

BREW ERK Z

BREW ERK Z 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.

BREW ERK Z LOCATIONS

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

SOUP & SALADS

PACIFIC CLAM CHOWDER 12

Potatoes, bacon, white wine and rye sourdough on side



SUPERFOODS SALAD* 15

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

CLASSIC CAESAR SALAD* 15

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

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

APPETIZERS



SPICY CHICKEN SATAY 16

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES 16

Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN 15

Szechuan spice, murukku, curry dip

GOLDEN ALE BLUE MUSSELS 22

Seasonal blue mussels, beer emulsion, garlic bread



CHARGRILLED LAMB RIBS 22

Lamb ribs confit, honey mustard, roasted beetroot

CRUNCHY CALAMARI 17

Marinara sauce

REDHOT BUFFALO WINGS 18

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

PETITE SPANISH SARDINES 14

Pilsner beer batter, premium sardines, lemon

SUPER NACHOS 22

Tortilla chips topped with melted cheese, olives, jalapeños, sour cream, salsa and guacamole
+ Cheese 3
+ Beer chilli 3

MAINS

WILD MUSHROOM AGLIO OLIO 22

Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA 24

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

TRUFFLED SCALLOP PASTA (Served Chilled) 29

Scallops aburi, caviar-tobiko medley, sakura shrimp



TURMERIC FRENCH POULET 28

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

⌚ Please allow 20 minutes for preparation

WAGYU BRAISED BEEF SHORTRIBS 32

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

GOLDEN ALE FISH & CHIPS* 28

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

HALF RACK BABY BACK RIBS* 32

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



WAGYU BEEF RIBEYE (300G) 72

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

CHARGRILLED SAKURA PORK RACK 28

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

BRAISED LAMB CASSEROLE 28

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

WAGYU* 29

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



AMERICAN COWBOY* 27

Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

MEXICANO* 26

Topped with homemade golden ale beer chili, guacamole, sour cream, jalapeños, and salsa on the side

IMPOSSIBLE™* 25

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

PULLED PORK RYE SOURDOUGH 23

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 24

Pepperoni, garlic brats sausages and ham



BEETROOT BACON FOCACCINA 38

Mixed herb cheddar, bacon relish, ugly tomatoes

3-CHEESE TRUFFLE FOCACCINA 38

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

TRUFFLED WILD MUSHROOM 24

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

SHARING



BREW ERK Z PLATTER 54

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

SAUSAGE PLATTER 28

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

SG WINGS PLATTER 28

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

SIDES

NEW 'TORTILLA' CHIPS & SALSA 6

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein. Served with a zesty salsa dip for the perfect guilt-free snack!

TRUFFLE CHEESE CROQUETTES 14

Gouda cheese, truffle honey, truffle mayo

KFC (KOREAN FRIED CAULIFLOWER) 8

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

ONION RING FRITTERS 8

BBQ sauce

SWEET POTATO FRIES 10

Crisp on the outside and moist on the inside

SAUTÉED GARLIC KALE 8

Garlic slivers, toasted pine nuts

SWEETS

CHOCOLATE LAVA CAKE 14

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
⌚ Please allow 20 minutes for preparation

