

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

EXCLUSIVE 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



EXCLUSIVE ALMOND CRUSTED FOIE GRAS 16
Pan-seared, ginger caramel, apple grapefruit, candied bacon

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



EXCLUSIVE 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



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 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) 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

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



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.

EXCLUSIVE 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

EXCLUSIVE 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

EXCLUSIVE WHOLE FISH ROASTED 🍷👍 38
WILD DOVER SOLE
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

EXCLUSIVE 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

EXCLUSIVE 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



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



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



BREW K Z

Award-winning craft beer brewed in Singapore



BEER SAMPLERS \$22
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

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.

TANJONG RIMAU YUZU NUTMEG WITBIER
4.8% ABV | 18 IBU | Tier **
This is a classic wheat beer with hints of nutmeg and coriander and a citrusy yuzu aroma.

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

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.

RESIN BOMB DIP
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.

SCHWARZBIER
3.4% ABV | 8 IBU | Tier *
An appallingly drinkable dark lager with "stout killer" properties and mere 3.4% ABV

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 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.

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

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.

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

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.

MANGO MILKSHAKE IPA V2
6.5% ABV | 20 IBU | 330ml 16
*Only available in 330ml
Another take on fruited milkshake IPAs with smoother bitterness, pronounced Kensington Pride mango flavors and a hint of vanilla. Contains lactose!

CASK IPA
5.9% ABV | 50 IBU | Tier **
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.

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.

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