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.

BRUNCH HOURS

Saturday: 12pm to 5pm Sunday and Public Holidays: 11am to 5pm

PULLED PORK RYE SOURDOUGH

Tangy BBQ sauce, apple slaw, jalapenos, curly fries and kale salad with honey mustard vinaigrette



TRUFFLED EGGS CROISSAN'WICH

Seasonal asparagus, streaky bacon, forest mushrooms, scrambled eggs, truffle reduction and celeriac puree



CROFFLE EGGS BENEDICT

B

Croissant waffle, house cured pork belly, hollandaise and potato croquettes on side



BREWERKZ ULTIMATE BREAKFAST

Scrambled eggs, streaky bacon, garlic brats, garden greens, potato hash, grilled tomatoes, baked beans and rye sourdough





AMAZONIA ACAI ENERGY BOWL 🍮 Acai sorbet, granola, almond butter, tropical fruits, berries and chia seed pudding



BREWERKZ 'CHICKEN OUT' KIEV BURGER

Soy based meatless patty, marinated with herbs, garlic-parsley butter, anchovy mayonnaise



'NO CHICKEN' SHAOLIN BOWL 🥌 Quinoa, sesame pumpkin, edamame, cherry



tomatoes, asian vinaigrette and 'no chicken' nuggets

BRULEE FRENCH TOAST

(Please allow 20 minutes for preparation) Poached pears, baileys chantilly cream, berries compote and fresh fruits



Mains

SAKURA SHRIMP PASTA

Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock

TRUFFLED SCALLOP PASTA

Scallops aburi, caviar-tobiko medley, sakura shrimp

GOLDEN ALE FISH & CHIPS

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

HALF RACK BABY BACK RIBS

Glazed with bbq sauce, served with coleslaw and french fries

WAGYU BRAISED BEEF SHORTRIBS

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

MEAT LOVERS

Pepperoni, garlic brats sausages

TRUFFLED WILD MUSHROOM 🥌

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

HAWAIIAN

Honey-baked ham, pineapple, jalapeno and sliced olives

MARGHERITA 🍮

Fresh mozzarella, sun dried tomatoes and basil

TANDOORI CHICKEN

Potato, red chilli, red onion and raita

Rurgers

AMERICAN COWBOY

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

IMPOSSIBLETM BURGER

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

Sides & Galads

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

SWEET POTATO FRIES 🌦

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

CLASSIC CAESAR SALAD

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

Appetisers

KOMBU TRUFFLE FRIES 🥌

Kombu, grated parmesan, truffle coulis

SUPER NACHOS

Tortilla chips topped with melted cheese, jalapenos, salsa, and guacamole additional cheese + 3 additional beer chilli + 3

CRISPY PEPPERCORN CHICKEN Szechuan spice, murukku, curry dip

REDHOT BUFFALO WINGS

Served with hot sauce. Choice between spiciness level 1, 2 or 3

PETITE SPANISH SARDINES Pilsner beer batter, premium sardines, lemon

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

Dessert

BREWERKZ ICE CREAM

Trio of ice cream, cinnamon crumble

Milkshakes 15 each

1. TEH TARIK

16

18

14

Milk tea. vanilla ice cream, mini M&Ms & **Honey Stars**

2. MATCHA LATTE Green tea latte. matcha ice cream,

warabi mochi and tapioca pearls



3. PEANUT BUTTER & **CHOCOLATE FACTORY**

Peanut butter, chocolate ice cream, reese chocolate drops and spentgrain cookies

4. TROPICANA

Yoghurt, coconut sorbet, pineapple and nata de coco

Coffee & Tea



An exclusive seasonal mixed blend of Brazilian arabica coffee, Yunnan China arabica and Congo Arabica beans. Enjoy a rich, creamy body with low acidity along with flavours of nuts, spices and decadent chocolate.

BLACK COFFEE	6
ESPRESSO	6
DOUBLE ESPRESSO	7
CAPPUCCINO	7
LATTE	7
ICED COFFEE	7
ICED CAPPUCINO	7
ICED LATTE	7
BRITISH BREAKFAST*	7
EARL GREY*	7
MARRAKESH MINT*	7
PEARL OF THE ORIENT*	7
CHAMOMILE DREAM*	7
LEMON GINGER MINT*	7
*Served in a not freeflow	

Gold Pressed Juice

100% natural, no sugar added, no additives, no preservatives, not from concentrate, chef-designed recipes

CARROT CRAZY Carrot, passion fruit, pineapple, mango and lemongrass	10
BEET BLAST Beet root, passion fruit, pineapple, mango and ginger	10
SMOOTHIE SMOOTH Mango, passion fruit and pineapple	10
PASSIONATE PINEAPPLE Passion fruit and pineapple	10
GREEN GODDESS Spinach, celery, romain lettuce, cucumber, green apple (NZ) and ginger	10
GORGEOUS GUAVA Guava and mint	10

·BREWERKZ·

Award-winning craft beer brewed in Singapore



SIGNATURE

ISLANDER BREW

SEASONAL

SPECIALS



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.



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.





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.



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.



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.





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.



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.



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.







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.



FORT SILOSOCHOCOLATE **VANILLA PORTER**

4.5% ABV | 10 IBU | TIER **

Velvety in texture with a rich chocolatey flavour and hints of coffee and vanilla notes.



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.



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.







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.



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



		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