinara sauce
- REDHOT BUFFALO WINGS**  18  
Served with hot sauce. Choice between spiciness level of 1, 2 or 3
- PETITE SPANISH SARDINES**   14  
Pilsner beer batter, premium sardines, lemon






- CHICKEN SATAY** 16  
Grilled chicken skewers, japanese cucumber, homemade cashew sauce
- QUESADILLAS (3 little pigs)**  19  
BBQ pulled pork, fennel pork sausage, candied bacon, coleslaw dip

## Mains

- WILD MUSHROOM AGLIO OLIO**  22  
Roasted garlic, arugula, forest mushrooms
- SAKURA SHRIMP PASTA**  24  
Taglierini, sakura shrimp, cured sausage paste, shellfish stock
- WAGYU BEEF RIBEYE (300G)** 52  
Australian wagyu ribeye (mbs 4-5), chargrilled, balsamic mixed greens, confit potatoes, whole roasted garlic and red wine reduction (2 to share)
- TRUFFLED SCALLOP PASTA**  25  
Scallops aburi, caviar-tobiko medley, sakura shrimp



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


- 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* ⌚




- WAGYU BRAISED BEEF SHORTRIBS** 32  
Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips
- GOLDEN ALE FISH & CHIPS\***   26  
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce
- HALF RACK BABY BACK RIBS\***  32  
Glazed with bbq sauce, served with coleslaw and french fries
- BACKYARD BBQ CHICKEN\*** 28  
Grilled chicken in BBQ sauce, served with coleslaw and French fries



\*Option to change sides to roasted vegetables

## Burgers

- AMERICAN COWBOY\***  27  
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce





- WAGYU\*** 29  
Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms
- MEXICANO\***  26  
Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos and salsa on the side

- BISTRO\*** 26  
Blue cheese, sauteed onions and mushrooms, with ranch dressing on side
- IMPOSSIBLE™\***   26  
Made from 100% plant based meat patty, topped with mustard sauce, dill pickles, onion relish, tomatoes and lettuce




- FALAFEL SANDWICH\***  20  
Chickpeas 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



- ONION RING FRITTERS**  8  
Bbq sauce
- SWEET POTATO FRIES**  8  
Good old sweet potato fries, crisp on the outside and moist on the inside.
- SAUTÉED GARLIC KALE**  8  
Garlic slivers, toasted pine nuts

## Sharing



- SAUSAGE PLATTER** 28  
Trio of sausages, served with saukeraut, pickles, mash potato and mustard
- SG WINGS PLATTER** 28  
Ayam penyet, tandoori chicken, shrimp paste chicken (har cheong gai), buffalo wings
- BREW K Z PLATTER**  48  
Crispy french cheesesticks, buffalo wings, kombu truffle fries and calamari



## Dessert

- TROPICANA SURPRISE** 12  
Grilled pineapples, soursop sorbet, coconut foam



- CHOCOLATE LAVA CAKE** 14  
Valrhona chocolate, mango-passionfruit sorbet  
*Please allow 20 minutes for preparation* ⌚
- BREW K Z ICE CREAM** 12  
Trio of ice cream, cinnamon crumble
- OATMEAL STOUT BEERAMISU**   12  
With oatmeal stout, baileys & espresso

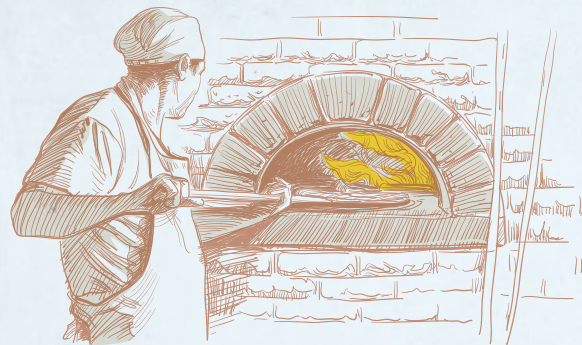
## Kids Menu

Served with soda, and a choice of kids side salad or kids ice cream

- CHEESEBURGER SLIDERS** 14  
Mini version of our famous burger
- SPAGHETTI** 14  
Pasta and meatball in tomato sauce
- CHICKEN FINGERS** 12  
Crispy, lightly fried chicken tenders
- TRUFFLE MASH**  10  
Mushroom truffle paste, mashed potato
- FISH & CHIPS** 14  
Battered fish fillets with french fries
- PIZZA** 12  
Cheese pizza on a red sauce base



