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 & Galads

## BURRATINA GAZPACHO 🥌 🍅

Chilled berries and tomato soup, quince, bell peppers, balsamic reduction, toast on side



### **EXCLUSIVE** FRENCH ONION SOUP

Comte cheese, rye sourdough, chicken & oxtail broth

### CLASSIC CAESAR SALAD

Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

## SUPERFOODS SALAD

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

# Appelizers

## SUPER NACHOS

Tortilla chips topped with melted cheese, jalapenos, salsa, and guacamole

Additional cheese +3 Additional beer chilli +3

KOMBU TRUFFLE FRIES 🍮 🗯 Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN \* Szechuan spice, murukku, curry dip

PETITE SPANISH SARDINES 1



## **EXCLUSIVE ALMOND CRUSTED FOIE GRAS**

Pan-seared, ginger caramel, apple grapefruit, candied bacon

## **CHARCOAL GRILLED CHICKEN SATAY**

Japanese cucumber, homemade cashew sauce

## **CRUNCHY CALAMARI**

Marinara sauce

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

## CHARGRILLED LAMB RIBS

Lamb ribs confit, honey mustard, roasted beetroot



## RED HOT BUFFALO WINGS

Served with hot sauce. Choice between spiciness level 1, 2 or 3

## PULLED PORK QUESADILLAS \*\*

Bbq pulled pork, fennel pork sausage, candied bacon, coleslaw dip

## Mains

16

15

15

16

17

17

19

## TRUFFLED SCALLOP PASTA

Scallops aburi, caviar-tobiko medley, sakura shrimp



## EXCLUSIVE WHITE TRUFFLE MUSHROOM RISOTTO 25

Smoked mushroom consomme, kataifi, forest, mushrooms, truffle butter

## SAKURA SHRIMP PASTA

Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock

## GOLDEN ALE FISH & CHIPS 🔋 👈

Golden ale, beer-battered seasonal fish served with french fries and tartar sauce

## WAGYU BOWL :

Boneless, braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side



## JAMBALAYA STEW

Smoked paprika braised chicken leg, tiger prawns, smoked sausages and butter pilaf rice

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

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



## CHARCOAL GRILLED WAGYU RIBEYE (300g) 58

Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

# Rurgers

## TRUFFLED WILD MUSHROOM

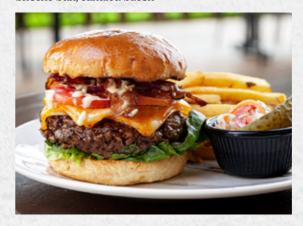
Truffle-infused beef patty, forest mushrooms, American cheese, arugula and truffle mayo

### **AMERICAN COWBOY**

Topped with crispy bacon, cheddar cheese, and comes with homemade bbg sauce

### EXCLUSIVE SHOGUN BURGER

Japanese OHMI A5 wagyu patty, colby-jack cheese, brioche bun, candied bacon



## IMPOSSIBLETM 🍮 :

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

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.

## EXCLUSIVE 3 CHEESE TRUFFLE FOCACCINA 45 16 35

Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms



## TANDOORI CHICKEN

Potato, red chilli, red onion and raita MEAT LOVERS

Honey-baked ham, pineapple, jalapeno and sliced olives

Pepperoni, garlic brats sausages and ham

# Sharing

## BREWERKZ PLATTER

28

Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



54

## **EXCLUSIVE BAY AREA SEAFOOD PLATTER**

- · Canadian wild caught snow crab
- Hokkaido scallops carpaccio, yuzu ponzu
- Octopus leg galican style
- Sweet prawns, cocktail sauce
- Hamachi sashimi, green pepper vinaigrette
- Aburi Snowfish Sashimi, Asian vinaigrette

## · Trout tartare, caviar aromatics, toast on side

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

## EXCLUSIVE WHOLE FISH ROASTED

WILD DOVER SOLE Caper parsley brown butter, natural jus, potato chips and haricot fine beans



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

EXCLUSIVE SWISS ROSTI CHORIZO Yukon gold potatoes, chorizo, sour cream



## ONION RING FRITTERS Bbq sauce

## SWEET POTATO FRIES

Good old sweet potato fries, crisp on the outside and moist on the inside

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

Exceptionally tropical with

hints of mango, cempedak

**RESIN BOMB DIPA** 

Light gold, full-bodied

7.5% ABV | 80 IBU | TIER \*\*\*

with a fruity aroma of citrus,

mango and white grapefruit.

