

RIVERSIDE POINT



## 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

## BREWKRZ ICE CREAM

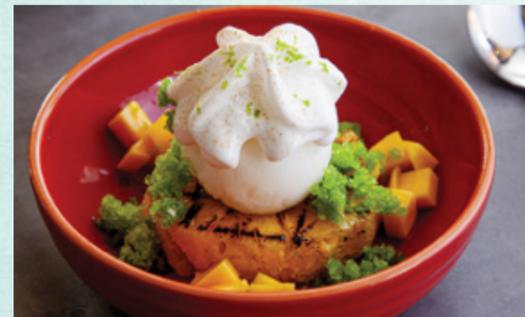
Trio of ice cream, cinnamon crumble

## 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

👍 Chef's Recommendation | 🌿 Vegetarian | 🍷 Cooked with beer

Award-winning craft beer brewed in Singapore

**BREWKRZ**

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**  
5.0% 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.



**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.



**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.



**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.



**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

Sophisticated 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.



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

Pronounced Ker Vit. 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.



**RESIN BOMB DIPA**  
7.5% ABV | 60 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.



**DEEP PURPLE KETTLE SOUR**  
4.5% ABV | 3 IBU | TIER \*\*

Rich blackberries with an oak-like finish. Reminiscent of a cross between a zinfandel and cabernet sauvignon with a nice sour finish.



**GULA MELAKA IMPERIAL OATMEAL STOUT**  
9.0% ABV | 35 IBU  
\*Only available in 330ml 14

Made with palm sugar from Melaka called 'Gula Melaka' for a beer that is deliciously dark, rich, roasted, silky and smooth. Aromas of coconut and Kopi C compliment its sticky flavours of dark chocolate, rum toasted nuts and hints of tobacco leaves.



**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.



**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!



**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.



**AMERICAN PALE ALE**  
5.6% ABV | 40 IBU | TIER \*\*

A balanced body with bitterness and a delicious fruity pop of hops in the mouth and nose. A classic American pale ale with New World hops.



**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.



**COCONUT ALTBIER**  
6.1% ABV | 40 IBU | TIER \*\*\*

A classic German dark and malty top-fermented beer, originating in the town of Dusseldorf with a coconut hint.



**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.



**CASK IPA**  
5.6% 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.



**BEER COCKTAIL**  
PINT 12 / JUG 33

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



**LEMONADE DRAFT**  
PINT 6 / JUG 15  
Zero Alcohol

OPEN TO 6 PM 15% OFF BEERS!

ABV 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



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