·BREWERKZ·

BREWERKZ RIVERSIDE POINT

Brewerkz is a Singaporean award-winning restaurant and craft brewery brand.

Our food is a melting pot of modern European, classic American and Asian favorites.

Our craft beers are 100% brewed right here in Singapore using only the finest ingredients.

BREWERKZ LOCATIONS

One Fullerton • Riverside Point • East Coast Park Seletar Aerospace Park • Orchard Rendezvous Hotel Woodleigh Mall



SOUP & SALADS

PACIFIC CLAM CHOWDER

Potatoes, bacon, white wine and rye sourdough on



SUPERFOODS SALAD* 6 4 6

Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

CLASSIC CAESAR SALAD*

Romaine lettuce and mizuna, anchovy dressing, hard-boiled egg, croutons, bacon bits and parmesan

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

APPETIZERS



SPICY CHICKEN SATAY Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES 6 3 16 Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN Szechuan spice, murukku, curry dip

GOLDEN ALE BLUE MUSSELS Seasonal blue mussels, beer emulsion, garlic bread



CHARGRILLED LAMB RIBS (9) 22 Lamb ribs confit, honey mustard, roasted beetroot

CRUNCHY CALAMARI 17 Marinara sauce

REDHOT BUFFALO WINGS (9) Served with hot sauce. Choice between spiciness level of 1, 2 or 3

PETITE SPANISH SARDINES Pilsner beer batter, premium sardines, lemon

SUPER NACHOS (() Tortilla chips topped with melted cheese, olives, jalapeños, sour cream, salsa and guacamole

+ Cheese 3 + Beer chilli 3

MAINS

WILD MUSHROOM AGLIO OLIO W Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA

Taglierini, sakura shrimp, bay scallops, cured pork sausage paste and shellfish stock

TRUFFLED SCALLOP PASTA (Served Chilled) Scallops aburi, caviar-tobiko medley, sakura shrimp



TURMERIC FRENCH POULET (1)

15

18

14

Half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

Please allow 20 minutes for preparation

WAGYU BRAISED BEEF SHORTRIBS

Boneless US beef short ribs braised in jamón serrano, served with root vegetables, piquillo peppers, kale and garlic chips

GOLDEN ALE FISH & CHIPS*

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

HALF RACK BABY BACK RIBS* (9)

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with coleslaw and french fries



WAGYU BEEF RIBEYE (300G) (9)

Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

CHARGRILLED SAKURA PORK RACK (9)

Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

BRAISED LAMB CASSEROLE

Boneless lamb shoulder, grilled artichokes and tomatoes, veal jus and toast on side

*Request to change your sides from fries to roasted vegetables. Just inform our server.

BURGERS

22

28

28

32

28

Smoked wagyu patty, tellicherry black pepper, American cheese and dijon mustard, topped with red wine onions and sautéed mushrooms



AMERICAN COWBOY*

Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

Topped with homemade golden ale beer chili, quacamole, sour cream, jalapeños, and salsa on

IMPOSSIBLE™* **(**

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

PULLED PORK RYE SOURDOUGH

Tangy BBQ sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette

*Request to change your sides from fries to roasted vegetables. Just inform our server.

PIZZAS (11 inch)

We can do your pizza in white or red base.

Your choice of toppings, including half and half, at the price of the higher cost topping.

MEAT LOVERS

Pepperoni, garlic brats sausages and ham



BEETROOT BACON FOCACCINA Mixed herb cheddar, bacon relish, ugly tomatoes

3-CHEESE TRUFFLE FOCACCINA 🚱

Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

TRUFFLED WILD MUSHROOM &

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

SHARING



BREWERKZ PLATTER

Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa

SAUSAGE PLATTER (9)

Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and Brewerkz mustard 28

28

8

10

8

14

12

14

SG WINGS PLATTER

Ayam penyet, tandoori chicken, shrimp paste chicken (Har Cheong Gai), buffalo wings

