BREWING SINCE 1997

·BREWERKZ· SINGAPORE

EAT, DRINK, & BE LOCAL

Uppetizers

TQ'S TRUFFLE FRIES V

Kombu truffle fries topped with grated parmesan and espelette pepper, with an accompaniment of truffle coulis 17

NACHOS V

Tortilla chips topped with melted cheese, sliced olives, jalapenos, salsa, sour cream and guacamole 23

MIMOLETTE CHEESESTICKS

Mimolette cheese wrapped in puff pastry, truffle bearnaise sauce 14

CALAMARI

Beer battered, crispy fried calamari served with marinara sauce 18

BUFFALO WINGS

Served with HOT sauce. Choice between spiciness Level of 1, 2 or 3 19

GRILLED SAUSAGES

Bite sized garlic brats sausages, served with crushed potatoes and aioli 16

CHICKEN SATAY

Grilled chicken skewers marinated with asian spice, comes with condiments comprising of japanese cucumber and red onions, homemade cashew sauce 18

200 DAYS GRAIN FED ANGUS BEEF STRIPLOIN

Angus Beef Striploin (200 grams) coated with smoked oil, grilled on a charcoal grill and served with red wine reduction 26

Mains

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

HALF RACK BABY BACK RIBS*

Slow cooked Baby Back Ribs finished on the grill, glazed with BBQ sauce, served with coleslaw and choice of side 35

BACKYARD BBQ CHICKEN*

Half grilled chicken in BBQ sauce, served with coleslaw and choice of side 29

WAGYU BRAISED BEEF SHORTRIBS

Wagyu beef shortribs marinated with Oatmeal Stout and red wine, braised with root vegetables and burnt piquillo peppers 34

FISH & CHIPS

Beer-battered haddock served with French fries and Tartar sauce 27

VEGGIE V

Bell peppers, mushrooms, momotaro tomatoes and olives 21

HAWAIIAN

Honey-baked ham, pineapple and olives 23

MERLION

Medley of fresh seafood, grey shrimp, squid, mussels served on garlic, oregano, olive oil and mozzarella 25

MEAT LOVERS

For the meat lovers. Pepperoni, garlic brats sausages and ham, served on garlic, oregano, olive oil and mozzarella 25

Sides

SOBA NOODLE SALAD WITH GRILLED TROUT

Salads

Soba noodles, mixed greens, cherry tomatoes and grilled fjord trout tossed in an Asian Vinaigrette 26

CHICKEN COBB SALAD

Mixed greens, grilled chicken thigh, bacon, avocado, blue cheese crumble. caramelized onions, cherry tomatoes and hard boiled egg 25

Choice of dressing:

Low Fat Ranch, Asian Vinaigrette, Blue Cheese

CAESAR

Romaine lettuce in anchovy dressing, topped with cherry tomatoes, bacon bits, hard-boiled egg, anchovies and brioche croutons 15

Add grilled chicken +8 Add grilled trout +13

KFC (KOREAN FRIED V CAULIFLOWER)

Tempura cauliflower florets tossed in chipotle teriyaki sauce, and sprinkled with toasted white sesame seeds 9

SAUTEED MUSHROOMS V

Sautéed seasonal mushrooms with topped with garlic slivers and chopped parsley 9

DUCK FAT WEDGES

Handcut potato wedges cooked in duck fat and served with Japanese mayonnaise 9

ONION RING FRITTERS V

Onion ring fritters served with BBQ sauce 9

HPAAPIT

VARIATIONS OF APPLE

Sour apple granite, apple cinnamon ice cream, speculoos crumble, caramelised apples 12

BEERAMISU

Combination of mascarpone cheese spiked with coffee liqueur and baileys, savioardi soaked in Oatmeal Stout and espresso coffee 12

BREWERKZ ICE CREAM

Choice of Vanilla, Belgian Dark Chocolate or Strawberry 7 per scoop

WE ARE KNOWN FOR THE BEST Burgers & Sandwiches

*French Fries. White Cheddar Mashed Potatoes. or Side Salad *Upgrade to Truffle Fries for \$2

KING BREW

2 juicy beef patties with cheese, bacon, sautéed mushrooms and wagyu beef

WAGYU

Tender grilled Wagyu patty with American cheese and sautéed onions 30

Blue cheese, sautéed mushrooms and onions, with ranch dressing on the side 26

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

NAKED

Open-faced beef patty with cheddar cheese, avocado, momotaro tomatoes, and shredded lettuce 26

MEXICANO

Topped with wagyu beef bolognese, guacamole, sour cream, jalapenos, and salsa on the side. 26

STEAK SANDWICH

Steak topped with pickled purple cabbage, Swiss cheese, mustard, lettuce and chimichurri sauce in a toasted baguette 26

GRILLED CHICKEN SANDWICH

Topped with Swiss cheese, bell peppers. and onion 21

Best Sellers Vegetarian Dish requires 15 to 20 minutes cooking time

*All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.

