

ONE FULLERTON



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.

Soup & Salads

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



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

SUPERFOODS SALAD 🥗 16
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette
Spruce up your salad with Roasted chicken +6 or Grilled trout +10

SMOKED MUSHROOM CAPPUCINO 🍄👍 13
White truffle foam, sauteed wild mushrooms, hazelnuts, toast on side

Appetizers

KOMBU TRUFFLE FRIES 🍷👍 16
Kombu, grated parmesan, truffle coulis

SUPER NACHOS 🥗👍 23
Tortilla chips topped with melted cheese, jalapenos, salsa, and guacamole
*Additional cheese +3
Additional beer chilli +3*

CRISPY PEPPERCORN CHICKEN 🍷👍 15
Szechuan spice, murukku, curry dip

PETITE SPANISH SARDINES 🍷👍 15
Pilsner beer batter, premium sardines, lemon



STUFFED CHORIZO SQUID 15
Local squid, chorizo, arugula, squid ink wafer

CHARCOAL GRILLED CHICKEN SATAY 17
Japanese cucumber, homemade cashew sauce

CRUNCHY CALAMARI 17
Marinara sauce

GOLDEN ALE BLUE MUSSELS 🍷👍 24
Seasonal blue mussels, beer emulsion, garlic bread

CHARGRILLED LAMB RIBS 🍷👍 20
Lamb ribs confit, honey mustard, roasted beetroot



RED HOT BUFFALO WINGS 🍷👍 19
Served with hot sauce. Choice between spiciness level 1, 2 or 3

PULLED PORK QUESADILLAS 🍷👍 20
Bbq pulled pork, fennel pork sausage, candied bacon, coleslaw dip

Mains

TRUFFLED SCALLOP PASTA 🍷👍 27
Scallops aburi, caviar-tobiko medley, sakura shrimp



WHITE TRUFFLE MUSHROOM RISOTTO 🍄 25
Smoked mushroom consomme, kataifi, forest mushrooms, truffle butter

SAKURA SHRIMP PASTA 25
Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock

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

WAGYU BOWL 🍷👍 32
Boneless, braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side



BUTTERMILK SOUTHERN FRIED CHICKEN 29
Cornish game hen, gingerflower mixed fruit salad, mashed potatoes, maple sriracha sauce on side

SPICED LAMB GOULASH 29
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices served with toast on side

HALF RACK SMOKED BABY BACK RIBS 🍷👍 34
Smoked spice marination, glazed with brewerkz bbq sauce, served with apple slaw and french fries

CHARGRILLED SAKURA PORK RACK 🍷👍 28
Apple bacon sauce, 5 onion chutney, pork lard



CHARCOAL GRILLED WAGYU RIBEYE (300g) 52
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

Burgers

TRUFFLED WILD MUSHROOM 27
Truffle-infused beef patty, forest mushrooms, American cheese, arugula and truffle mayo

AMERICAN COWBOY 28
Topped with crispy bacon, cheddar cheese, and comes with homemade bbq sauce

SHOGUN BURGER 🍷👍 38
Japanese OHMI A5 wagyu patty, colby-jack cheese, brioche bun, candied bacon



BLACK PEPPER WAGYU 30
Smoked, tellicherry black pepper, topped with red wine onions and sauteed mushrooms

IMPOSSIBLE 🥗👍 27
100% plant based meat patty, with mustard sauce, dill pickles, onion relish, tomatoes and lettuce

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.

3 CHEESE TRUFFLE FOCACCINA 🍄👍 35
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms



TANDOORI CHICKEN 🍷👍 25
Potato, red chilli, red onion and raita

MEAT LOVERS 🍷👍 25
Pepperoni, garlic brats sausages and ham

HAWAIIAN 23
Honey-baked ham, pineapple, jalapeno and sliced olives

Sharing

BAY AREA SEAFOOD PLATTER 58
· Canadian wild caught snow crab
· Hokkaido scallops carpaccio, yuzu ponzu
· Octopus leg galician style
· Sweet prawns, cocktail sauce
· Salmon tartare, caviar, aromatics, toast on side



BREW KZ PLATTER 🍷👍 48
Crispy french cheesesticks, buffalo wings, kombu truffle fries and calamari

SAUSAGE PLATTER 28
Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and brewerkz mustard on side

