



OUR STORY


Brewerkz is Singapore's original craft brewery.

It all began in 1997, where the company started as a brewpub. After years of expansion and growing the brand, Brewerkz now operates restaurants, a brewery, brew our own craft beer and cater at large-scale outdoor events.

Our award-winning craft beers are brewed right here in Singapore using only the finest quality ingredients.

Our cuisine is contemporary Western and Asian-inspired with a touch of local flavors, prepared using local and sustainably produce where possible.

Soup & Salads

- SUPERFOODS SALAD**  15
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette



- SMOKED MUSHROOM CAPPUCINO**  12
White truffle foam, sautéed wild mushrooms, hazelnuts, toast on side
- FJORD TROUT SOBA NOODLE SALAD** 25
Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette
- CLASSIC CAESAR SALAD**  15
Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

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

Appetizers

- KOMBU TRUFFLE FRIES**   16
Kombu, grated parmesan, truffle coulis
- SUPER NACHOS**   22
Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole
+ Cheese 3
+ Beer chilli 3
- CRISPY PEPPERCORN CHICKEN** 15
Szechuan spice, murukku, curry dip



- GOLDEN ALE BLUE MUSSELS**   22
Seasonal blue mussels, beer emulsion, garlic bread
- CHICKEN SATAY** 16
Grilled chicken skewers, japanese cucumber, homemade cashew sauce
- CRISPY FRENCH CHEESESTICKS**  12
French mimolette cheese, puff pastry, truffle mayonnaise

- CHARGRILLED LAMB RIBS**  18
Lamb ribs confit, honey mustard, roasted beetroot



- POTATO SKINS** 16
Bacon and cheese, ranch dressing
- 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



Mains

- WILD MUSHROOM AGLIO OLIO**  22
Roasted garlic, arugula, forest mushrooms
- SAKURA SHRIMP PASTA**  24
Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock
- ROASTED RED BASS** 28
Dashi mushroom essence, fluffed potatoes, enoki crisps, charred cauliflower
- KUROBUTA PORK TENDERLOIN** 28
Spiced pork tenderloin served with sliced roasted potatoes, goma mixed salad and pickled grapes
- TRUFFLED SCALLOP PASTA**  26
Scallops aburi, caviar-tobiko medley, sakura shrimp



- SPICED LAMB GOULASH**  28
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with pita bread on side
- WAGYU BRAISED BEEF SHORTRIBS** 32
Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips
- WAGYU BEEF RIBEYE (300g)** 52
Australian wagyu ribeye (mbs 4-5), chargrilled, balsamic mixed greens, confit potatoes, whole roasted garlic and red wine reduction (2 to share)



- GOLDEN ALE FISH & CHIPS***   26
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce
- BACKYARD BBQ CHICKEN*** 28
Grilled chicken in bbq sauce, served with coleslaw and french fries
- HALF RACK BABY BACK RIBS***  32
Glazed with bbq sauce, served with coleslaw and french fries
- *Option to change sides to roasted vegetables*

Burgers

- AMERICAN COWBOY***  27
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce
- WAGYU*** 29
Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms
- BISTRO*** 26
Blue cheese, sauteed onions and mushrooms, with ranch dressing on side
- MEXICANO***  26
Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos, and salsa on the side
- IMPOSSIBLE™***   25
Made from 100% plant-based meat patty, topped with mustard sauce, dill pickles, onion relish, tomatoes and lettuce

- STEAK SANDWICH*** 25
Steak topped with pickled purple cabbage, Swiss cheese, lettuce and chimichurri sauce in a toasted baguette

**Option to change sides to roasted vegetables*

Sides

- KFC (Korean Fried Cauliflower)**   8
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame
- ONION RING FRITTERS**  8
Bbq sauce
- SWEET POTATO FRIES**  8
Good old sweet potato fries, crisp on the outside and moist on the inside.
- SAUTÉED GARLIC KALE**  8
Garlic slivers, toasted pine nuts
- TRUFFLE MASH**  8
Mushroom truffle paste, mashed potato





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**  48
Crispy french cheesesticks, buffalo wings, kombu truffle fries and calamari




Pizzas (11 inch)

 **We can do your pizza in a white or red base.**
Your choice of toppings, including half and half, at the price of the higher cost topping.

- TANDOORI CHICKEN**  23
Potato, red chilli, red onion and raita



- MEAT LOVERS**  24
For the meat lovers. Pepperoni, garlic brats sausages and ham
- TRUFFLED WILD MUSHROOM** 24
Truffle essence, porcini, hon shimeji, white button and shitake mushrooms
- HAWAIIAN** 22
Honey-baked ham, pineapple and olives

Dessert

CHOCOLATE LAVA CAKE

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



THREE SHADES OF APPLE 🍏

Sour apple granite, apple cinnamon ice cream, caramelised apples, cinnamon crumble

BREWERY ICE CREAM

Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 🍷👍

Savoiardi soaked in oatmeal stout, baileys and espresso coffee

Kids Menu

Comes with choice of soda or Yakult, choice of desserts* and mystery door gift

GRILLED CHICKEN SKEWERS

Chicken, sausage in honey soya marinade, cherry tomatoes, pineapples and hashbrown on side

