ONE FULLERTON



OUR STORY

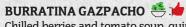
Brewerkz is Singapore's original craft brewery.

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



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 arilled 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

Pepperoni, garlic brats sausages and ham

Honey-baked ham, pineapple, jalapeno and sliced olives

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

BOF ALA CARTE 1 NOV 2021

SPECIALS

BLACK DIAMOND TRUFFLE 🐣 🗯



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



CHOCOLATE LAVA CAKE 🍧



14

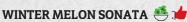
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley (1) Please allow 20 minutes for preparation



OATMEAL STOUT BEERAMISU 🍍 📔

Savioardi soaked in oatmeal stout, baileys and espresso coffee





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



. Chef's Recommendation | Key Vegetarian | Cooked with beer





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

character.

Open to 6 pm 15% OFF beers!

Tier

Tier *

Tier **

Tier ***

Tier ****

mild floral and citrus flavour.

One of our 4 all-time

ISLANDER BREW



SILOSO BEACH

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.



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.



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.

Stem

12

13

14

15

Pint

16

17

18

19



Jug

44

47

50

53

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.

Tower

113

120

127

134





AFTERBURNER PACIFIC PALE ALE 5.0% ABV | 25 IBU | TIER **

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

piney hop noses and

medium body with

a drier finish.

6.0% ABV | 50 IBU | TIER ***

An American classic from

the West Coast that made

IPAs popular. Tropical and

smoothly.

and pineapple.

soft and silky mouthfeel.

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

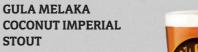
This is for you if you like a wholesome creamy head on your beer. Our classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles



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.



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

LOW-CARB

ITALIAN PILS

flagship lagers.

SAISON

5.0% ABV | 10 IBU | TIER *

with distinctive hoppy

5.9% ABV | 25 IBU | TIER *

A moderately bitter

a dry finish and a

spicy touch

Belgian-style ale with

An emerging style fusing

traditional European lagers

aromas. We bring it one step

further - this contains 50%

less residual sugar than our

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.

DCT TRIPLE NEIPA 10% ABV | 25 IBU | 330ml 17



As elusive as the meme that gave this beer it's name. Deceptively dangerous drinkability paired with overwhelming tropical character. A paradigm shift Brew King 2021 Second Prize winner

*Only available in 330ml

RYE IN PEACE **BALTIC PORTER**

7.5% ABV | 27 IBU | 330ml 15 *Only available in 330ml

This Baltic porter is fermented with lager yeast and brewed with traditional Russian staples - rye and buckwheat, that perfectly describe the mystifying Russian soul

NON-BEER

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.

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Zero Alcohol | PINT 7 / JUG 16 Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the

LEMONADE DRAFT

summer heat.

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



KWS MENU



Ask our server for avaliable flavours

*Complimentary drink, dessert and mystery toy are only applicable to 12 years and below.

stationery?