

BREWING SINCE 1997

Restaurants & Microbreweries

B R E W E R K Z

S I N G A P O R E

EAT, DRINK, & BE LOCAL

## Appetizers

### TQ'S TRUFFLE FRIES

Kombu, grated parmesan, truffle coulis 16

### NACHOS

Tortilla chips topped with melted cheese, sliced Kalamata olives, jalapeños, salsa, sour cream, and guacamole 22

Want double cheese? Add 3

### QUESADILLAS

Flour tortillas filled with chipotle chicken and served with fresh salsa 19

### CALAMARI

Served with marinara sauce for dipping 18

### BUFFALO WINGS

Served with original Hot sauce. Or choose between Super Hot and Incredible Hot Sauce 18

### SPICY CHICKEN SATAY

Japanese cucumber, red onion, and grilled chicken served with our home-made cashew sauce 16

### CHIPS & SALSA

Salsa made fresh in-house 9

Want guacamole? Add 3

### PARTY PLATTER

Calamari, Buffalo Wings, Quesadillas, and Grilled Sausages 60 (Serves 3 to 4)

### POTATO SKINS

Baked potatoes topped with cheese and bacon, served with ranch dressing for dipping 14

### MUSSELS

Blue Australian mussels served in a delicious cream sauce and garlic bread 18

### GRILLED SAUSAGES

Bite sized garlic pork sausages, served with spiced idaho potatoes and aioli 15

## Mains

\*Choice of side: French Fries, White Cheddar Mashed Potatoes, or Side Salad.

### HALF RACK BABY BACK RIBS\*

Glazed with BBQ sauce and served with coleslaw and your choice of side 34

### BACKYARD BBQ CHICKEN\*

Half a grilled chicken in BBQ sauce, then served with coleslaw and your choice of side 28

### BBQ COMBO\*

Quarter rack of Baby Back Ribs and a chicken leg with your choice of side 30

### FISH & CHIPS

Beer-battered haddock with french fries and tartar sauce. Grilled option also available! 26

### PORK KNUCKLE

Oven baked till crispy. Served over sauerkraut and white cheddar mashed potatoes. A large portion for one, but perfect for sharing. Perfection takes time! Please allow 15 to 20 minutes to cook 34

### WILD MUSHROOM AGLIO OLIO

Pasta with roasted garlic, chili flakes and fricassee of mushrooms 22

### SEAFOOD MARINARA

Pasta, tomato sauce, grey shrimp, clams, and squid 26

### PORK TENDERLOIN

Spiced kurobuta pork tenderloin served with goma mixed salad, pickled grapes, and potato sarladaises 28

### RIB-EYE\*

Tender and chargrilled to perfection, our steak is served with our home-made port wine mushroom sauce and your choice of side 38

### 3 BIG PIGS

A true delight with garlic pork sausages, Baby Back Ribs, and crispy Pork Knuckle 90 (Serves 3 to 4)

## Burgers

Choice of side: French Fries, White Cheddar Mashed Potatoes, or Side Salad.

### COWBOY

Topped with crispy bacon, cheddar cheese, and comes with our homemade BBQ sauce on the side 25

### BISTRO

Rediscover this old favorite with blue cheese, sautéed mushrooms and onions, with ranch dressing on the side 25

### WAGYU

Tender grilled Wagyu patty with American cheese and sautéed onions. For the Wagyu lover in you! 29

### NAKED

Indulge guilt-free in with an open-faced beef patty with cheddar cheese, avocado, Momotaro tomatoes, and shredded lettuce 25

### FALAFEL SANDWICH

Health made yummy! A vegetarian patty made from garbanzo beans, onions, parsley, and chili peppers. Topped with avocado, Momotaro tomato, and shredded lettuce 20

## Salads

### SOBA NOODLE SALAD WITH TROUT

Mixed greens, soba noodles, cherry tomatoes and grilled trout tossed in an Asian Vinaigrette dressing 25

### CAESAR SALAD

Freshly cut romaine lettuce topped with parmesan cheese, bacon bits, cherry tomatoes, hard-boiled egg, anchovies, and brioche croutons 15  
Spruce it up with grilled trout, add 13, or grilled chicken for only an extra 8

### CHICKEN COBB

Mixed greens, chicken thigh, bacon, avocado, blue cheese crumbles, cherry tomatoes, sautéed onions, and a hard-boiled egg 22  
Choice of one homemade dressing:  
Low Fat Ranch, Asian Vinaigrette

## Dessert

### CHOCOLATE LAVA CAKE

Watch the gooey chocolate flow with this crowd favourite! Comes with a side of Golden Vanilla Pod ice cream on the side 12

### WARM BROWNIE

Topped with Golden Vanilla Pod ice cream and chocolate sauce 10

### APPLE PIE

As good as grandma makes it. Honest!  
Comes with our Golden Vanilla Pod ice cream on the side 10

### ICE CREAM

Choose from Golden Vanilla Pod, Belgian Dark Chocolate, or Strawberry 6 per scoop

