

BREW ERK Z

BREW ERK Z ONE FULLERTON

Brewerkz is a Singaporean award-winning restaurant and craft brewery brand.

Our food is a melting pot of modern European, classic American and Asian favorites.

Our craft beers are 100% brewed right here in Singapore using only the finest ingredients.

BITES



TRUFFLE CHEESE CROQUETTES
Gouda cheese, truffle honey, truffle mayo 22

NEW 'TORTILLA' CHIPS & SALSA
Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein. Served with a zesty salsa dip for the perfect guilt-free snack! 6

SALTED EGG MERMAID FISH 12
Salted egg yolk, curry leaf

CRISPY TOFU FRITTERS
Szechuan peppercorn, sesame 12

STEAK CUT FRIES
Double coated, 2 dips 14

SWEET POTATO FRIES
Crisp on the outside and moist on the inside 14

SHARING



BREW ERK Z PLATTER 74
 • Aburi beef cubes, red wine sauce
 • Tiger prawns, mango habanero sauce
 • Kombu truffle fries, truffle coulis
 • Assorted sausages, Brewerkz mustard
 • Crispy peppercorn chicken, curry mayo

SMALL PLATES

SPICY CHICKEN SATAY 22
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

MEMPHIS BABYBACK RIBS 20
Sautéed kale, memphis rub, smoky BBQ sauce

BEER CHILLI ROLL 16
Tarragon cocktail dip, ground beef, melted cheese

BABY SQUID & CALAMARI 18
Salt and pepper, sourplum mayo



CHARGRILLED LAMB RIBS 24
Lamb ribs confit, honey mustard, roasted beetroot

HOUSE SIGNATURES

COWBOY BURGER 29
Topped with crispy bacon, cheddar cheese and comes with homemade BBQ sauce on the side

IMPOSSIBLE™ BURGER
Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce 29



SHOGUN BURGER 39
Japanese OHMI A5 wagyu patty, Colby-Jack cheese, brioche bun, candied bacon

GOLDEN ALE FISH & CHIPS 29
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

TRUFFLED ANGEL HAIR (Served Chilled) 32
Scallops aburi, caviar-tobiko medley, sakura shrimp

KOMBU TRUFFLE FRIES
Kombu, grated parmesan, truffle coulis 18

REDHOT BUFFALO WINGS 23
Served with hot sauce.
Choice between spiciness level 1, 2 or 3



SUPER NACHOS
Assorted tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole 23
 + Cheese 3
 + Beer chilli / Impossible™ beer chilli
3

MEAT LOVERS PIZZA 28
Pepperoni, garlic brats sausages and ham

MARGHERITA PIZZA
Fresh mozzarella, sundried tomatoes, balsamic reduction and basil 25

TANDOORI CHICKEN PIZZA 28
Potato, red chilli, red onion and raita

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

FROM THE GRILL



WAGYU STEAK & FRITES 74
Wagyu ribeye mbs4-5, sidewinder fries, broccolini, red wine reduction

APPLE BACON PORK T-BONE 34
Apple bacon sauce, 5 onion chutney, confit potatoes

TURMERIC FRENCH CHICKEN 34
Grilled half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments
 Please allow 20 minutes for preparation

FOCACCILLA

Our unique house creation, a cross between focaccia and quesadilla!



NASI LEMAK 22
Rendang, ikan bilis, coconut

3-CHEESE TRUFFLE
Truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms 22

HEALTHIER

+ Grilled chicken 6
 + Grilled trout 10

SUPERFOODS SALAD
Kale, red cabbage, quinoa, feta cheese, pumpkin seeds in honey mustard vinaigrette 19

SOBA NOODLE SALAD
Soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette 19

HOT CLAY

LOUISIANA STYLE JAMBALAYA 28
Tiger prawns, smoked paprika chicken stew, butter pilaf rice and garlic brats

WAGYU BEEF BOWL 36
Boneless, braised in jamon serrano, served with root vegetables, egg confit, pilaf rice on side

GARLIC MUSHROOM CASARECCE 24
Sicilian casarecce pasta, mushroom medley, black garlic jam, seaweed cream sauce



PUGLIAN SEAFOOD STEW 36
Orecchiette pasta, fresh seafood medley, cilantro

SWEETS



CHOCOLATE LAVA CAKE
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
 Please allow 20 minutes for preparation 18

OATMEAL STOUT BEERAMISU
Savoiardi soaked in Oatmeal Stout, baileys and espresso coffee 16

