



OUR STORY

Brewerkz is Singapore's original craft brewery.

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.

Appetizers

SUPER NACHOS 🥗👍
Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole
+ Cheese 3
+ Beer chilli 3



KOMBU TRUFFLE FRIES 🥗👍
Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN
Szechuan spice, murukku, curry dip

GOLDEN ALE BLUE MUSSELS 🍷👍
Seasonal blue mussels, beer emulsion, garlic bread

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

CRISPY FRENCH CHEESESTICKS 🥗
French mimolette cheese, puff pastry, truffle mayonnaise

CHARGRILLED LAMB RIBS 🍷
Lamb ribs confit, honey mustard, roasted beetroot



POTATO SKINS
Bacon and cheese, ranch dressing

CRUNCHY CALAMARI
Marinara sauce

REDHOT BUFFALO WINGS 🍷
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

PETITE SPANISH SARDINES 🍷👍
Pilsner beer batter, premium sardines, lemon



Soup & Salads

PACIFIC CLAM CHOWDER 12
Potatoes, bacon, white wine and rye sourdough on side

BURRATINA GAZPACHO 🥗 22
Chilled berries and tomato soup, quince, bell peppers, balsamic reduction, toast on side



SUPERFOODS SALAD 🥗 15
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

CLASSIC CAESAR SALAD 🍷 15
Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

Spruce up your salad with grilled chicken +6
or grilled trout +10

Mains

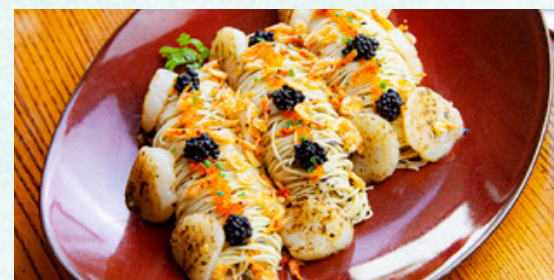
WILD MUSHROOM AGLIO OLIO 🥗
Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA 🍷
Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock

PAN SEARED FJORD TROUT
Mixed roe emulsion, Potato mousseline, enoki crisps, charred cauliflower

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

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



SPICED LAMB GOULASH 🍷
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with pita bread on side

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

WAGYU BEEF RIBEYE (300g) 58
Australian wagyu ribeye (mbs 4-5), chargrilled, balsamic mixed greens, confit potatoes, whole roasted garlic and red wine reduction (2 to share)



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

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

*Option to change sides to roasted vegetables

Burgers

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



WAGYU* 29
Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms

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, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

PULLED PORK RYE SOURDOUGH* 23
Tangy BBQ Sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette



*Option to change sides to roasted vegetables

Sides

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

ONION RING FRITTERS 🥗 8
Bbq sauce

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

SAUTÉED GARLIC KALE 🥗 8
Garlic slivers, toasted pine nuts

TRUFFLE MASH 🥗 8
Mushroom truffle paste, mashed potato

Sharing

BREW K Z PLATTER 🍷 52
Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



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

Pizzas (11 inch)

👉 We can do your pizza in a white or red base.
Your choice of toppings, including half and half, at the price of the higher cost topping.

TANDOORI CHICKEN 🍷 23
Potato, red chilli, red onion and raita




MEAT LOVERS 🍷 24
For the meat lovers. Pepperoni, garlic brats sausages and ham


TRUFFLED WILD MUSHROOM 24
Truffle essence, porcini, hon shimeji, white button and shitake mushrooms

HAWAIIAN 22
Honey-baked ham, pineapple and olives

Dessert

BLACK DIAMOND TRUFFLE  16
Black truffle ice cream, earl grey white chocolate mousse, Valrhona dark chocolate crumble, truffle essence





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



BREWERKZ ICE CREAM 12
Trio of ice cream, cinnamon crumble



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



B R E W E R K Z

Award-winning craft beer brewed in Singapore



BEER SAMPLERS \$18
Contains 4 glasses x 125ml

MADE WITH PASSION
SINGAPORE

SIGNATURE



GOLDEN ALE
4.9% ABV | 25 IBU | TIER ★
One of our 4 all-time favourites. Clean, crisp, golden hued ale. Biscuit maltiness accented by a smooth bitterness with a mild floral and citrus flavour.



