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 • Indoor Stadium East Coast Park · Seletar Aerospace Park · Orchard Rendezvous Hotel · Woodleigh Mall



SOUP & SALADS

PACIFIC CLAM CHOWDER

Potatoes, bacon, white wine and rye sourdough on side



SUPERFOODS SALAD & 4

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

CLASSIC CAESAR SALAD (9)

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

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

APPETIZERS



MILD PEPPER CHICKEN SATAY Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES 60 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) Lamb ribs confit, honey mustard, roasted beetroot

CRUNCHY CALAMARI 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 (9

Tortilla chips topped with melted cheese, olives, jalapeños, sour cream, salsa and quacamole

- + Cheese 3
- + Beer chilli 3

MAINS

WILD MUSHROOM AGLIO OLIO 60 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) 29 Scallops aburi, caviar-tobiko medley, sakura shrimp



TURMERIC FRENCH POULET (9)

16

22

22

17

18

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

CHARGRILLED SAKURA PORK RACK

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

*Option to change sides to roasted vegetables

BURGERS

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

MEXICANO*

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

IMPOSSIBLETM*

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

*Option to change sides to roasted vegetables

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

72

Pepperoni, garlic brats sausages and ham



NEW 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 6

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 on side

28

8

8

8

BRP ALA CARTE 2 APRIL 2024

SG WINGS PLATTER

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

SIDES



TRUFFLE CHEESE CROQUETTES **(%)** Gouda cheese, truffle honey, truffle mayo

KFC (Korean Fried Cauliflower) 🚱 🚱 Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

ONION RING FRITTERS **(%** BBO sauce

SWEET POTATO FRIES 69 10 Crisp on the outside and moist on the inside

SAUTÉED GARLIC KALE 60

Garlic slivers, toasted pine nuts

24

DESSERT

BREWERKZ CRAFT BEERS



BREWERKZ ICE CREAM 60 Trio of ice cream, cinnamon crumble



Only Brewery in Southeast Asia to be Awarded Twice Champion Mid-Sized Brewery of Asia

Asia Beer Championship 2022 & 2023



·BREWERKZ·



Frankfurt GOLD Lyon BRONZER BRONZER 2021 **GOLDEN ALE**

4.9% ABV, 25 IBU | TIER 1 English-style, malty,

rounded bitterness



CHAIN REACTION MODERN IPA

5.6% ABV, 50 IBU | TIER 3 Pineapple, mango and



CIAO CIAO LOW CARB ITALIAN PILSNER

4.5% ABV, 5 IBU | TIER 1 Lemon zest, mint and floral notes



EARTHBREW SOURDOUGH PALE ALE

4.9% ABV, 20 IBU | TIER 1

Pink grapefruit, pine, apricot and toasted sourdough



RED BILLION PROBIOTIC RASPBERRY SOUR

4.5% ABV, 0 IBU | TIER 5

1 billion live probiotic cells, raspberries



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



Lyon GOLD SILVER GOLD 2021 2022 INDIA PALE ALE

5.9% ABV, 50 IBU | TIER 2 English-style, floral, malty



Meininger's London BC SILVER GOLD 2022 **4AM DOUBLE IPA** 7.5% ABV, 80 IBU | TIER 4

Resin, pineapple and mango



SPIRITED AWAY II FRUITED MILKSHAKE SOUR

5% ABV, 3 IBU | STEM 16

*Only available in stem Passionfruit, orange, guava



BLACK KNIGHT NITRO IRISH STOUT

4.1% ABV, 30 IBU | PINT 16 *Only available in pint

Mild coffee, dark chocolate and cocoa



LYCHEE AMBER 5% ABV, 15 IBU | TIER 2

Lychee, caramel, toast



COPPER PLATE

4.1% ABV, 31 IBU | PINT 16 *Only available in pint

Malty biscuity, caramel



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.



12

GOLD TROPHY SILVER

BOHEMIAN PILSNER 5.3% ABV. 27 IBU | TIER 2

Crisp, malty, clean bitterness

Lyon GOLD SILVER SILVER SELECTION 2021 2022

OATMEAL STOUT

5.5% ABV, 25 IBU | TIER 2

Coffee, caramel, roasty,

smoky



CIRCUIT BREAKER NEW ENGLAND IPA

5.9% ABV, 25 IBU | TIER 3

Mango, cempedak, pineapple



B CALM JASMINE AMBER LAGER

4.9% ABV. 7 IBU | TIER 1

Tower 4

121

128

136

143

151 158

Prominent iasmine with notes of biscuit



Frankfurt Lyon GOLD 2020

AFTERBURNER II PACIFIC PALE ALE

4.9% ABV, 25 IBU | TIER 2 Cempedak, honeydew, pine, grapefruit



CHOCOLATE LAVA CAKE 🚱 Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley

• Please allow 20 minutes for preparation



Price Levels	Stem 330 ML	Pint 480 ML	Jug 1.4 L
TIER 1	12	16	44
TIER 2	13	17	47
TIER 3	14	18	
TIER 4	15	19	53
TIER 5	16	20	56
TIER 6	17	21	59



*Not applicable to any other promotions or privileges