

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 ■
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 5.0% ABV | 45 IBU | Tier 1 ■
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.



OATMEAL STOUT 5.6% ABV | 30 IBU | Tier 2 ■
Australian International Beer Awards 2019: Silver
This true original features intense notes of fresh roasted coffee, chocolate, and caramel. Oats provide a silky smooth mouthfeel to round out the finish.



WEST COAST IPA 5.8% ABV | 28 IBU | Tier 2 ■
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.



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
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.



GUNPOWDER DIPA SERIES 7.5% to 8% ABV | 40 to 60 IBU | Tier 3 ■
Australian International Beer Awards 2019: Bronze
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

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

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 Cappucino,
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

TRAPPIST ALE

Orval 6.2% abv (330ml) 12

Rochefort 8
9.2% abv (330ml) 15

Rochefort 10
11.3% abv (330ml) 18

Westmalle Tripel 7% abv
(330ml) 12

PORTER

Brewlander Respect (porter)
5.8% abv (330ml) 11

GINGER BEER

Crabbies Ginger Beer
4% abv (330ml) 10

Royal Jamaican
4.4% abv (355ml) 11

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