# ·BREWERKZ·

**RIVERSIDE POINT** 



### **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 & Galads

SUPERFOODS SALAD

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



SMOKED MUSHROOM CAPPUCCINO

White truffle foam, sautéed wild mushrooms. hazelnuts, toast on side

#### FIORD TROUT SOBA NOODLE SALAD

Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

#### CLASSIC CAESAR SALAD

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 🍮 🍅 Kombu, grated parmesan, truffle coulis

## SUPER NACHOS 🍧 🌟

Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole

- + Cheese 3
- + Beer chilli 3

**CRISPY PEPPERCORN CHICKEN** 

Szechuan spice, murukku, curry dip



GOLDEN ALE BLUE MUSSELS || | 22 Seasonal blue mussels, beer emulsion, garlic bread

#### **CHICKEN SATAY**

Grilled chicken skewers, japanese cucumber, homemade cashew sauce

## CRISPY FRENCH CHEESESTICKS

French mimolette cheese, puff pastry, truffle mayonnaise

### CHARGRILLED LAMB RIBS

Lamb ribs confit, honey mustard, roasted beetroot



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

#### **CRUNCHY CALAMARI** Marinara sauce

### REDHOT BUFFALO WINGS Served with hot sauce. Choice between spiciness

level of 1, 2 or 3

## PETITE SPANISH SARDINES 📔 🗯

Pilsner beer batter, premium sardines, lemon



# Mains

WILD MUSHROOM AGLIO OLIO

Roasted garlic, arugula, forest mushrooms

#### SAKURA SHRIMP PASTA

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

#### ROASTED RED BASS

Dashi mushroom essence, fluffed potatoes, enoki crisps, charred cauliflower

#### KUROBUTA PORK TENDERLOIN

Spiced pork tenderloin served with sliced roasted potatoes, goma mixed salad and pickled grapes

### TRUFFLED SCALLOP PASTA

Scallops aburi, caviar-tobiko medley, sakura shrimp



#### SPICED LAMB GOULASH 🗯

Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with pita bread on side

#### WAGYU BRAISED BEEF SHORTRIBS

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

#### WAGYU BEEF RIBEYE (300g)

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\* 📦 👈

17

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

#### **BACKYARD BBQ CHICKEN\***

Grilled chicken in bbq sauce, served with coleslaw and french fries

## HALF RACK BABY BACK RIBS\*

Glazed with bbg sauce, served with coleslaw and french fries

\*Option to change sides to roasted vegetables

# Rurgers

### AMERICAN COWBOY\*

Topped with crispy bacon, cheddar cheese and comes with homemade bbg sauce



28

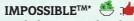
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Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms

Blue cheese, sauteed onions and mushrooms, with ranch dressing on side

#### MEXICANO\*

Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos, and salsa on



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

#### STEAK SANDWICH\*

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) 🍮 🍅 Tempura cauliflower florets, chipotle teriyaki sauce, white sesame



ONION RING FRITTERS Bbq sauce

#### SWEET POTATO FRIES

Good old sweet potato fries, crisp on the outside and moist on the inside.

#### SAUTÉED GARLIC KALE 🍧 Garlic slivers, toasted pine nuts

TRUFFLE MASH 🍧 Mushroom truffle paste, mashed potato

# Sharing

### SAUSAGE PLATTER

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

28

28

48

23

24

24

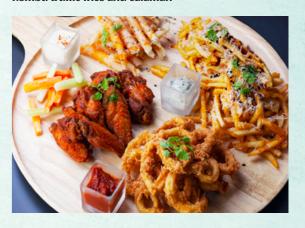
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#### **SG WINGS PLATTER**

Ayam penyet, Tandoori chicken, Shrimp paste chicken (Har cheong gai), Buffalo wings

#### BREWERKZ PLATTER

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

26

Potato, red chilli, red onion and raita



## MEAT LOVERS

For the meat lovers. Pepperoni, garlic brats sausages and ham

### TRUFFLED WILD MUSHROOM

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

#### **HAWAIIAN**

Honey-baked ham, pineapple and olives



15

Valrhona 72% dark chocolate fondant,

Please allow 20 minutes for preparation (

14

12

12

14

16



#### SIGNATURE

#### SENTOSA BEER

#### SEASONAL

#### SPECIALS



**PILSNER** 

bitterness.

**GOLDEN ALE** 

mild floral and citrus flavour.



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.



#### **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



**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

S'MORES PORTER

Enticingly complex

5.6% ABV | 30 IBU | Tier \*\*

and malty one brewed

house-baked Graham's

with cinnamon and

Crackers.



#### 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

#### THREE SHADES OF APPLE Sour apple granite, apple cinnamon ice cream, caramelised apples, cinnamon crumble

**BREWERKZ ICE CREAM** 

Trio of ice cream, cinnamon crumble OATMEAL STOUT BEERAMISU 🔋 🗯 12 Savoiardi soaked in oatmeal stout, baileys and espresso coffee

# Kids Menu

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 avaliable flavours

## Chef's Recommendation | Wegetarian | Cooked with beer

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

5.3% ABV | 27 IBU | Tier \*\*

favourites. Light notes of

honey and a crisp, perfect

One of our 4 all-time

balance of malt and

**INDIA PALE ALE** 

One of our 4 all-time

5.9% ABV | 50 IBU | Tier \*\*

favourites. A malt-forward,

English-style IPA brewed

with all English malts for a

complexity that matches

the big, herbal, floral hop

character.

(AE'A)

OATMEAL STOUT

One of our 4 all-time

fresh roasted coffee,

silky smooth finish.

Open to 6 pm 15% OFF beers!

Tier

Tier \*

Tier \*\*

Tier \*\*\*

Tier \*\*\*\*

chocolate and caramel.

with oats to provide a

Stem

11

12

13

14

Pint

15

16

17

18

5.5% ABV | 25 IBU | Tier \*\*

favourites. Intense notes of



**TANIONG RIMAU** 

4.8% ABV | 10 IBU | Tier \*\*

beer with hints of nutmeg

This is a classic wheat

and coriander and a

citrusy yuzu aroma.

**FORT SILOSO** 

CHOCOLATE

**VANILLA PORTER** 

Velvety in texture

flavour and hints of

**BUKIT MANIS** 

JASMINE KOLSCH

Crisp, sparkling and

slightly fruity with

the aromatic hint

of jasmine.

Jug

41

44

47

50

4.8% ABV | 18 IBU | Tier \*\*

Tower

with a rich chocolatey

coffee and vanilla notes.

4.5% ABV | 10 IBU | Tier \*\*

**YUZU NUTMEG** 

WITBIER



### **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**

5.6% ABV | 24 IBU | Tier \*\*

aroma and roasted hazelnut overtones, malty rich palate, aftertaste.



# MALTY AMBER LAGER

A pleasantly deep-ambered delight, enticing and rich

with biscuity bread crust and a balanced bitter



# **RESIN BOMB DIPA**

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

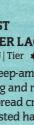
Light gold, full-bodied with a fruity aroma of citrus, mango and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very



# **SANTA MONICA**

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.



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





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.



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.

#### **RASPBERRY SOUR** 4.1% ABV | 0 IBU | Tier \*

BREW

## **APPLE CIDER**

NON-BEER

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.



# **WEST COAST IPA**