THIS OUTLET  
IS KNOWN FOR  
THEIR GREAT

# Pizzas

White base:  
Garlic, oregano, olive oil, and mozzarella

### TANDOORI CHICKEN

Potato, red chili, red onion, and raita 23

### MEATLOVERS

Pepperoni, garlic pork sausage, and ham 24

### MUSHROOM TRIO

Hon shimeji, button, and shiitake mushrooms 22

### SMOKED SALMON

Red onions, capers, arugula 22

Red base:  
Tomatoe sauce and mozzarella

### HAWAIIAN

Honey-baked ham, pineapple, sliced olives, and jalapeños 22

### MARGHERITA

Fresh mozzarella, sun dried tomatoes, and basil 22

### LAMB CALZONE

Roasted leg of lamb, red chili, red onions, and mozzarella stuffed into pizza dough and baked. Marinara sauce served on the side 24



# BREWING SINCE 1997

## Restaurants & Microbreweries BREWERY SINGAPORE

# EAT, DRINK, & BE LOCAL

## Our Craft Beers

TRUE Singapore originals.



**PILSNER** 5.0% ABV | 30 IBU | Tier 1  
Hong Kong International Wine & Spirit Competition 2019: Best Lager Trophy  
Hong Kong International Wine & Spirit Competition 2019: Gold Award  
A Bohemian Pilsner with light notes of honey and a crisp, wonderful balance of malt and bitterness brought out by our specially selected yeast from a world famous brewery in the Czech Republic.



**GOLDEN ALE** 4.5% ABV | 20 IBU | Tier 1  
Asia Beer Awards 2019: Silver  
A clean, crisp, golden hued ale brewed with premium British malts and specially selected varieties of hops. This ale has a balanced bread and biscuit maltiness accented by smooth bitterness and a mild floral and citrus aroma and flavour.



**INDIA PALE ALE** 5.5% ABV | 50 IBU | Tier 2  
Australian International Beer Awards 2019: Silver  
A malt forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



**ENGLISH PORTER** 5.5% ABV | 24 IBU | Tier 2  
A deeply brown English style with rounded roasted flavor with bitter chocolate, toffee notes and restrained carbonation.



**KETTLE SOUR FRUIT SERIES** 4.5 to 6% ABV | 3 to 10 IBU | Tier 2  
Australian International Beer Awards 2019: Silver, Asia Beer Awards 2019: Bronze  
Hong Kong International Wine & Spirit Competition 2019: Bronze Award  
This is a Berliner Weisse styled beer. Savor great flavours from the seasonal fruits puree used. Lactobacillus adds to the tasty sourness and created a tarty pop to your senses. Check with our serves on the current fruit on tap.



**WEST COAST IPA** 6.5% ABV | 50 IBU | Tier 3  
An American classic from the West Coast (Southern California) that made IPA's all the rage worldwide. This style is on the drier side with a medium to light body to let the floral and fruity hops shine through like the California sun.



**GUNPOWDER DIPA SERIES** 7.5% to 8% ABV | 40 to 60 IBU | Tier 3  
Australian International Beer Awards 2019: Bronze  
Hong Kong International Wine & Spirit Competition 2019: Silver Award  
Light gold with a fruity aroma. This is a full-bodied DIPA with a juice blast of citrus, mango, and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly. Check with our servers on the current combination of fruity notes on tap.

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

	Stem 330ml	Pint 480ml	Jug 1.4 liters	Tower 4 liters
Tier 1 5.0% abv & under	12	14	39	98
Tier 2 5.1% to 6.0% abv	13	15	41	100
Tier 3 6.1% abv & above	14	16	43	102