SOUR CHERRY CRUMBLE
Walnut crumble, dark tart cherries, vanilla ice cream 16

BREW ERK Z ICE CREAM
Trio of ice cream, cinnamon crumble 16

BREWERKZ CRAFT BEERS





GOLDEN ALE
 4.9% ABV, 25 IBU | **TIER 1**
 English-style, malty, rounded bitterness




INDIA PALE ALE
 5.5% ABV, 50 IBU | **TIER 2**
 English-style, floral, malty




BOHEMIAN PILSNER
 5.0% ABV, 33 IBU | **TIER 2**
 Crisp, malty, clean bitterness




OATMEAL STOUT
 5.5% ABV, 25 IBU | **TIER 2**
 Coffee, caramel, roasty, smoky



LYCHEE AMBER LAGER
 5.0% ABV, 15 IBU | **TIER 2**
 Lychee, caramel, toast




RED BILLION PROBIOTIC RASPBERRY SOUR
 4.5% ABV, 0 IBU | **TIER 6**
 1 billion live probiotic cells, raspberries




CHAIN REACTION MODERN IPA
 5.0% ABV, 50 IBU | **TIER 3**
 Ripe mango, pineapple and pine




CIRCUIT BREAKER NEW ENGLAND IPA
 5.9% ABV, 25 IBU | **TIER 3**
 Mango, cempedak, pineapple




4AM DOUBLE IPA
 7.5% ABV, 80 IBU | **TIER 4**
 Resin, pineapple and mango




COPPER PLATE CASK IPA
 5.0% ABV, 50 IBU | **PINT 18**
**Only available in pint*
 Malty biscuity, orange




DREAM BLONDE ALE
 4.5% ABV, 18 IBU | **TIER 1**
 Passionfruit, mango, fresh-zest lemon, hints of pine needle



WITS AND WISDOM II ORANGE WITBIER
 4.5% ABV, 5 IBU | **TIER 1**
 Orange, cloves, black pepper, nutmeg



BIG MAN RYE IPA
 5.9% ABV, 45 IBU | **TIER 1**
 Intense orange with rye bread spicy overtones



THE SLINGER 1 WILD ALE
 6.1% ABV, 22 IBU | **STEM 24**
**Only available in stem*
 Bold barnyard funk, wild strawberry jam, and ripe pineapple




DEER KICK TROPICAL STOUT
 9.0% ABV, 48 IBU | **STEM 18**
**Only available in stem*
 Toasted coconut, caramel macchiato, and a sassy rum



BLACK KNIGHT NITRO IRISH STOUT
 4.1% ABV, 30 IBU | **PINT 17**
**Only available in pint*
 Mild coffee, dark chocolate and cocoa




LIGHTSPEED TRIPLE JUMP IPA
 10.0% ABV, 27 IBU | **STEM 21**
**Only available in stem*
 Hints of coconut, mango, apricot, pineapple jam, red berries and dank resins




MINT LYCHEE SPARKLING FIZZ 
 0% ABV | **PINT 8 / JUG 19**
 Refreshingly tart with lychee and citrus notes with a cooling aftertaste



NO.9 FRESH HOP SESSION IPA
 5.0% ABV, 50 IBU | **TIER 2**
 Stunning freshly picked hop aroma with intensely tropical and dank tones



NEW
KOPI-O STOUT
 9.0% ABV, 48 IBU | **STEM 16**
**Only available in stem*
 An enchanting coffee macchiato with hints of raisin



3 BROTHERS TRIPLE BERRY SOUR
 5.0% ABV, 1 IBU | **STEM 16**
**Only available in stem*
 Intense red berries



B CALM JASMINE AMBER LAGER
 4.5% ABV, 11 IBU | **TIER 1**
 Prominent Jasmine flowers 茉莉花香



POW WOW NON-ALCOHOLIC MODERN IPA
 Non-Alcoholic, 40 IBU | **TIER 1**
 Orange peel and tropical aromas


Happy Hour
Open to 6pm

15% OFF BEERS!



	Stem 330 ML	Pint 480 ML	Jug 1.4 L	Tower 4 L
TIER 1	13	17	47	130
TIER 2	14	18	50	137
TIER 3	15	19	53	145
TIER 4	16	20	56	152
TIER 5	17	21	59	160
TIER 6	18	22	62	167

Beer Samplers 4 x 125 ML



\$28*
PER SET

*Not applicable to any other promotions or privileges