MAC & CHEESE IN CUBES 🍷

Macaroni & cheese croquettes, marinara sauce, candied bacon and apple coleslaw

PULLED BEEF MANTOU SLIDERS 🍷

Braised beef shortribs, garlic aioli, caramelised onions and curly fries on side



PORK FLOSS PIZZA 🍷

Mozzarella cheese, pork floss, Japanese mayonnaise, on white base

FISH & CHIPS

Battered fish fillet served with chips & white tartar sauce on side

*Choice of Desserts:

TRAFFIC LIGHT

Tri-coloured popsicle, yakult, fruit juice

ICE CREAM

Ask our server for available flavours

🍷 Chef's Recommendation | 🌱 Vegetarian | 🍷 Cooked with beer

BREWERY

Award-winning craft beer brewed in Singapore



BEER SAMPLERS \$18

Contains 4 glasses x 125ml

MADE WITH PASSION SINGAPORE

SIGNATURE



GOLDEN ALE

4.9% ABV | 25 IBU | Tier *

One of our 4 all-time favourites. Clean, crisp, golden hued ale. Biscuit maltiness accented by a smooth bitterness with a mild floral and citrus flavour.



PILSNER

5.3% ABV | 27 IBU | Tier **

One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.



INDIA PALE ALE

5.9% ABV | 50 IBU | Tier **

One of our 4 all-time favourites. A malt-forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



OATMEAL STOUT

5.5% ABV | 25 IBU | Tier **

One of our 4 all-time favourites. Intense notes of fresh roasted coffee, chocolate and caramel, with oats to provide a silky smooth finish.

SENTOSA BEER



NEW

SILOSO BEACH LIME SEA SALT GOSE

3.4% ABV | 3 IBU | Tier **

A refreshing Gose brewed with sea salt and kaffir lime. Zesty flavours and hints of herbal sourness and salt.



NEW

TANJONG RIMAU YUZU NUTMEG WITBIER

4.8% ABV | 10 IBU | Tier **

This is a classic wheat beer with hints of nutmeg and coriander and a citrusy yuzu aroma.



NEW

FORT SILOSO CHOCOLATE VANILLA PORTER

4.5% ABV | 10 IBU | Tier **

Velvety in texture with a rich chocolatey flavour and hints of coffee and vanilla notes.



NEW

BUKIT MANIS JASMINE KOLSCH

4.8% ABV | 18 IBU | Tier **

Crisp, sparkling and slightly fruity with the aromatic hint of jasmine.

SEASONAL



CIRCUIT BREAKER NEW ENGLAND IPA

5.5% ABV | 25 IBU | Tier ***

A revolutionary substyle of IPA brewed with heaps of oats and wheat, creating a soft and silky mouthfeel. Exceptionally tropical with hints of mango, cempedak and pineapple.



AFTERBURNER PACIFIC PALE ALE

5.0% ABV | 25 IBU | Tier **

A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.



OKTOBERFEST MALTY AMBER LAGER

5.6% ABV | 24 IBU | Tier **

A pleasantly deep-ambered delight, enticing and rich with biscuity bread crust aroma and roasted hazelnut overtones, malty rich palate, and a balanced bitter aftertaste.



RESIN BOMB DIPA

7.5% ABV | 80 IBU | Tier ****

Light gold, full-bodied with a fruity aroma of citrus, mango and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly.



SANTA MONICA WEST COAST IPA

6.0% ABV | 50 IBU | Tier ***

An American classic from the West Coast that made IPAs popular. Tropical and piney hop noses and medium body with a drier finish.

SPECIALS



NEW

IRISH DRY STOUT

4.1% ABV | 10 IBU | Tier **

A classic dry stout - freshly roasted coffee and cocoa character combined with lighter body and outstanding drinkability



NEW

S'MORES PORTER

5.6% ABV | 30 IBU | Tier **

Enticingly complex and malty one brewed with cinnamon and house-baked Graham's Crackers.



NEW

RASPBERRY SOUR

4.1% ABV | 0 IBU | Tier *

A special one bringing back the defunct tradition of co-fermenting with brewing yeast and souring bacteria, then generously flavored with heaps of raspberry



NITRO STOUT

5.5% ABV | 24 IBU | Pint 16

*Only available in pint

This is for you if you like a wholesome creamy head on your beer. Our classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles.



PINEAPPLE MILKSHAKE IPA

6.5% ABV | 45 IBU | 330ml 16

*Only available in 330ml

Looks like juice. Tastes like juice. Quaffs like juice. A Milkshake IPA with pineapple and lactose added.



CASK IPA

5.9% ABV | 50 IBU | Tier **

Savour an elegant bitterness on the palate. Crystal and caramel malts pairs nicely with the citrus, berry, pine and tropical floral notes from the hops. Served slightly warm and less carbonated.



ENIGMA PALE ALE

5.6% ABV | 23 IBU | Tier **

Enigmatic. Elegant. Eloquent. An easy-going quencher with mysterious soul and aromas reminiscent of Cempedak and Muskmelon.

NON-BEER



APPLE CIDER

4.5% ABV | 0 IBU | Tier **

A classic semi-sweet cider proudly crafted in Singapore. Retains the flavor of fresh apples, yet fizzy and crushingly drinkable.



LEMONADE DRAFT

Zero Alcohol | Pint 7 | Jug 16

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

Open to 6 pm 15% OFF beers!

	330 ml	480 ml	1.4 liters	4 liters
Tier	Stem	Pint	Jug	Tower
Tier *	11	15	41	106
Tier **	12	16	44	113
Tier ***	13	17	47	120
Tier ****	14	18	50	127

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