Restaurants & Microbreweries
BREWERKZ
SINGAPORE

SINGAPORE INDOOR STADIUM

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.

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

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

BREWERKZ '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

BREWERKZ PLATTER 52
Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa

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

Dessert

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

BREWERKZ ICE CREAM 12
Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 12
With oatmeal stout, baileys & espresso

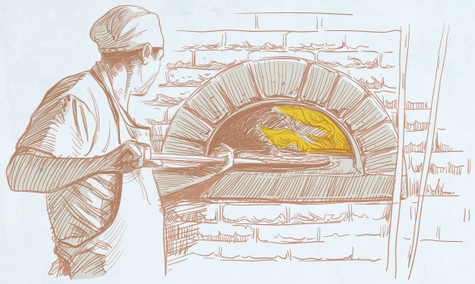
AMAZON RAINFOREST AÇAI BOWL 14
Acai sorbet, granola, tropical fruits, berries and chia seed pudding

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

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.

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

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

MARGHERITA 22
Fresh mozzarella, sun dried tomatoes and basil

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

White base:
Garlic, oregano, olive oil and mozzarella

MEAT LOVERS 24
For the meat lovers. Pepperoni, garlic brats sausages and ham

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

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

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

Chef's Recommendation | Vegetarian | Cooked with beer

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BREWERKZ

Award-winning craft beer brewed in Singapore

MADE WITH PASSION SG 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.

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.

NEW

OKTOBERFEST MALTY AMBER LAGER
5.3% ABV | 24 IBU | Tier ✱✱
A deep-amber delight enticing with biscuity bread crust aroma and hazelnut overtones, malty rich palate and balanced bitter aftertaste

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 × 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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