OATMEAL STOUT BEERAMISU 12

Savoardi soaked in Oatmeal Stout, baileys and espresso coffee

BREW ERK Z ICE CREAM 14

Trio of ice cream, cinnamon crumble

BREWERKZ CRAFT BEERS








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







OATMEAL STOUT

5.5% ABV, 25 IBU | **TIER 2**

Coffee, caramel, roasty, smoky






RED BILLION PROBIOTIC RASPBERRY SOUR

4.5% ABV, 0 IBU | **TIER 6**

1 billion live probiotic cells, raspberries



ONLY IN STEM 10

POW WOW NON-ALCOHOLIC MODERN IPA

Non-Alcoholic, 40 IBU

Orange peel and tropical aromas






CHAIN REACTION MODERN IPA

5.0% ABV, 50 IBU | **TIER 3**

Ripe mango, pineapple and pine







CIRCUIT BREAKER NEW ENGLAND IPA

5.9% ABV, 25 IBU | **TIER 3**

Mango, cempedak, pineapple







4AM DOUBLE IPA

7.5% ABV, 80 IBU | **TIER 4**

Resin, pineapple and mango



BIG MAN RYE IPA

5.9% ABV, 45 IBU | **TIER 1**

Intense orange with rye bread spicy overtones





DREAM BLONDE ALE

4.5% ABV, 18 IBU | **TIER 1**

Vibrant white peach and coconut on a refreshing pineapple base, with delicate floral notes





LIGHTSPEED TRIPLE JUMP IPA

10.0% ABV, 27 IBU | **STEM 21**

**Only available in stem*


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



LYCHEE AMBER LAGER

5.0% ABV, 15 IBU | **TIER 2**

Lychee, caramel, toast



3 BROTHERS TRIPLE BERRY SOUR

5.0% ABV, 1 IBU | **STEM 16**

**Only available in stem*

Intense red berries



BLACK KNIGHT NITRO IRISH STOUT

4.1% ABV, 30 IBU | **PINT 16**

**Only available in pint*

Mild coffee, dark chocolate and cocoa






COPPER PLATE CASK IPA

5.0% ABV, 50 IBU | **PINT 17**

**Only available in pint*

Malty biscuity, orange



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



MINT LYCHEE SPARKLING FIZZ 

0% ABV | **PINT 8 / JUN 19**

Refreshingly tart with lychee and citrus notes with a cooling aftertaste



WITS AND WISDOM II ORANGE WITBIER

4.5% ABV, 5 IBU | **TIER 1**

Orange, cloves, black pepper, nutmeg

NEW



KOPI-O STOUT

9.0% ABV, 48 IBU | **STEM 16**

**Only available in stem*

An enchanting coffee macchiato with hints of raisin



NO.9 FRESH HOP SESSION IPA

5.0% ABV, 50 IBU | **TIER 2**

Stunning freshly picked hop aroma with intensely tropical and dank tones



B CALM JASMINE AMBER LAGER

4.5% ABV, 11 IBU | **TIER 1**

Prominent Jasmine flowers

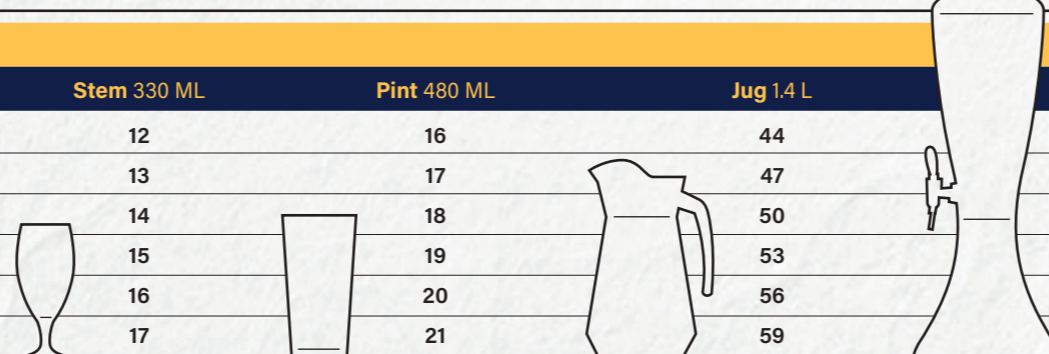
HAPPY HOUR

Open to 6pm

15% OFF BEERS!



	Stem 330 ML	Pint 480 ML	Jug 1.4 L	Tower 4 L
TIER 1	12	16	44	121
TIER 2	13	17	47	128
TIER 3	14	18	50	136
TIER 4	15	19	53	143
TIER 5	16	20	56	151
TIER 6	17	21	59	158



Beer Samplers 4 x 125 ML



\$26*

PER SET

**Not applicable to any other promotions or privileges*