

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

- 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
⌚ 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

BREWERKZ ICE CREAM

12

Trio of ice cream, cinnamon crumble



OATMEAL STOUT BEERAMISU 🍷🍓

12

Savoiardi 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 | 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.



MALIBU 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.

SEASONAL FLAVOURS



DUBBEL TRUBBEL

7.0% ABV | 20 IBU | TIER ***

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.



COCONUT ISLAND IPA

5.6% ABV | 50 IBU | TIER **

An IPA brewed with copious amounts of hops that juice it up with punchy coconut and honeydew aromas.



HEFEWEIZEN LAGER

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.



WHAT THE HELLES

4.9% ABV | 15 IBU | TIER ★

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



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 Brewerkz 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.



NEW ENGLAND IPA

5.0% ABV | 25 IBU | TIER ★

A new take on a traditional Pale ale - brewed with heaps of oats and wheat for silky soft mouthfeel and saturated with juicy hops flavors.

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

Each sampler contains 4 glasses x 125ml

