



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.

Salads

FJORD TROUT SOBA NOODLE SALAD 26

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

CHICKEN COBB SALAD 25

Mixed greens, pan-roasted chicken, bacon, avocado, blue cheese crumble, caramelized onions, cherry tomatoes and hardboiled egg
Choice of dressing: low fat ranch, Asian vinaigrette, blue cheese

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

Appetizers

KOMBU TRUFFLE FRIES 17

Kombu, grated parmesan, truffle coulis

SUPER NACHOS 23

Tortilla chips topped with melted cheese, jalapenos, salsa, and guacamole
+ Cheese 3
+ Beer chilli 3

PETITE SPANISH SARDINES 15

Pilsner beer batter, premium sardines, lemon



CRUNCHY CALAMARI 18

Marinara sauce

REDHOT BUFFALO WINGS 19

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

CRISPY PEPPERCORN CHICKEN 15

Szechuan spice, murukku, curry dip



SPICY CHICKEN SATAY 18

Grilled chicken skewers marinated with Asian spice, Japanese cucumber, homemade cashew sauce

CHICKEN QUESADILLAS 18

Chipotle chicken, flour for tortillas, fresh salsa

Sides

KFC (Korean Fried Cauliflower) 9

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

DUCK FAT WEDGES 9

Handcut potato wedges cooked in duck fat and served with Japanese mayonnaise

ONION RING FRITTERS 9

Bbq sauce

SWEET POTATO FRIES 9

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

Mains

TRUFFLED SCALLOP PASTA 27

Scallops aburi, caviar-tobiko medley, sakura shrimp



SAUSAGE PLATTER 28

Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and brewerkz mustard on side

WAGYU BEEF BOWL 32

Boneless US beef short ribs braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side



GOLDEN ALE FISH & CHIPS* 27

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

SEAFOOD MARINARA 25

Tagliatelle, tomato base, grey shrimp, bay scallops and squid

BACKYARD BBQ CHICKEN* 29

Grilled chicken in bbq sauce, served with coleslaw and choice of side



HALF RACK BABY BACK RIBS* 35

Glazed with bbq sauce, served with coleslaw and choice of side

*Choice of sides: french fries, roasted vegetables or white cheddar mashed potatoes

Burgers

AMERICAN COWBOY* 27

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

BLACK PEPPERCORN WAGYU* 30

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

BISTRO* 26

Blue cheese, sauteed onions and mushrooms, with ranch dressing on side

TRUFFLED WILD MUSHROOM* 26

Truffle-infused beef patty, forest mushrooms, American cheese, arugula and truffle mayo



IMPOSSIBLE™* 26

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

*Choice of sides: french fries, roasted vegetables or white cheddar mashed potatoes

Desserts

BREWERKZ ICE CREAM 12

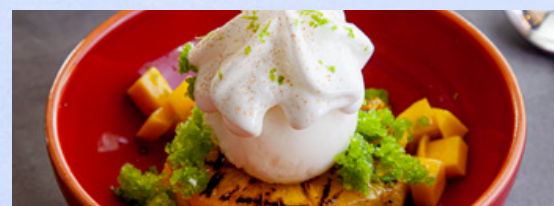
Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 12

Savioardi soaked in oatmeal stout, baileys and espresso coffee

TROPICANA SURPRISE 12

Grilled pineapple, soursop sorbet, coconut foam



Pizzas (11 inch)

We can do your pizza in a white or red base. Your choice of toppings, including half and half, at the price of the higher cost topping.

TRUFFLED WILD MUSHROOM 25

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

HAWAIIAN 23

Honey-baked ham, pineapple and olives

MEAT LOVERS 25

For the meat lovers. Pepperoni, spicy sausage and ham

TANDOORI CHICKEN 24

Potato, red chilli, red onion and raita



Kids Menu

Comes with choice of soda or Yakult, choice of desserts* and mystery door gift

GRILLED CHICKEN SKEWERS 12

Chicken, sausage in honey soya marinade, cherry tomatoes, pineapples and hashbrown on side

MAC & CHEESE IN CUBES 14

Macaroni & cheese croquettes, marinara sauce, candied bacon and apple coleslaw

PULLED BEEF MANTOU SLIDERS 16

Braised beef shortribs, garlic aioli, caramelised onions and curly fries on side



PORK FLOSS PIZZA 16

Mozzarella cheese, pork floss, Japanese mayonnaise, on white base

FISH & CHIPS 16

Battered fish fillet served with chips & white tartar sauce on side

*Choice of Desserts :

