



## OUR STORY

Brewerkz is Singapore's original craft brewery.

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.

## Appetizers

**SUPER NACHOS** 🌱👍 22  
Tortilla chips topped with melted cheese, jalapenos, 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

**GOLDEN ALE BLUE MUSSELS** 🍷👍 22  
Seasonal blue mussels, beer emulsion, garlic bread

**CHICKEN SATAY** 16  
Grilled chicken skewers, japanese cucumber, homemade cashew sauce

**CRISPY FRENCH CHEESESTICKS** 🌱 12  
French mimolette cheese, puff pastry, truffle mayonnaise

**CHARGRILLED LAMB RIBS** 👍 18  
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

**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



## Mains

**WILD MUSHROOM AGLIO OLIO** 🌱 22  
Roasted garlic, arugula, forest mushrooms

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

**TRUFFLED SCALLOP PASTA** 👍 26  
Scallops aburi, caviar-tobiko medley, sakura shrimp and chilled pasta



**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 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

**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

**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

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

**BREW K Z 'CHICKEN OUT' KIEV BURGER** 26  
Soy based meatless patty, marinated with herbs, garlic-parsley butter, anchovy mayonnaise



\*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

**TRUFFLE MAC & CHEESE** 9  
Parmigiano reggiano, mushroom truffle paste

## Sharing

**BREW K Z PLATTER** 👍 52  
Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



**SAUSAGE PLATTER** 28  
Trio of sausages, served with sauerkraut, pickles, mash potato and mustard

**SG WINGS PLATTER** 28  
Ayam penyet, tandoori chicken, shrimp paste chicken (har cheong gai), buffalo wings



## Dessert

**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

**AMAZON RAINFOREST AÇAÍ BOWL** 14  
Acai sorbet, granola, tropical fruits, berries and chia seed pudding

**WINTER MELON SONATA** 🌱👍 14  
Fried sweet potato mochi, grass jelly, coconut pearls, wintermelon ice cream and grated peanut brittle

## 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

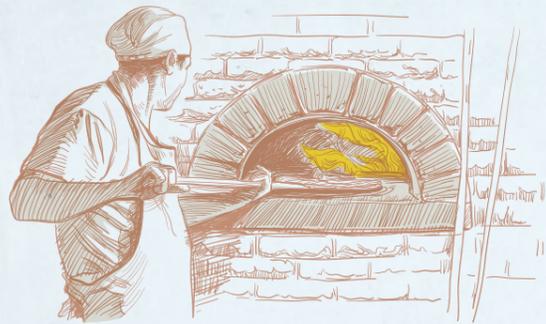


**FJORD TROUT SOBA NOODLE SALAD** 25  
Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

**CLASSIC CAESAR SALAD** 👍 15  
Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

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

# 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.



### Red base:

Tomato sauce and mozzarella

### White base:

Garlic, oregano, olive oil and mozzarella

### QUATTRO FORMAGGI PIZZA

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

24



### MEAT LOVERS

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

24



### MARGHERITA

Fresh mozzarella, sun dried tomatoes and basil

22



### TRUFFLED WILD MUSHROOM

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

24



### HAWAIIAN

Honey-baked ham, pineapple, jalapeno and sliced olives

22



### TANDOORI CHICKEN

Potato, red chilli, red onion and raita

23



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

 Chef's Recommendation |  Vegetarian |  Cooked with beer

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

# BREWERY

Award-winning craft beer brewed in Singapore

MADE WITH PASSION SINGAPORE

## SIGNATURE



**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.



**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.



**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.

## ISLANDER BREW



**SILOSO BEACH LIME SEA SALT GOSE**  
3.4% ABV | 3 IBU | TIER \*\*  
A refreshing Gose brewed with sea salt and kaffir lime. Zesty flavours and hints of herbal sourness and salt.



**TANJONG RIMAU YUZU NUTMEG WITBIER**  
4.8% ABV | 10 IBU | TIER \*\*  
This is a classic wheat beer with hints of nutmeg and coriander and a citrusy yuzu aroma.



**BUKIT MANIS JASMINE KOLSCH**  
4.8% ABV | 18 IBU | TIER \*\*  
Crisp, sparkling and slightly fruity with the aromatic hint of jasmine.



**FORT SILOSO CHOCOLATE VANILLA PORTER**  
4.5% ABV | 10 IBU | TIER \*\*  
Velvety in texture with a rich chocolatey flavour and hints of coffee and vanilla notes.

## SEASONAL



**RESIN BOMB DIPA**  
7.5% ABV | 80 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.



**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.



**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 soft and silky mouthfeel. Exceptionally tropical with hints of mango, cempedak and pineapple.

## SPECIALS



**SUNSET PALE ALE**  
5.3% ABV | 43 IBU | TIER \*\*  
Deep golden in color, the aroma is dank and tropical with hints of musk melon, pine resin and blueberry. Flavor is complex, hoppy with solid bitterness.



**NITRO STOUT**  
5.5% ABV | 24 IBU | PINT 16  
\*Only available in pint  
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.



**CASK IPA**  
5.9% ABV | 50 IBU | PINT 16  
\*Only available in pint  
Savour an elegant bitterness on the palate. Crystal and caramel malts pairs nicely with the citrus, berry, pine and tropical floral notes from the hops. Served slightly warm and less carbonated.

### BEER SAMPLERS \$18

Contains 4 glasses x 125ml



### OPEN TO 6PM 15% OFF BEERS!

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

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