

**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



- 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

- 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 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, sriracha 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 ERK Z 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 STOUT BEERAMISU** 🍷🍓 12  
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

# BREWERY

Award-winning craft beer 🍷 brewed in Singapore

## SIGNATURE SERIES



### GOLDEN ALE

4.7% ABV | 25 IBU | TIER ★

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 | TIER ★

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.



### RESIN BOMB DIPA

7.5% ABV | 60 IBU | TIER \*\*\*

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.



### DEEP PURPLE KETTLE SOUR

4.5% ABV | 3 IBU | TIER ★

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.



### 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. Oats provide a silky smooth mouthfeel to round out the finish.



### SANTA MONICA WEST COAST IPA \*\*\*

6.5% ABV | 50 IBU | TIER

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.



### 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.

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

## SEASONAL FLAVOURS



### SMOKED RYE DUNKEL

5.0% ABV | 20 IBU | TIER ★

A dark malt-focused lager brewed with rye and a touch of smoke malt, reminiscent of traditional German rye bread.



### WHAT THE HELLES

4.9% ABV | 15 IBU | TIER ★

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



### HEFEWEIZEN

4.7% ABV | 22 IBU | TIER ★

A brew that conjures the spirit and warmth of the festive season. This refreshing white beer bears flavours of clove, vanilla and banana - simply perfect for our tropical weather.



### 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.



SINGAPORE AIRSHOW EXCLUSIVE

### AFTERBURNER PACIFIC PALE ALE

4.8% ABV | 25 IBU | TIER ★

Kick your pulse into high-gear and feel the wind in your hair with the Brewery Afterburner Pacific Pale Ale, brewed specially for Singapore Airshow 2020. A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste. This ale has mood-lifting properties - may launch happy feelings at supersonic speeds.



### NITRO STOUT

5.5% ABV | 24 IBU | TIER \*\*

Classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles and intense notes of fresh espresso and dark chocolate with rounded pillowy aftertaste.

\*Only available in pint.

## Beer Samplers \$16

Each sampler contains 4 glasses x 125ml