TRAFFIC LIGHT
Tri-coloured popsicle, yakult, fruit juice

ICE CREAM
Ask our server for available flavours

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

WHITES

Sauvignon Blanc, Montes Classic, Curico Valley, Chile, 2019 G 12 / B 68

Sauvignon Blanc, Greywacke, Marlborough, New Zealand, 2019 B 80

Chardonnay, Herve Kerlann, Chablis, France, 2018 B 84

Riesling, Frankland Estate Isolation Ridge, Frankland, Australia, 2017 B 94

Pinot Grigio, Bastianich, Vigne Orsone, Italy, 2017 B 70

ROSÉ

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

REDS

Merlot, Montes Classic, Colchagua Valley, Chile, 2018 G 12 / B 68

Malbec, Kaiken Terroir Series, Argentina, 2018 B 90

Pinot Noir, Misha's Vineyard "The High Note", Central Otago, New Zealand, 2016 B 116

Syrah, Montes Alpha, Colchagua Valley, Chile, 2017 B 78

Crianza, Tempranillo Blend, Marques de Caceres, Rioja, Spain, 2015 B 68

Cocktails

SINGAPORE SLING G 16 / J 42

Gin, cherry brandy, Cointreau, angostura, pineapple juice, lime juice, and grenadine

LONG ISLAND ICE TEA 18

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

MOJITO 16

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

Lychee Mojito 17
Pineapple Mojito 17

FROZEN PIÑA COLADA 16

Malibu, pineapple juice, pineapple slices, and cream

NEGRONI 16

Gin, campari, rosso

SANGRIA 18

Red wine, brandy, triple sec, and fruit punch

LYCHEE MARTINI 16

Vodka, vermouth, and lychee liqueur

MIMOSA 16

Champagne and orange juice

MARGARITA G 16 / J 42

100% blue agave EL Destilador reposado tequila, and lime mix

COSMOPOLITAN 16

Vodka, triple sec, cranberry juice, and lime juice

RUSTY NAIL 16

Drambuie, johnny walker red

FRENCH 75 16

Sparkling wine, gin, lemon juice, sugar

PALOMA 16

El Distilador reposado tequila, grapefruit

Spirits

APERITIF

Pimm's 12
Campari 12

LIQUERS

Baileys 13
Kahlúa 13
D.O.M. Benedictine 14
Drambuie 14
Grand Marnier 14
Jägermeister 14
Midori 14
Peach Schnapps 14
Sambuca 13

SHOOTERS

Sex on the Beach 11
B-52 11
Kamikaze 11
Cement Mixer 11
Brain Damage 11

VODKA

Smirnoff Red Vodka 11
Absolute Blue 17
Grey Goose 17

GIN

Gordon's Dry Gin 11
Bombay Sapphire 16
Tanqueray 16

RUM

Bacardi 11
Captain Morgan 13
Myers's 13
Malibu 14

TEQUILA

El Destilador Reposado 11
Cuervo 1800 Anejo 14
Patrón Silver 15

SCOTCH/WHISKEY

Johnnie Walker Red Label 11
Johnnie Walker Black Label 14
Jameson 14
Chivas Regal 14
Glenmorangie 15
Macallan 12 Year 16
Glenfiddich 15

BOURBON

Jim Beam 11
Jack Daniel's 14
Maker's Mark 14

BRANDY/COGNAC

St. Rémy Napoléon 11
Martel Cordon Bleu 26

Non-Alcoholic

MOCKTAILS

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

BOTTLED/SPARKLING WATER

Fiji Water, San Pellegrino 6

COFFEE/TEA

Black Coffee, Espresso 6

Double Espresso, 7
Cappuccino, Latte

Iced Coffee, Iced Cappucino, 7
Iced Latte

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

JUICES

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

SOFT DRINKS

Coke, Coke Zero, Sprite, 5
Ginger Ale, Iced Tea, Tonic,
Root Beer, Red Bull,
Soda Water

BREW K Z

MADE
WITH
PASSION
SINGAPORE

Award-winning craft beer brewed in Singapore

SIGNATURE SERIES

BREWED IN
Singapore
SINCE 1997

LIMITED BREWS



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.



AFTERBURNER PACIFIC PALE ALE

5.0% ABV | 25 IBU | TIER **

A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.



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.



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.



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.



OKTOBERFEST

MALTY AMBER LAGER

5.6% ABV | 24 IBU | Tier **

A pleasantly deep-ambered delight, enticing and rich with biscuity bread crust aroma and roasted hazelnut overtones, malty rich palate, and a balanced bitter aftertaste.



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.



NEW

TANJONG RIMAU YUZU NUTMEG WITBEER

4.8% ABV | 10 IBU | Tier **

This is a classic wheat beer with hints of nutmeg and coriander and a citrusy yuzu aroma.

BEER SAMPLERS \$18

Contains 4 glasses × 125ml



OPEN TO 6 PM 15% OFF BEERS!

| Tier | Stem (330ml) | Pint (480ml) | Jug (1.4 liters) |
|-----------|--------------|--------------|------------------|
| Tier * | 12 | 16 | 44 |
| Tier ** | 13 | 17 | 47 |
| Tier *** | 14 | 18 | 50 |
| Tier **** | 15 | 19 | 53 |