

BREW K Z

BREW K 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 K 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

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

SIDES

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

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

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

*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

*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

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

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



BREW K Z PLATTER 54

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

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 K Z ICE CREAM 14

Trio of ice cream, cinnamon crumble

ASIA BEER CHAMPIONSHIP 2022, 2023 & 2024



English-style, malty,
rounded bitterness



English-style, floral, malty



Crisp, malty, clean bitterness



Coffee, caramel, roasty,
smoky



1 billion live probiotic cells,
raspberries



Prominent Jasmine flowers



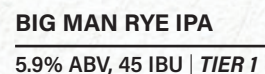
Ripe mango, pineapple
and pine



Mango, cempedak,
pineapple



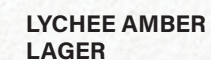
Resin, pineapple and
mango



Intense orange with rye
bread spicy overtones



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



Lychee, caramel, toast



Mild coffee, dark chocolate
and cocoa

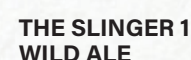


**Only available in pint*
Malty biscuity, orange

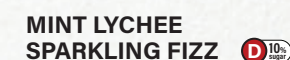


**Only available in stem*

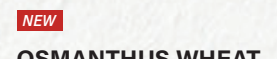
Hints of coconut, mango, apricot, pineapple jam, red berries and dank resins



strawberry jam, and ripe
pineapple



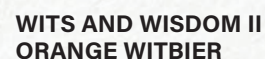
Refreshingly tart with lychee and citrus notes with a cooling aftertaste



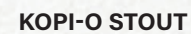
Delicate osmanthus florals,
hints of apricot



A bouquet of toffee and
freshly toasted bread with
every pour



Orange , cloves, black pepper, nutmeg



**Only available in stem*
An enchanting coffee
macchiato with hints
of raisin

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