

BREWING SINCE 1997

Restaurants & Microbreweries

BREWERY

SINGAPORE

EAT, DRINK, & BE LOCAL

Appetizers

TQ'S TRUFFLE FRIES

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

NACHOS

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

HOMEMADE MEATBALLS IN IBERICO CHORIZO SAUCE

Homemade meatballs (beef, chicken, pork), Iberico Chorizo, Momotaro Tomatoes, comes with toast 16

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

Pizzas

VEGGIE

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

Salads

SOBA NOODLE SALAD WITH GRILLED TROUT

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

Sides

KFC (KOREAN FRIED CAULIFLOWER)

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

SAUTEED MUSHROOMS

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

Onion ring fritters served with BBQ sauce 9

Dessert

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, savoiardi soaked in Oatmeal Stout and espresso coffee 12

BREWERY ICE CREAM

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

WE ARE KNOWN FOR THE BEST Burgers & Sandwiches

Choice of side:

*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 beer chilli 35

WAGYU

Tender grilled Wagyu patty with American cheese and sautéed onions 30

BISTRO

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

MEXICANO

Topped with home-made beer chilli, guacamole, sour cream, jalapenos, and salsa on the side 26

COWBOY

Topped with crispy bacon, cheddar cheese, and comes with homemade bbq sauce on side 26

NAKED

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

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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 | 28 IBU | Tier 1 ■
Australian International Beer Awards 2019: Silver
Balanced body with bitterness and a delicious fruity pop of hops in the mouth and nose. A classic American pale ale with New World hops.



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.



AMERICAN PALE ALE 5.6% ABV | 30 IBU | Tier 2 ■
Balanced body with bitterness and a delicious fruity pop of hops in the mouth and nose. A classic American pale ale with New World hops.



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.



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 aftertaste.



GUNPOWDER DIPA SERIES 7.5% to 8% ABV | 40 to 60 IBU | Tier 3 ■
Australian International Beer Awards 2019: Bronze
Light gold with rich and strong bitter-sweet aftertaste. This is a full-bodied 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 litres
■ 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



BEER SAMPLERS 18

Each sampler contains 4 glasses x 125ml

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, 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

Wines

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, Mendoza, Argentina, 2018 B 70

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

Pinot Noir, Misha's Vineyard "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

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
G 16 / Jug 42

COSMOPOLITAN

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

TEQUILA SUNRISE

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

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, Tonic, Root Beer, Red Bull 5

Set Lunch FOR JUST \$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