\*Please check with server for Spirits menu



### BEER SAMPLERS 16

Each sampler contains 4 glasses x 125ml

## Other Craft Beers

### LAGER

Honey Brown Lager  
4.5% abv (355ml) 10

Moon Dog Love Tap Lager  
5% abv (330ml) 11

### WHEAT BEER

Lost Coast Tangerine Wheat  
5.5% abv (355ml) 11

### WEISSBIER

Hitachino Nest Weizen  
5.5% abv (330ml) 12

### GOLDEN ALE

Brewlander Hope (Summer Ale)  
4.5% abv (330ml) 11

### RICE BEER

Hitachino Red Rice Ale  
7.0% abv (330ml) 13

### SASION

Brewlander Pride (Saison)  
5.5% abv (330ml) 11

### PALE ALE

BrewDog Vegabond Pale Ale  
(Gluten Free)  
4.5% abv (330ml) 12

### INDIAN PALE ALE

Brewlander Joy (session IPA)  
4.5% abv (330ml) 11

Lost Coast Sharkinator White  
IPA 4.8% abv (355ml) 11

Brewlander Courage (Double  
IPA) 8.2% abv (330ml) 14

### FLANDERS RED

Duchesse De Bourgogne  
6.2% abv (330ml) 13

## Imported Cider

### CIDER

Aspal Draught Cyder  
5.5% abv (500ml) 14

Aspal Organic Cyder  
7% abv (500ml) 16

La Chouette  
4.5% abv (330ml) 13

Thatcher's Gold  
4.7% abv (500ml) 13

### FLAVOURED CIDER

Ålska Lemon & Ginger  
4% abv (500ml) 11

Aspal Isabel's Berry Cyder  
3.8% abv (500ml) 15

## Non-Alcoholic

### MOCKTAILS

Bitter Lime Lemon, Cinderella,  
Pussyfoot, Summer Cooler,  
Shirley Temple, Virgin Mary,  
Virgin Mojito, Virgin Piña Colada,  
Virgin Sunrise, Virgin Margarita  
(Lime, Mango or Strawberry) 9

### BOTTLED/SPARKLING WATER

Fiji Water, San Pellegrino 6

### COFFEE/TEA

Black Coffee, Espresso 6  
Double Espresso, Cappuccino,  
Latte 7

Iced Coffee, Iced Cappuccino,  
Iced Latte 7

British Breakfast, Earl Grey,  
Marrakesh Mint, Pearl of the  
Orient, Chamomile Dream, and  
Lemon Ginger Mint 6

### JUICES

Lime, Orange, Apple, Cranberry,  
Mango, Pineapple, Fruit Punch,  
Grapefruit, Tomato 6

### SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger  
Ale, Iced Tea, 100 Plus, Tonic,  
Root Beer, Bitter Lemon,  
Red Bull 5

## Wines

### SPARKLING

Prosecco, Extra Dry DOC, Santa  
Margherita, Veneto, Italy, NV G 14 / B 78

Brut, Ca'del Bosco, Cuvee Prestige, NV,  
Franciacorta DOCG, Italy B 90

### CHAMPAGNE

Brut, Henri Abele, NV, France B 90  
Dom Perignon, France, 2009 B 280

### WHITES

Sauvignon Blanc, Montes Classic, Curico  
Valley, Chile, 2017 G 12 / B 68

Sauvignon Blanc, Greywacke,  
Marlborough, New Zealand, 2017 B 80

Chardonnay, Herve Kerlann, Chablis,  
France, 2016 B 84

Semillon, Kalleske Elenore, Barossa  
Valley, South Australia 2017 B 85

Riesling, Frankland Estate, Rocky Gully,  
Western Australia, 2017 B 75

Riesling, La Boheme Act One, Yarra  
Valley, Victoria Australia, 2018 B 75

Pinot Grigio, Santa Margherita, Veneto  
Italy, 2018 B 70

Macabeo, Castillo Del Baron, Bianco,  
Murcia, Spain 2016 B 70

### ROSÉ

Rosé, Tempranillo, Garnacha, Marques de  
Caceres, Rioja, Spain, 2017 B 70

### REDS

Merlot, Montes Classic, Chile, 2017  
G 12 / B 68

Petit Verdot, Pirramimma, McLaren Vale,  
Australia, 2014 B 82

Pinot Noir, Misha's Vineyard "The High  
Note", Central Otago, New Zealand, 2015  
B 116

Malbec, Kaiken Ultra, Mendoza, Argentina,  
2017 B 85

Barbera, Cerretto, d'Alba DOC Piana,  
Piedmont, Italy, 2017 B 110

Cabernet Sauvignon, Montes Alpha Special  
Cuv'ee, Colchagua Valley, Chile 2015 B 90

Shiraz, Frankland Estate Gully, Western  
Australia, 2015 B 70

Carménère, Santa Rita Medalla Real,  
Colchagua Valley, Chile 2015 B 75

Cariñena Garnacha, Morlanda Vi de Guarda  
Priorat, Priorat Spain, 2014 B 130

Nero D'Avola, Tasca D'Almerita Regaleali,  
Sicily, Italy, 2016 B 98

## Cocktails

### SINGAPORE SLING

Gin, cherry brandy,  
Cointreau, angostura,  
pineapple juice, lime juice,  
and grenadine  
Glass 16 / Jug 42

### LONG ISLAND ICE TEA

Vodka, gin, rum, tequila,  
triple sec, lemon juice and  
splash of Coke 18

### MOJITO

Rum, freshly squeezed  
lime, mint leaves, sugar,  
and a splash of soda 16

### FROZEN

#### PIÑA COLADA

Malibu, pineapple juice,  
pineapple slices,  
and cream 16

#### SEA BREEZE

Vodka, cranberry juice,  
and grapefruit juice 16

#### SANGRIA

Red wine, brandy, triple  
sec, and fruit punch 18

#### LYCHEE MARTINI

Vodka, vermouth, and  
lychee liqueur 16

### MIMOSA

Champagne and orange  
juice 16

### MARGARITA

100% blue agave  
El Destilador reposado  
tequila, and lime mix  
Glass 16 / Jug 42

### COSMOPOLITAN

Vodka, triple sec, cranberry  
juice, and lime juice 16