BREWING SINCE 1997

·BREWERKZ· SINGAPORE

Ulines

EAT, DRINK, & BE LOCAL

Our Craft Beers

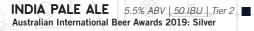


PILSNER 5.0% ABV | 30 | BU | Tier 1 Hong Kong International Wine & Spirit Competition 2019: Best Lager Trophy Hong Kong International Wine & Spirit Competition 2019: Gold Award

A Bohemian Pilsner with light notes of honey and a crisp, wonderful palance of malt and bitterness brought out by our specially selected yeast from a world famous brewery in the Czech Republic.



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.

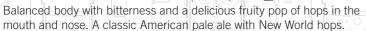


A malt-forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



A deeply brown English style with rounded roasted flavor with bitter chocolate, toffee notes and restrained carbonation.

AMERICAN PALE ALE 5.6% ABV 30 IBU Tier 2



OKTOBERFEST 5.6% ABV | 18 IBU | Tier 2 A copper-tinted delight enticing with toasty bread crust aroma and

hazelnut overtones, malty rich rounded palate and balanced bitter

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 rich and strong bitter-sweet aftertaste. This is a fullbodied DIPA with notes of tropical fruits like mango, stone fruit and citrus effervescence. 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
Tier 1 5.0% abv & under	13	15	40
Tier 2 5.1% to 6.0% abv	14	16	42
Tier 3 6.1% abv & above	15	17	44



SPARKLING

Prosecco, Extra Dry DOC, Santa Margherita, Veneto, Itally, 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, 2016 G 12 / B 68

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

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

Riesling, Frankland Estate Isolation Ridge, Frankland, Australia, 2016 B 94

Pinot Grigio, Bastianich, Vigne Orsone, Italy, 2016 B 70

ROSE

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

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

Malbec, Kaiken, Mendoza, Argentina, 2018 B **70**

Petit Verdot, Pirramimma, McLaren Vale, Australia, 2015 B 82

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

Cabernet Sauvignon, Santa Rita Medalla Real, Maipo Valley, Chile, 2016 B 72

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

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

Cocktails

FROZEN

PIÑA COLADA

pineapple slices,

and cream 16

SEA BREEZE

SANGRIA

Malibu, pineapple juice,

Vodka, cranberry juice,

and grapefruit juice 16

Red wine, brandy, triple

sec, and fruit punch 18

LYCHEE MARTINI

Vodka, vermouth, and

lychee liquer 16

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

Champagne and orange juice **16**

MARGARITA

MIMOSA

100% blue agave El Destilador reposado teguila, and lime mix G **16** / Jug **42**

COSMOPOLITAN

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

TEQUILA SUNRISE

100% blue agave El Destilador reposado tequila, grenadine, and orange juice 16

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

Non-Alcoholic

Double Espresso. Cappuccino, Latte 7

Iced Coffee, Iced Cappucino, Iced Latte 7

British Breakfast, Earl Grev. 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, Tonic, Root Beer, Red Bull 5

Set Zunch FOR \$16.50 ++



ADD \$5.00" TO INCLUDE 1 PINT BEER OF YOUR CHOICE!

Soup or Salad + Main Course + Soft Drink + 1 Scoop of Ice Cream

STARTERS: SOUP, CAESAR SALAD, OR HOUSE SALAD

MAINS:

JUICY BEEF BURGER (ADD 3)

150 grams of flame grilled New Zealand Black Angus beef with your choice of two toppings. Served with French fries Toppings: Cheddar, Swiss, American, bacon, blue cheese, beer chili, sautéed mushrooms, and caramelized onions

PULLED PORK SANDWICH

Sourdough bread stuffed with BBQ pulled pork, coleslaw, and jalapeños with French fries on the side

9 INCH PIZZA

Have it your way! Choose between a red or white base and two additional toppings Toppings: Pepperoni, spicy sausage, grilled chicken, ham, double cheese, pineapple, mushrooms, Momotaro tomatoes, olives, bell peppers, chili peppers, jalapeños, and onions

FISH & CHIPS

Beer-battered haddock with crispy fries and tartar sauce. Grilled option available now!

ICE CREAM:

CHOOSE FROM CHOCOLATE, VANILLA, OR STRAWBERRY FLAVOUR

LUNCH SET IS CONSIDERED A PROMOTION. Valid for dine in only from 12pm to 3pm, Monday to Friday at Brewerkz Orchard Rendezvous Hotel. Not valid with other discounts, vouchers, promotions or privileges. Promotion not available on public holidays. The management reserves the right to amend the terms & conditions without prior notice.

*Please check with server for Spirits menu