# TRADITIONAL Wood-Fired — PIZZA OVEN —



## Red base:

Tomato sauce and mozzarella

### QUATTRO FORMAGGI PIZZA

Tomato, gorgonzola cheese, taleggio cheese, mozzarella cheese, mimolette cheese

24



### MARGHERITA

Fresh mozzarella, sun dried tomatoes and basil

22




### HAWAIIAN

Honey-baked ham, pineapple, jalapeno and sliced olives

22



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

 Chef's Recommendation  Vegetarian  Cooked with beer

## 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.



## White base:

Garlic, oregano, olive oil and mozzarella

### MEAT LOVERS

For the meat lovers. Pepperoni, garlic brats sausages and ham

24



### TRUFFLED WILD MUSHROOM

Truffle essence, porcini, hon shimeji, white button and shitake mushrooms

24



### TANDOORI CHICKEN

Potato, red chilli, red onion and raita

23



Award-winning craft beer brewed in Singapore

**BREWERY**

Singapore's longest running craft brewery experience

## SIGNATURE SERIES

BREWED IN  
Singapore  
SINCE 1997

## LIMITED BREWS



### GOLDEN ALE

4.9% ABV | 25 IBU | TIER ★

One of our 4 all-time favourites. Clean, crisp, golden hued ale. Biscuit maltiness accented by a smooth bitterness with a mild floral and citrus flavour.



### PILSNER

5.3% ABV | 27 IBU | TIER ★★

One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.



### RESIN BOMB DIPA

7.5% ABV | 60 IBU | TIER ★★★★★

Light gold, full-bodied with a fruity aroma of citrus, mango and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly.



### AMERICAN PALE ALE

5.6% ABV | 40 IBU | TIER ★★

A balanced body with bitterness and a delicious fruity pop of hops in the mouth and nose. A classic American pale ale with New World hops.



### SANTA MONICA WEST COAST IPA

6.0% ABV | 50 IBU | TIER ★★★

An American classic from the West Coast that made IPAs popular. Tropical and piney hop noses and medium body with a drier finish.



### OATMEAL STOUT

5.5% ABV | 25 IBU | TIER ★★

One of our 4 all-time favourites. Intense notes of fresh roasted coffee, chocolate and caramel, with oats to provide a silky smooth finish.



### INDIA PALE ALE

5.9% ABV | 50 IBU | TIER ★★

One of our 4 all-time favourites. A malt-forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



### APPLE CIDER

4.5% ABV | 0 IBU | TIER ★★

A classic semi-sweet cider proudly crafted in Singapore. Retains the flavor of fresh apples, yet fizzy and crushingly drinkable.



### NITRO STOUT

5.5% ABV | 24 IBU

\*Only available in pint 16

This is for you if you like a wholesome creamy head on your beer. Our classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles.



### AFTERBURNER PACIFIC PALE ALE

5.0% ABV | 25 IBU | TIER ★★

A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.



### MISTLETOE KISS WHITE BEER

5.0% ABV | 9 IBU | TIER ★

A cloudy refreshing wheat beer of Bavaria. Bearing flavours of clove, vanilla and banana and finishes with a round bready flavour and pillowy texture.



### MANGO PASSIONFRUIT MILKSHAKE IPA

6.5% ABV | 44 IBU

\*Only available in 330ml 16

We added lactose, fruit, spice, love and everything nice into this beer. Creamy, full bodied and opaque. Almost like a smoothie. Have fun.



### LEMONADE DRAFT

PINT 6 / JUG 15

Zero Alcohol

Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the summer heat.



### BEER COCKTAIL

PINT 12 / JUG 33

Mixed with our homemade Lemonade Draft, the perfect beer cocktail for the summer heat!

OPEN TO 6PM 15% OFF BEERS!

ABV Tier	Stem (330ml)	Pint (480ml)	Jug (1.4 liters)	Tower (4 liters)
Tier ★	11	15	41	106
Tier ★★	12	16	44	113
Tier ★★★	13	17	47	120
Tier ★★★★	14	18	50	127

BEER SAMPLERS \$18

Contains 4 glasses × 125ml



All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.