

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.

Salads & Soup

FJORD TROUT SOBA NOODLE SALAD	25
Soba noodles, mixed greens, cherry tomatoes and pan seared fjord trout tossed in an asian vinaigrette	
CLASSIC CAESAR SALAD	15
Romaine lettuce and mizuna, anchovy dressing, cherry tomatoes, hard boiled egg, croutons	
+ Grilled chicken 8	
+ Grilled fjord trout 13	
SUPERFOOD BOWL	15
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette	
PACIFIC SEAFOOD STEW	18
Rockfish, hokkaido scallops, octopus, grey shrimp, australian blue mussels	

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 FRENCH CHEESESTICKS	14
French mimolette cheese, puff pastry, truffle mayonnaise	

TRUFFLED SCALLOP PASTA	18
Scallops aburi, caviar-tobiko medley, sakura shrimp	



OCEAN TROUT TARTARE	16
Cured trout, capers, onions, toast on side	
GOLDEN ALE BLUE MUSSELS	22
Australian blue mussels, beer emulsion, garlic bread	
CRUNCHY CALAMARI	18
Marinara sauce	
HOMEMADE MEATBALLS	16
Iberico chorizo, momotaro tomatoes, saffron and toasted baguette on side	

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	

CHARGRILLED LAMB RIBS	18
Lamb ribs confit, honey mustard	

Mains

WILD MUSHROOM AGLIO OLIO	22
Roasted garlic, arugula, forest mushrooms	

SAKURA SHRIMP PASTA	24
Taglierini, sakura shrimp, cured sausage paste, shellfish stock	

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

ROASTED RED BASS	28
Dashi mushroom essence, fluffed potatoes, enoki fritter	

KUROBUTA PORK TENDERLOIN	28
Spiced pork tenderloin served with sliced roasted potatoes, goma mixed salad and pickled grapes	



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	

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

COWBOY	27
Topped with crispy bacon, cheddar cheese, and comes with homemade BBQ sauce on side	



KING BREW	35
2 juicy beef patties with cheese, bacon, sautéed mushrooms and golden ale beer chilli	

WAGYU	29
Tender grilled wagyu patty with American cheese and sautéed onions	

BISTRO	26
Blue cheese, sautéed mushrooms and onions, with ranch dressing on the side	

MEXICANO	26
Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos, and salsa on the side	

FALAFEL SANDWICH	20
Chickpeas patty topped with avocado, tomatoes and shredded lettuce	

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

Pizzas

VEGGIE	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, siracha and mozzarella	

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

Sharing

CHARCUTERIE PLATTER	28
Mixed iberco platter. Serrano ham, chorizo, salchichon, mortadella, dijon mustard, organic honey, toasted baguette	

BEER CHEESE PLATTER	35
Premium seasonal cheese platter served with dried fruit, mixed berries and crackers	

SAUSAGE PLATTER	28
Trio of sausages accompanied with sauerkraut, pickles and mashed potato	

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



Sides

EGGS AND HASH	8
Iberico chorizo, fried egg, piquillo pepper, shredded hash	

TRUFFLE MASH	8
Mushroom truffle paste, mashed potato	

ONION RING FRITTERS	8
Bbq sauce	

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



Dessert

CHOCOLATE LAVA CAKE 14
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley



CEMPADAK CHENDOL 12
Cempadak panna cotta, coconut ice cream, gula melaka

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
Savoardi soaked in oatmeal stout, baileys and espresso coffee

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
Haddock fish fillets with french fries

PIZZA 12
Cheese pizza on a red sauce base

BREWERKZ

Award-winning craft beer brewed in Singapore

SIGNATURE SERIES



GOLDEN ALE 4.7% ABV | 25 IBU
Our best-selling beer. This popular brew is a clean, crisp, richly golden-hued ale made with premium British malts and specially selected varieties of hops. Its balanced biscuit maltiness is accented by a smooth bitterness, with a mild floral and citrus flavour.



OATMEAL STOUT 5.5% ABV | 25 IBU
This variation of the original features more intense notes of fresh roasted coffee, chocolate, and caramel. Oats provide a silky smooth mouthfeel to round out the finish.



GUNPOWDER DIPA SERIES 7.5-8.0% ABV | 40-60 IBU
Light gold with a fruity aroma. This is a full-bodied DIPA with a juice blast of citrus, mango, and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly.



INDIA PALE ALE 5.5% ABV | 50 IBU
A malt-forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



AMERICAN PALE ALE 5.6% ABV | 40 IBU
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.



KETTLE SOUR FRUIT SERIES 4.5-6.0% ABV | 3-10 IBU
The third of the fruit sour series, Deep Purple is sophisticated, rich, and complex with flavors of rich blackberries, and a woody, oak-like finish. It's a cross between a zinfandel and cabernet sauvignon with a nice sour finish.



PILSNER 5.0% ABV | 27 IBU
Light notes of honey and a crisp, wonderful balance of malt and bitterness brought out by our specially selected yeast from a world-famous brewery in the Czech Republic.



WEST COAST IPA 5.8% ABV | 40 IBU
An American classic from the West Coast that made IPAs all the rage. This style is on the drier side with a medium to light body to let the floral and fruity hops shine through like the California sun.



CASK IPA 5.6% ABV | 50 IBU
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.



OKTOBERFEST 5.6% ABV | 18 IBU
A copper-tinted delight enticing with toasty bread crust aroma and hazelnut overtones, malty rich rounded palate and balanced bitter aftertaste.



TROPICAL BLOND 5.6% ABV | 35 IBU
A Belgian Blond Ale with a creamy white head and elusive tropical kiss. A quaffable classic with notes of papaya, clove and light Pinot Gris undertones.



BELGIAN WIT 4.7% ABV | 12 IBU
A crushable, crisp, heat beating tippie infused with a special blend of coriander and orange peel to give this cloudy classic a kiss of citrus to complement that signature clove flavour associated with this style.



DUBBEL TRUBBEL 7.0% ABV | 20 IBU
A strong brown Trappist-style ale, originating in the medieval European monasteries, brewed with a local twist of Gula Melaka to bring out rounded bittersweet palate with notes of dark chocolate, prunes, raisins and toasted hazelnut.

Beer Samplers \$16

Each sampler contains 4 glasses x 125ml



OPEN TO 6PM 15% OFF BEERS!

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