SIDES

BBQ sauce

38

38

24

TRUFFLE CHEESE CROQUETTES **(V)** Gouda cheese, truffle honey, truffle mayo KFC (KOREAN FRIED CAULIFLOWER) 🚱 🔞 Tempura cauliflower florets, chipotle teriyaki

sauce, white sesame ONION RING FRITTERS **(%**

SWEET POTATO FRIES (G) Crisp on the outside and moist on the inside

SAUTÉED GARLIC KALE W 3

Garlic slivers, toasted pine nuts

SWEETS

CHOCOLATE LAVA CAKE **(7)** Valrhona 72% dark chocolate fondant,

mango-passionfruit sorbet, tropical fruit medley Please allow 20 minutes for preparation

OATMEAL STOUT BEERAMISU **©** Savoiardi soaked in Oatmeal Stout, baileys and espresso coffee

BREWERKZ ICE CREAM ()

Trio of ice cream, cinnamon crumble





BREWERKZ CRAFT BEERS









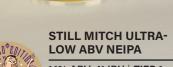


·BREWERKZ·



BRONZE AWARD





1.1% ABV, 41 IBU | *TIER 1*

Tropical tones of mango. passionfruit, and red berries with a silky mouthfeel





GOLDEN ALE

4.9% ABV, 25 IBU | TIER 1

English-style, malty, rounded bitterness





INDIA PALE ALE

5.5% ABV, 50 IBU | TIER 2 English-style, floral, malty





BOHEMIAN PILSNER 5.0% ABV, 33 IBU | TIER 2

Crisp, malty, clean bitterness





5.5% ABV, 25 IBU | TIER 2

Coffee, caramel, roasty, smoky



RAVE FEVER SAISON 6.1% ABV, 27 IBU | TIER 1

Pink grapefruit, banana and apricot esters. Touch of black pepper and bubble gum





CHAIN REACTION MODERN IPA

5.0% ABV, 50 IBU | TIER 3

Ripe mango, pineapple and pine





NEW ENGLAND IPA

5.9% ABV, 25 IBU | TIER 3

Mango, cempedak, pineapple





COPPER PLATE **CASK IPA**

5.0% ABV, 50 IBU | PINT 17

*Only available in pint Malty biscuity, orange



WITS AND WISDOM II **ORANGE WITBIER**

4.5% ABV, 5 IBU | TIER 1

Orange, cloves, black pepper, nutmeg



TRIUMPHANT HARMONY HAZY IPA

6.5% ABV, 28 IBU | TIER 6

Lusciously tropical and elegantly piney



LYCHEE AMBER LAGER

5% ABV, 15 IBU | TIER 2

Lychee, caramel, toast





NIGHTCAP CHOC MILK **NITRO STOUT**

4.1% ABV, 34 IBU | PINT 16

*Only available in pint Dark chocolate and mild coffee





LIGHTSPEED TRIPLE JUMP IPA

10% ABV, 27 IBU | STEM 21

*Only available in stem

Hints of coconut, mango, apricot, pineapple jam, red berries and dank resins



3 BROTHERS TRIPLE BERRY SOUR

5% ABV, 1 IBU | STEM 16

*Only available in stem Intense red berries



CITRUS HONEY WHEAT

5.0% ABV. 5 IBU | TIER 2

refreshing finish

Balances zesty orange and lemon with a hint of honey sweetness for a



HOPFENBLITZ **PILSNER**

5.0% ABV, 35 IBU | TIER 2

Intense pineapple and pink grapefruit



WUNDERPILS PILSNER

5.0% ABV, 30 IBU | TIER 1

Flowery with honey overtones



PIÑA-GEDDON PINA COLADA SOUR

5% ABV, 1 IBU | TIER 5 Pineapple and coconut



THE SLINGER 1 WILD ALE

6.1% ABV, 22 IBU | STEM 24

*Only available in stem Bold barnyard funk, wild strawberry jam, and ripe pineapple



CRAFT LEMONADE

0% ABV | PINT 7 / JUG 16

Kick back and relish yourself with our refreshing homemade Craft Lemonade, perfect for staying cool in the summer heat.



