



OUR STORY

Brewerkz is Singapore's longest running craft brewery experience.

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

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



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
- 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



- OYSTERS TEMPURA** 14
Pair of extra large Hyogo Japanese oysters, cocktail dressing, gingerflower sauce on side
- 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




- STOCKYARD 200 DAYS GRAIN FED ANGUS BEEF STRIPLOIN** (200g) 28
Australian angus beef cubes, flame-grilled, red wine reduction, stout butter

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**  25
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 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)


- WAGYU BRAISED BEEF SHORTRIBS** 32
Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips



- 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

- FALAFEL SANDWICH**  20
Chickpeas patty topped with avocado, tomatoes, shredded lettuce and white tartar sauce



- 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

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 KZ 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

- VERDURA**  20
Bell peppers, mushrooms, momotaro tomatoes and olives

- 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

TROPICANA SURPRISE

Grilled pineapple, soursop sorbet, coconut foam



Kids Menu

Served with soda, and a choice of kids side salad or kids ice cream

CHEESEBURGER SLIDERS

Mini version of our famous burger

SPAGHETTI

Pasta and meatball in tomato sauce

CHICKEN FINGERS

Crispy, lightly fried chicken tenders

TRUFFLE MASH 🍄

Mushroom truffle paste, mashed potato

FISH & CHIPS

Battered Fish fillets with french fries

PIZZA

Cheese pizza on a red sauce base

Award-winning craft beer brewed in Singapore

BREWERY

Singapore's longest running craft brewery experience

SIGNATURE SERIES

BREWED IN
Singapore
SINCE 1997

LIMITED BREWS



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.



MISTLETOE KISS WHITE BEER
5.2% ABV | 9 IBU | TIER *

A cloudy refreshing wheat beer of Bavaria. Bearing flavours of clove, vanilla and banana and finishes with a round breadly flavour and pillowy texture.



KVEIK DEATH SOUR
3.9% ABV | 7 IBU | TIER *

Pronounced Ker Vike. Is not a style but an ancient unique Norwegian ale yeast. Pink colored with loads of raspberry and blood orange. A collaboration with Yardley Brothers.



GULA MELAKA IMPERIAL STOUT
9.0% ABV | 35 IBU

*Only available in 330ml 14

Brewed with palm sugar from Melaka, this is deliciously dark, rich, roasted, silky and smooth. Aromas of coconut, Kopi C and hints of tobacco leaves.



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.



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.



LOCAL HAZY PALE ALE
2.9% ABV | 35 IBU | TIER *

IPA fans, don't despair! This is a low calorie beer (78 kcal / stem) is as hoppy as your IPA but only with half the booze: tropical aroma, solid bitterness and crushing drinkability.



MANGO PASSIONFRUIT MILKSHAKE IPA
6.5% ABV | 44 IBU

*Only available in 330ml 16

We added lactose, fruit, spice, love and everything nice into this beer. Creamy, full bodied and opaque. Almost like a smoothie. Have fun.



CASK IPA
5.9% ABV | 50 IBU | TIER **

Taste an elegant bitterness on the palate which then dissipates. Crystal and caramel malts play nicely with the citrus, berry, pine and tropical floral notes from the hops.



NEW

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.



GUAVA SOUR X2
3.9% ABV | 0 IBU | TIER ***

Our special take on a sour fruited with guava and a little more. Fruity with subtle clove notes and complex lingering finish. Appetising!



NEW

SWEET CHERRY WEISSE
5.0% ABV | 3 IBU | TIER **

A deeply garnet tippie with charmingly pinky foam, loaded with refreshing cherry flavors



NEW

SINGAPORE FOOD FESTIVAL OFFICIAL BEER

PASSION GAO SIEW DAI FRUITED HAZY IPA
5.3% ABV | 35 IBU

*Only available in 330ml 15

This fruity Hazy IPA bears flavours of passionfruit and mango, and finishes in an explosion of bitter, sweet and sour flavours.



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.



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.



NITRO STOUT
5.5% ABV | 24 IBU
*Only available in pint 16

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.



TROPICAL PUNCH FARM HOUSE ALE
11% ABV | 17 IBU

*Only available in 330ml 16

Sophiscated and dangerous. Hints of jackfruit and pineapple with a light body and warming sensation. Fermented with a unique farmhouse yeast from Lithuania. A collaboration with Smedsbo Slott of Sweden.



LEMONADE DRAFT
PINT 6 / JUG 15 (Zero Alcohol)



BEER COCKTAIL PINT 12 / JUG 33

Mixed with our homemade Lemonade Draft, the perfect beer cocktail for the summer heat!

HARD SELTZERS

*Only available in pint 16



Our version of spiked sparkling water made by fermenting sugar, it is refreshing and flavourful, yet low in calories and gluten-free.

PINEAPPLE HARD SELTZER

Quenching tropical flavours blended with dewy tartness

GRAPEFRUIT HARD SELTZER

Refreshing citrusy notes balanced with rounded acidity

BOYSEN BERRIES HARD SELTZER

Beautifully perplexes flavours of raspberry and blackberry

OPEN TO 6 PM 15% OFF BEERS!

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

BEER SAMPLERS \$18

Contains 4 glasses x 125ml

