

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 📔 🗯 Pilsner beer batter, premium sardines, lemon



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

22

12

15

16

GOLDEN ALE BLUE MUSSELS 📔 🗯 24 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

23

16

15

15

16

17

17

20

19

20

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 🔋 🗯 26 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 26 Smoked paprika braised chicken leg, tiger prawns, smoked sausages and butter pilaf rice

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

EXCLUSIVE CHARGRILLED SAKURA PORK RACK 1 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

Rungers

27

25

32

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

(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.

EXCLUSIVE 3 CHEESE TRUFFLE FOCACCINA 4 14 35

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



TANDOORI CHICKEN Potato, red chilli, red onion and raita

MEAT LOVERS Pepperoni, garlic brats sausages and ham

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



BREWERKZ PLATTER

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

28

27

38



27



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

Gides

sauce, white sesame

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



25

25

23

ONION RING FRITTERS 🥌 Bbg sauce

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

KFC (Korean Fried Cauliflower) 🐣 🖊

EXCLUSIVE SWISS ROSTI CHORIZO

Yukon gold potatoes, chorizo, sour cream

Tempura cauliflower florets, chipotle teriyaki

78

54

28

38

9

0

9



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



16

14

14

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



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



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





Award-winning craft beer brewed in Singapore



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.

330 m

Stem

12

13

14

15

180 m

Pint

16

17

18

19

Open to 6 pm 15% OFF beers!

Tier

Tier *

Tier **

Tier ***

Tier ****

5.5% ABV | 25 IBU | TIER **

favourites. Intense notes of

character.

mild floral and citrus flavour.

One of our 4 all-time



SILOSO BEACH

A refreshing Gose

and hints of herbal

sourness and salt.

LIME SEA SALT GOSE

3.4% ABV | 3 IBU | TIER **

brewed with sea salt and

kaffir lime. Zesty flavours

*

4.8% ABV | 10 IBU | TIER **

beer with hints of nutmeg

This is a classic wheat

and coriander and a

citrusy yuzu aroma.

TANIONG RIMAU

YUZU NUTMEG

WITBIER

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



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



PACIFIC PALE ALE 5.0% ABV | 25 IBU | TIER ** A classic pale ale with a

it leaves a refreshing









5.3% ABV | 30 IBU | TIER **

Not your typical lager with punchy pineapple, coconut, pine nose yet crisp and clean lingering bitterness.



IASMINE KOLSCH 4.8% ABV | 18 IBU | TIER ** Crisp, sparkling and slightly fruity with the aromatic hint of iasmine.





CHOCOLATE VANILLA PORTER Velvety in texture flavour and hints of coffee and vanilla notes.

with a rich chocolatey



14 liter

Jug

44

47

50

53

4.5% ABV | 10 IBU | TIER **

1 litar

Tower

113

120

127

134



BEER SAMPLERS \$22 Contains 4 glasses \times 125ml



SPECIALS

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 | 330m] 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.

SCHWARZBIER

3.4% ABV | 8 IBU | TIER 🗰 An appalingly drinkable dark lager with "stout killer" properties and mere 3.4% ABV

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



SAISON 5.9% ABV | 25 IBU | TIER *

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

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

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.