WHOLE FISH ROASTED WILD DOVER SOLE 🍷👍 38
Caper parsley brown butter, natural jus, potato chips and haricot fine beans



Sides

KFC (Korean Fried Cauliflower) 🥗👍 9
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame


SWISS ROSTI CHORIZO 🍷👍 9
Yukon gold potatoes, chorizo, sour cream




ONION RING FRITTERS 🥗 9
Bbq sauce


SWEET POTATO FRIES 🥗 9
Good old sweet potato fries, crisp on the outside and moist on the inside



Dessert


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



CHOCOLATE LAVA CAKE  16
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
Please allow 20 minutes for preparation ⌚

CEMPADAK CRÈME BRULÉE  14
Cempadak chutney, burnt cream, caramelised sugar


OATMEAL STOUT BEERAMISU   14
Savioardi soaked in oatmeal stout, baileys and espresso coffee


WINTER MELON SONATA  14
Fried sweet potato mochi, grass jelly, coconut pearls, wintermelon ice cream and grated peanut brittle

Kids Menu


Comes with choice of soda or Yakult, choice of desserts* and mystery door gift

GRILLED CHICKEN SKEWERS 12
Chicken, sausage in honey soya marinade, cherry tomatoes, pineapples and hashbrown on side

MAC & CHEESE IN CUBES  14
Macaroni & cheese croquettes, marinara sauce, candied bacon and apple coleslaw

PULLED BEEF MANTOU SLIDERS  16
Braised beef shortribs, garlic aioli, caramelised onions and curly fries on side



PORK FLOSS PIZZA  16
Mozzarella cheese, pork floss, Japanese mayonnaise, on white base

FISH & CHIPS 16
Battered fish fillet served with chips & white tartar sauce on side

*Choice of Desserts :

TRAFFIC LIGHT
Tri-coloured popsicle, yakult, fruit juice

ICE CREAM
Ask our server for available flavours

 Chef's Recommendation |  Vegetarian |  Cooked with beer

BREW K Z

Award-winning craft beer brewed in Singapore



BEER SAMPLERS \$22
Contains 4 glasses × 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.

SENTOSA BEER

 **NEW**
SILOSO 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.

 **NEW**
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.

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

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


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.

  
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.

 **OKTOBERFEST MALTY AMBER LAGER**
5.6% ABV | 24 IBU | Tier ★★
A pleasantly deep-ambered delight, enticing and rich with biscuity bread crust aroma and roasted hazelnut overtones, malty rich palate, and a balanced bitter aftertaste.

   
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.


SPECIALS

 **NEW**
IRISH DRY STOUT
4.1% ABV | 10 IBU | Tier ★★
A classic dry stout - freshly roasted coffee and cocoa character combined with lighter body and outstanding drinkability

 **NEW**
S'MORES PORTER
5.6% ABV | 30 IBU | Tier ★★
Enticingly complex and malty one brewed with cinnamon and house-baked Graham's Crackers.

 **NEW**
RASPBERRY SOUR
4.1% ABV | 0 IBU | Tier ★
A special one bringing back the defunct tradition of co-fermenting with brewing yeast and souring bacteria, then generously flavored with heaps of raspberry

 **ENIGMA PALE ALE**
5.6% ABV | 23 IBU | TIER ★★
Enigmatic. Elegant. Eloquent. An easy-going quencher with mysterious soul and aromas reminiscent of Cempedak and Muskmelon.

 **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.

 **PINEAPPLE MILKSHAKE IPA**
6.5% ABV | 45 IBU | 330ml 16
*Only available in 330ml
Looks like juice. Tastes like juice. Quaffs like juice. A Milkshake IPA with pineapple and lactose added.

NON-BEER

 **APPLE CIDER**
4.5% ABV | 0 IBU | Tier ★★
A classic semi-sweet cider proudly crafted in Singapore. Retains the flavor of fresh apples, yet fizzy and crushingly drinkable.

 **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.

Open to 6 pm 15% OFF beers!

	330 ml	480 ml	1.4 liters	4 liters
Tier	Stem	Pint	Jug	Tower
Tier ★	12	16	44	113
Tier ★★	13	17	47	120
Tier ★★★	14	18	50	127
Tier ★★★★★	15	19	53	134

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