



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
Truffles and mushrooms, white truffle foam, sauteed 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
Australian blue mussels, beer emulsion, garlic bread



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 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

CHICKEN SATAY 16
Grilled chicken skewers, japanese cucumber, homemade cashew sauce

200 DAYS GRAIN FED ANGUS BEEF STRIPLOIN (200g) 28
Australian angus beef cubes, chargrilled, smoked oil, red wine reduction

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



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

GOLDEN ALE FISH & CHIPS 26
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce



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

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, side fries and red wine reduction (2 to share)

Burgers

AMERICAN COWBOY 27
Topped with crispy bacon, cheddar cheese, and comes with homemade bbq sauce



WAGYU 29
Tender grilled wagyu patty with American cheese and sauteed 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
Steak topped with pickled purple cabbage, Swiss cheese, lettuce and chimichurri sauce in a toasted baguette

Sides

KFC (Korean Fried Cauliflower) 8
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame



TRUFFLE MASH 8
Mushroom truffle paste, mashed potato

ONION RING FRITTERS 8
Bbq sauce

SWEET POTATO FRIES 8
Good old sweet potato fries, crisp on the outside and moist on the inside.

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

BREWERKZ 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, except for Merlion (at the price of the higher cost topping!)

MEAT LOVERS 24
For the meat lovers. Pepperoni, spicy sausage and ham



VERDURA 20
Bell peppers, mushrooms, momotaro tomatoes and olives

HAWAIIAN 22
Honey-baked ham, pineapple and olives

MERLION 24
Medley of fresh seafood, grey shrimp, squid, mussels, sriracha and mozzarella

Dessert

CHOCOLATE LAVA CAKE 14
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
Please allow 20 minutes for preparation 🕒



THREE SHADES OF APPLE 🍏 12
Sour apple granite, apple cinnamon ice cream, caramelised apples, cinnamon crumble

BREWERKZ ICE CREAM 12
Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 🍷🍷 12
Savoiardi soaked in oatmeal stout, baileys and espresso coffee

TROPICANA SURPRISE 12
Grilled pineapple, soursop sorbet, coconut foam



Kids Menu

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

CHEESEBURGER SLIDERS 14
Mini version of our famous burger

SPAGHETTI 14
Pasta and meatball in tomato sauce

CHICKEN FINGERS 12
Crispy, lightly fried chicken tenders

FISH & CHIPS 14
Battered Fish fillets with french fries

PIZZA 12
Cheese pizza on a red sauce base

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

Award-winning craft beer brewed in Singapore

BREWERKZ

Singapore's longest running craft brewery experience

SIGNATURE SERIES

BREWED IN
Singapore
SINCE 1997

SEASONAL FLAVOURS



GOLDEN ALE
4.7% ABV | 25 IBU | TIER ★
Clean, crisp, richly golden-hued ale made with premium British malts and curated hops varietal. Its balanced biscuit maltiness is accented by a smooth bitterness, with a mild floral and citrus finish.



PILSNER
5.0% ABV | 27 IBU | TIER ★
Light notes of honey and a crisp, perfect balance of malt and bitterness accentuated by a yeast originating from a famous brewery in Czech Republic.



MISTLETOE KISS WHITE BEER
4.7% 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.



WHAT THE HELLES MUNICH-STYLE LAGER
4.9% ABV | 15 IBU | TIER ★
"Helles" - a German word for bright. The blinding gold colour greets you with its clean and crisp flavour, and finishes off with a shy hint of low bitterness and burst of floral notes.



APPLE CIDER
4.5% ABV | 0 IBU | TIER ★
A classic semi-sweet cider proudly crafted in Singapore. Retains the flavor of fresh of apples, fizzy and crushingly drinkable.



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 ★
Third of the fruit sour series. Rich blackberries and a woody, oak-like finish. A cross between a zinfandel and cabernet sauvignon with a nice sour finish.



AFTERBURNER PACIFIC PALE ALE
4.8% ABV | 25 IBU | TIER ★
A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.



TROPICAL PUNCH FARM HOUSE ALE
11% ABV | 17 IBU | TIER ***
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.



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.



INDIA PALE ALE
5.5% ABV | 50 IBU | TIER ★★
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 ★★
This variation of the original features more intense notes of fresh roasted coffee, chocolate, and caramel, with oats to provide a silky smooth finish.



NEW

CIRCUIT BREAKER HAZY PALE ALE
5.0% ABV | 25 IBU | TIER ★
This aromatic juicy hazy pale ale challenges tradition with heaps of oats and wheat, creating a soft and silky mouthfeel. With a blend of mango, grapefruit and passionfruit.



NITRO STOUT
5.5% ABV | 24 IBU | TIER ★★
Classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles, intense notes of fresh espresso and dark chocolate with rounded pillowy aftertaste.



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
6.5% ABV | 50 IBU | TIER ***
An American classic from the West Coast that made IPAs popular. This is on the drier side with medium to light body to let the tropical and piney hops stand out.



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 | TIER ***
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 beer, originating in the town of Dusseldorf with a coconut hint.



HONEY KÖLSCH
5% ABV | 20 IBU | TIER ★
A quaffable, crisp, delicately-fruity well-attenuated ale originating in Cologne, Germany brewed with wild honey.



LEMONADE DRAFT Pint 5 / Jug 12
Zero Alcohol



BEER COCKTAIL Jug 30
Homemade Lemonade Draft mixed with Afterburner Pacific Pale Ale.

Open to 6pm **15% Off** Beers!

ABV Tier	Stem (330ml)	Pint (480ml)	Jug (1.4 liters)	Tower (4 liters)
5.0% ABV & Under Tier ★	12	14	39	98
5.1% to 6.0% ABV Tier ★★	13	15	41	100
6.1% ABV & Above Tier ***	14	16	43	102

Beer Samplers \$16



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