The malt backbone eases

the bitterness across your

palate and drinks very

**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.

smoothly.

and pineapple.

soft and silky mouthfeel.

SPECIALS

## BLACK DIAMOND TRUFFLE 🐣 🗯



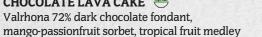
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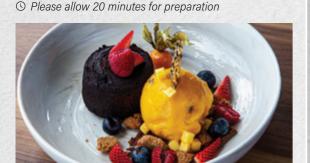
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Black truffle ice cream, earl grey white chocolate mousse, valrhona dark chocolate crumble, truffle essence



## CHOCOLATE LAVA CAKE 🍧





## OATMEAL STOUT BEERAMISU 🍧 📔

Savioardi soaked in oatmeal stout, baileys and espresso coffee



## WINTER MELON SONATA 45 1



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



SIGNATURE

**GOLDEN ALE** 

**PILSNER** 

bitterness

4.9% ABV | 25 IBU | TIER \*

favourites. Clean, crisp,

golden hued ale. Biscuit

maltiness accented by a

smooth bitterness with a

5.3% ABV | 27 IBU | TIER \*\*

favourites. Light notes of

honey and a crisp, perfect

One of our 4 all-time

balance of malt and

INDIA PALE ALE

One of our 4 all-time

5.9% ABV | 50 IBU | TIER \*\*

favourites. A malt-forward,

English-style IPA brewed

with all English malts for a

complexity that matches

the big, herbal, floral hop

**OATMEAL STOUT** 

One of our 4 all-time

fresh roasted coffee.

chocolate and caramel,

with oats to provide a

silky smooth finish.

5.5% ABV | 25 IBU | TIER \*\*

favourites. Intense notes of

character.

mild floral and citrus flavour.

One of our 4 all-time

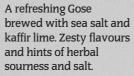
## ISLANDER BREW





## SILOSO BEACH

3.4% ABV | 3 IBU | TIER \*\*





# LIME SEA SALT GOSE





## **TANIONG 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.



## **BUKIT MANIS IASMINE KOLSCH** 4.8% ABV | 18 IBU | TIER \*\*

Crisp, sparkling and slightly fruity with the aromatic hint of iasmine.



# **FORT SILOSO**

CHOCOLATE **VANILLA PORTER** 4.5% ABV | 10 IBU | TIER \*\* Velvety in texture with a rich chocolatev flavour and hints of

coffee and vanilla notes.



## **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

A deep-amber delight enticing with biscuity bread crust aroma and hazelnut overtones, malty rich palate and balanced bitter aftertaste



### **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.



## **GULA MELAKA IMPERIAL STOUT**

9.0% ABV | 35 IBU | 330ml 16 \*Only available in 330ml

Brewed with palm sugar from Melaka, this is deliciously dark, rich, roasted, silky and smooth. Aromas of coconut, Kopi C and hints of tobacco leaves.



## **GULA MELAKA COCONUT** IMPERIAL STOUT

9.0% ABV | 44 IBU | 330ml 18 \*Only available in 330ml

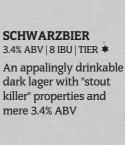
Imperial stout brewed with heaps of coconut and Gula Melaka that turn it into a deliciously cream of the crop liquid ondeh-ondeh.



## **CASK IPA**

5.9% ABV | 50 IBU | PINT 17 \*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.





## SAISON

5.9% ABV | 25 IBU | TIER \*

A moderately bitter Belgian-style ale with a dry finish and a spicy touch



## LOW-CARB ITALIAN PILS

5.0% ABV | 10 IBU | TIER \*

An emerging style fusing traditional European lagers with distinctive hoppy aromas. We bring it one step further - this contains 50% less residual sugar than our flagship lagers.



## 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.

## NON-BEER LEMONADE DRAFT

## HOPTROPIC LAGER 5.3% ABV | 30 IBU | TIER \*\* Not your typical lager with punchy pineapple, coconut, pine nose yet crisp and clean lingering bitterness.

## 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		120
Tier ***	14	18	50	127
Tier ****	15	19	53	134

## **MALTY AMBER LAGER** 5.3% ABV | 24 IBU | Tier \*\*