PILSNER
5.3% ABV | 27 IBU | TIER ★★
One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.



INDIA PALE ALE
5.9% ABV | 50 IBU | TIER ★★
One of our 4 all-time favourites. 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 ★★
One of our 4 all-time favourites. Intense notes of fresh roasted coffee, chocolate and caramel, with oats to provide a silky smooth finish.

ISLANDER BREW



SIŁOSO BEACH LIME SEA SALT GOSE
3.4% ABV | 3 IBU | TIER ★★
A refreshing Gose brewed with sea salt and kaffir lime. Zesty flavours and hints of herbal sourness and salt.



TANJONG RIMAU YUZU NUTMEG WITBIER
4.8% ABV | 10 IBU | TIER ★★
This is a classic wheat beer with hints of nutmeg and coriander and a citrusy yuzu aroma.



FORT SIŁOSO CHOCOLATE VANILLA PORTER
4.5% ABV | 10 IBU | TIER ★★
Velvety in texture with a rich chocolatey flavour and hints of coffee and vanilla notes.



BUKIT MANIS JASMINE KOLSCH
4.8% ABV | 18 IBU | TIER ★★
Crisp, sparkling and slightly fruity with the aromatic hint of jasmine.

SEASONAL



CIRCUIT BREAKER NEW ENGLAND IPA
5.5% ABV | 25 IBU | TIER ★★★
A revolutionary substyle of IPA brewed with heaps of oats and wheat, creating a soft and silky mouthfeel. Exceptionally tropical with hints of mango, cempedak and pineapple.



RESIN BOMB DIPA
7.5% ABV | 80 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.



SANTA MONICA WEST COAST IPA
6.0% ABV | 50 IBU | TIER ★★★
An American classic from the West Coast that made IPAs popular. Tropical and piney hop noses and medium body with a drier finish.



AFTERBURNER PACIFIC PALE ALE
5.0% ABV | 25 IBU | TIER ★★
A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.

SPECIALS



MILDLY DARK MILD
3.4% ABV | 10 IBU | TIER ★
A refreshing malt-focused dark session ale with caramel and light roast character.



CASK IPA
5.9% ABV | 50 IBU | PINT 16
*Only available in pint
Savour an elegant bitterness on the palate. Crystal and caramel malts pairs nicely with the citrus, berry, pine and tropical floral notes from the hops. Served slightly warm and less carbonated.



SWEET CHERRY SOUR
3.4% ABV | 3 IBU | TIER ★
A deeply garnet tippie with charmingly pinky foam, loaded with refreshing cherry flavors.



GULA MELAKA IMPERIAL STOUT
9.0% ABV | 35 IBU | 330ml 16
*Only available in 330ml
Made with palm sugar from Melaka called 'Gula Melaka' for a beer that is deliciously dark, rich, roasted, silky and smooth. Aromas of coconut and Kopi C compliment its sticky flavours of dark chocolate, rum toasted nuts and hints of tobacco leaves.



UME SOUR
3.4% ABV | 3 IBU | TIER ★
A blend of flavours of "sour plum" soaked in Umeshu and refreshing tartness turn into a truly unique tippie



NITRO STOUT
5.5% ABV | 24 IBU | PINT 16
*Only available in pint
This is for you if you like a wholesome creamy head on your beer. Our classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles.



SUNSET PALE ALE
5.3% ABV | 43 IBU | TIER ★★
Deep golden in color, the aroma is dank and tropical with hints of musk melon, pine resin and blueberry. Flavor is complex, hoppy with solid bitterness.



SMOKED RYE DUNKEL
5.0% ABV | 20 IBU | TIER ★
A complex dark malty lager brewed with rye and a touch of smoke malt, reminiscent of traditional German rye bread.



LEMONADE DRAFT
Zero Alcohol | PINT 7 / JUG 16
Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the summer heat.

NON-BEER

Open to 6 pm 15% OFF beers!

	330 ml	480 ml	1.4 liters	4 liters
Tier	Stem	Pint	Jug	Tower
Tier ★	11	15	41	106
Tier ★★	12	16	44	113
Tier ★★★	13	17	47	120
Tier ★★★★	14	18	50	127