

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

- SOBA NOODLE SALAD** 15
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 BOWL** 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 +12

- 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** 12
French mimolette cheese, puff pastry, truffle mayonnaise

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



- OCEAN TROUT TARTARE** 14
Cured trout, capers, onions, mixture of toast and crackers on side

- GOLDEN ALE BLUE MUSSELS** 22
Australian blue mussels, beer emulsion, garlic bread

- CRUNCHY CALAMARI** 17
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, roasted beetroot

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 crisps, charred cauliflower

- 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 iberico platter 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

- BREW KZ 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
⌚ Please allow 20 minutes for preparation



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

BREWERY ICE CREAM 12

Trio of ice cream, cinnamon crumble



OATMEAL 🍏 12

STOUT BEERAMISU
Savoirdi 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

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

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

BREWERY

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.



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.



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.



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.



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.



WEST COAST IPA
6.5% ABV | 50 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 tropical and piney hops shine through like the California sun.

Beer Samplers \$16

Each sampler contains 4 glasses x 125ml



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.

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

SEASONAL FLAVOURS



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.



ENGLISH PORTER
5.5% ABV | 24 IBU

A deeply brown English style with rounded roasted flavor with bitter chocolate, toffee notes and restrained carbonation.



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.



SALTED PLUM GOSE
3.8% ABV | 0 IBU

Effervescent, tart and refreshing ale of German origin, brewed with coriander and a local twist of salted sour plums.



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.



WHAT THE HELLES
4.9% ABV | 15 IBU

Gold-colored crushable Bavarian-style lager with crisp and smooth grainy-sweet flavor.



SUNBURN PALE ALE
5.0% ABV | 22 IBU

Experience a walk on the beach at sunset with the winds blowing aromas of tropical fruits and flowers and the peppery bite of the hot sand on your bare feet being washed away with waves of this smooth hoppy ale.



APRICOT WEISSE
3.8% ABV | 3 IBU

Pale-colored, thirst-quenching fruited sour wheat beer of Berlin, once called "the Champagne of the North" and known for its refreshing tartness.



PUMPKIN ALE
4.0% ABV | 15 IBU

Richly amber-coloured seasonal pumpkin beer, spiced with clove, ginger, cinnamon and nutmeg flower.



BELGIAN BLOND
5.6% ABV | 30 IBU

A straw-colored characterful Belgian ale with fruity-spicy complexity and outstanding food-pairing properties.



NO GRAPEFRUIT MILKSHAKE IPA
4.5% ABV | 45 IBU

Unusually pink, milky and dangerously quaffable tropical IPA with red dragonfruit juice and lactose added.