SINGAPORE INDOOR STADIUM



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 & Galads

SMOKED MUSHROOM CAPPUCCINO

White truffle foam, sautéed wild mushrooms, hazelnuts, toast on side



FIORD TROUT SOBA NOODLE SALAD

Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

CLASSIC CAESAR SALAD

Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

SUPERFOODS SALAD

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 🍮 🖼 Kombu, grated parmesan, truffle coulis

SUPER NACHOS 🥌 🍅

Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole

- + Cheese 3
- + Beer chilli 3

GOLDEN ALE BLUE MUSSELS 📔 🖼 Seasonal blue mussels, beer emulsion, garlic bread

CRISPY FRENCH CHEESESTICKS French mimolette cheese, puff pastry, truffle mayonnaise

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



CRUNCHY CALAMARI

Marinara sauce

REDHOT BUFFALO WINGS Served with hot sauce. Choice between spiciness

level of 1.2 or 3

PETITE SPANISH SARDINES 🔋 🍅 Pilsner beer batter, premium sardines, lemon



CHICKEN SATAY

Grilled chicken skewers, japanese cucumber, homemade cashew sauce

QUESADILLAS (3 little pigs)

BBQ pulled pork, fennel pork sausage, candied bacon, coleslaw dip

Mains

WILD MUSHROOM AGLIO OLIO 🍮

Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA

Taglierini, sakura shrimp, cured sausage paste,

WAGYU BEEF RIBEYE (300G)

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 :

Scallops aburi, caviar-tobiko medley, sakura shrimp



JAMBALAYA STEW 🔋 🍅

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

CRISPY PORK KNUCKLE

17

18

14

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

Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips

GOLDEN ALE FISH & CHIPS* | image |

Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce

HALF RACK BABY BACK RIBS* :

Glazed with bbg sauce, served with coleslaw and french fries

BACKYARD BBO CHICKEN*

Grilled chicken in BBQ sauce, served with coleslaw and French fries

*Option to change sides to roasted vegetables

Burgers

AMERICAN COWBOY*

Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce



25

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

MEXICANO*

Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos and salsa on

BISTRO*

Blue cheese, sauteed onions and mushrooms, with ranch dressing on side

IMPOSSIBLETM* 🍮 :👉



Made from 100% plant based meat patty, topped with mustard sauce, dill pickles, onion relish, tomatoes and lettuce

FALAFEL SANDWICH*



Chickpeas patty topped with avocado, tomatoes, shredded lettuce and white tartar sauce

*Option to change sides to roasted vegetables

Gides

32

26

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



ONION RING FRITTERS Bbq sauce

SWEET POTATO FRIES

Good old sweet potato fries, crisp on the outside and moist on the inside.

SAUTÉED GARLIC KALE

Garlic slivers, toasted pine nuts

Sharing

SAUSAGE PLATTER

Trio of sausages, served with saukeraut, pickles, mash potato and mustard

28

28

14

12

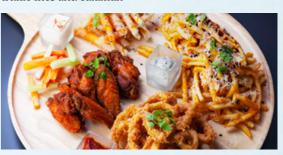
12

SG WINGS PLATTER

Ayam penyet, tandoori chicken, shrimp paste chicken (har cheong gai), buffalo wings

BREWERKZ PLATTER :

Crispy french cheesesticks, buffalo wings, kombu truffle fries and calamari



Dessert

20

TROPICANA SURPRISE

Grilled pineapples, soursop sorbet, coconut foam



CHOCOLATE LAVA CAKE

Valrhona chocolate, mango-passionfruit sorbet Please allow 20 minutes for preparation ()

BREWERKZ ICE CREAM

Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 🔋 🍅 With oatmeal stout, baileys & espresso

Kids Menu

CHEESEBURGER SLIDERS Mini version of our famous burger	14
SPAGHETTI Pasta and meatball in tomato sauce	14
CHICKEN FINGERS Crispy, lightly fried chicken tenders	12
TRUFFLE MASH	10
FISH & CHIPS	14

Battered fish fillets with french fries

Cheese pizza on a red sauce base

30 AUG 2020 V3

12



Red base:

Tomato sauce and mozzarella

OUATTRO FORMAGGI PIZZA 🐣 Tomato, gorgonzola cheese, taleggio cheese,

mozzarella cheese, mimolette cheese



MARGHERITA 🍮 Fresh mozzarella, sun dried tomatoes and basil



HAWAIIAN Honey-baked ham, pineapple, jalapeno



. Chef's Recommendation | September 1 Cooked with beer

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

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

24

24

23

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



TRUFFLED WILD MUSHROOM

22

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



TANDOORI CHICKEN Potato, red chilli, red onion and raita



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

Award-winning craft beer brewed in Singapore

·BREWERKZ·

Singapore's longest running craft brewery experience

SIGNATURE SERIES



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.



CASK IPA

5.9% ABV | 50 IBU | TIER **

Taste an elegant bitterness on the palate which then dissipates. Crystal and caramel malts play nicely with the citrus, berry, pine and tropical floral notes from the hops.



MISTLETOE KISS

WHITE BEER 5.2% 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.



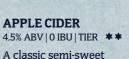
SINGAPORE FOOD FESTIVAL OFFICIAL BEER

PASSION GAO SIEW DAI

FRUITED HAZY IPA

5.3% ABV | 35 IBU *Only available in 330ml 15

This fruity Hazy IPA bears flavours of passionfruit and mango, and finishes in an explosion of bitter, sweet and sour flavours.



LEMONADE DRAFT PINT 6 / IUG 15

Zero Alcohol



BEER COCKTAIL PINT 12 / JUG 33

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



PILSNER

bitterness.



5.3% ABV | 27 IBU | TIER **

favourites. Light notes of

honey and a crisp, perfect

One of our 4 all-time

balance of malt and

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

One of our 4 all-time

5.9% ABV | 50 IBU | TIER **

favourites. A malt-forward,

English-style IPA brewed

complexity that matches

the big, herbal, floral hop

character.

Tier ****

with all English malts for a



RESIN BOMB DIPA

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.

7.5% ABV | 80 IBU | TIER ***

CIRCUIT BREAKER

NEW ENGLAND IPA

5.5% ABV | 25 IBU | TIER ***

A revolutionary substyle of

IPA brewed with heaps of

oats and wheat, creating a

Exceptionally tropical with

hints of mango, cempedak

and pineapple.

soft and silky mouthfeel.

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.



ENIGMA PALE ALE 5.6% ABV | 23 IBU | TIER **

cider proudly crafted in

Singapore. Retains the

flavor of fresh apples,

drinkable.

yet fizzy and crushingly

Enigmatic. Elegant. Eloquent. An easy-going quencher with mysterious soul and aromas reminiscent of Cempedak and Muskmelon.

NITRO STOUT

5.5% ABV | 24 IBU

*Only available in pint 16

This is for you if you like

a wholesome creamy

classic Oatmeal Stout

with a silky mouthfeel

and velvety head of

extra-fine bubbles.

head on your beer. Our



HARD SELTZERS *Only available in pint 16

Our version of spiked sparkling

water made by fermenting sugar, it is refreshing and

flavourful, yet low in calories and gluten-free.

PINEAPPLE HARD SELTZER

HARD SELTZER Refreshing

Quenching tropical flavours blended with dewy tartness

citrusy notes balanced with rounded acidity

GRAPEFRUIT

BOYSEN BERRIES HARD SELTZER

Beautifully perplexes flavours of raspberry and blackberry



Tower (4 liters) 106 113 120 127



Tier Tier * Tier ** Tier ***