



## 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.

## Salads

### FJORD TROUT SOBA NOODLE SALAD 26

Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette



### CLASSIC CAESAR SALAD 15

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

### CHICKEN COBB SALAD 25

Mixed greens, pan-roasted chicken, bacon, avocado, blue cheese crumble, caramelized onions, cherry tomatoes and hardboiled egg  
Choice of dressing: low fat ranch, Asian vinaigrette, blue cheese

Spruce up your salad with grilled chicken +6  
or grilled trout +10

## Appetizers

### KOMBU TRUFFLE FRIES 17

Kombu, grated parmesan, truffle coulis

### SPICY CHICKEN SATAY 18

Grilled chicken skewers marinated with Asian spice, Japanese cucumber, homemade cashew sauce

### PETITE SPANISH SARDINES 15

Pilsner beer batter, premium sardines, lemon



### CRUNCHY CALAMARI 18

Marinara sauce

### REDHOT BUFFALO WINGS 19

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

### CRISPY PEPPERCORN CHICKEN 15

Szechuan spice, murukku, curry dip



### CHICKEN QUESADILLAS 18

Chipotle chicken, flour for tortillas, fresh salsa

### SUPER NACHOS 23

Tortilla chips topped with melted cheese, jalapenos, salsa, and guacamole  
+ Cheese 3  
+ Beer chilli 3



## Mains

### TRUFFLED SCALLOP PASTA 27

Scallops aburi, caviar-tobiko medley, sakura shrimp



### SAUSAGE PLATTER 28

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

### WAGYU BEEF BOWL 32

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



### GOLDEN ALE FISH & CHIPS\* 27

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

### SEAFOOD MARINARA 25

Tagliatelle, tomato base, grey shrimp, bay scallops and squid

### BACKYARD BBQ CHICKEN\* 29

Grilled chicken in bbq sauce, served with coleslaw and choice of side



### HALF RACK BABY BACK RIBS\* 35

Glazed with bbq sauce, served with coleslaw and choice of side

\*Choice of sides: french fries, roasted vegetables or white cheddar mashed potatoes

## Burgers

### AMERICAN COWBOY\* 27

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

### BLACK PEPPERCORN WAGYU\* 30

Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms



### MEXICANO\* 26

Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos and salsa on the side

### BISTRO\* 26

Blue cheese, sauteed onions and mushrooms, with ranch dressing on side

### TRUFFLED WILD MUSHROOM\* 26

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



### IMPOSSIBLE™\* 26

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

\*Choice of sides: french fries, roasted vegetables or white cheddar mashed potatoes

## Sides

### KFC (Korean Fried Cauliflower) 9

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

### DUCK FAT WEDGES 9

Handcut potato wedges cooked in duck fat and served with Japanese mayonnaise

### ONION RING FRITTERS 9

Bbq sauce

### SWEET POTATO FRIES 9

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

## 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.

### HAWAIIAN 23

Honey-baked ham, pineapple and olives

### TRUFFLED WILD MUSHROOM 25

Truffle essence, porcini, hon shimeji, white button and shitake mushrooms

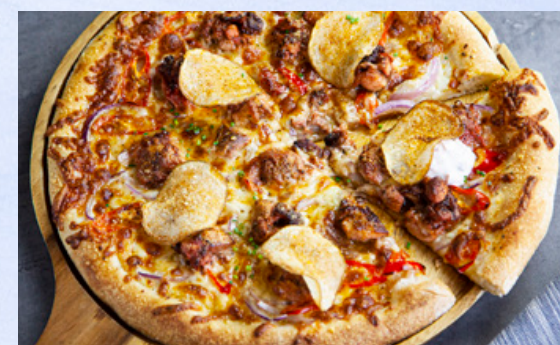


### MEAT LOVERS 25

For the meat lovers. Pepperoni, spicy sausage and ham

### TANDOORI CHICKEN 24

Potato, red chilli, red onion and raita



## Desserts

### BREWERKZ ICE CREAM 12

Trio of ice cream, cinnamon crumble

### OATMEAL STOUT BEERAMISU 12

Savioardi soaked in oatmeal stout, baileys and espresso coffee

### CHOCOLATE LAVA CAKE 14

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley

Please allow 20 minutes for preparation





# Wines

## SPARKLING

Prosecco, Extra Dry DOC, G 15 / B 78  
Santa Margherita, Veneto, Italy, NV

Brut, Ca'del Bosco, Cuvee B 90  
Prestige, NV, Franciacorta DOCG, Italy

## CHAMPAGNE

Brut, Henri Abele, NV, France B 90

## WHITES

Sauvignon Blanc, Montes G 14 / B 70  
Classic, Curico Valley, Chile, 2019

Sauvignon Blanc, Greywacke, B 80  
Marlborough, New Zealand, 2019

Riesling, Le Bohème Act One, B 95  
Australia, 2019

Pinot Grigio, Santa Margherita, B 85  
Italy, 2018

## ROSÉ

Rosé, Tempranillo, Garnacha, B 70  
Marques de Caceres, Rioja,  
Spain, 2017

## REDS

Merlot, De Bortoli Family G 14 / B 70  
Selection, Australia, 2019

Malbec, Kaiken Terroir Series, B 90  
Argentina, 2018

Pinot Noir, Misha's Vineyard B 116  
"The High Note", Central Otago,  
New Zealand, 2016

Syrah, Montes Alpha, B 78  
Colchagua Valley, Chile, 2017

Crianza, Tempranillo Blend, B 95  
Marques de Caceres, Rioja,  
Spain, 2015

# Cocktails

## SINGAPORE SLING

G 16 / J 42

Gin, cherry brandy, Cointreau,  
angostura, pineapple juice, lime  
juice, and grenadine

## LONG ISLAND ICE TEA

18

Vodka, gin, rum, tequila, triple sec,  
lemon juice and splash of Coke

## MOJITO

16

Rum, freshly squeezed lime, mint  
leaves, sugar, and a splash of soda

Lychee Mojito 17

Pineapple Mojito 17

Spiced Mojito 18

## PIÑA COLADA

16

Malibu, pineapple juice, pineapple  
slices, and cream

## NEGRONI

16

Gin, campari, rosso

## SANGRIA

18

Red wine, brandy, triple sec, and  
fruit punch

## LYCHEE MARTINI

16

Vodka, vermouth, and  
lychee liqueur

## MIMOSA

16

Sparkling wine and orange juice

## MARGARITA

G 16 / J 42

100% blue agave EL Destilador  
reposado tequila, and lime mix

## RUSTY NAIL

16

Drambuie, johnny walker red

## FRENCH 75

16

Sparkling wine, gin, lemon  
juice, sugar

## PALOMA

16

El Destilador reposado tequila,  
grapefruit and lime

# Spirits

## APERITIF

Pimm's 12  
Campari 12

## LIQUERS

Baileys 13  
Kahlúa 13  
D.O.M. Benedictine 14  
Drambuie 14  
Grand Marnier 14  
Jägermeister 14  
Midori 14  
Peach Schnapps 14  
Sambuca 13

## SHOOTERS

Sex on the Beach 11  
B-52 11  
Kamikaze 11  
Cement Mixer 11  
Brain Damage 11

## VODKA

Smirnoff Red Vodka 11  
Absolute Blue 17  
Grey Goose 17

## GIN

Gordon's Dry Gin 11  
Bombay Sapphire 16  
Tanqueray 16  
Hendricks 18

## RUM

Bacardi 11  
Captain Morgan 13  
Myers's 13  
Malibu 14

## TEQUILA

El Destilador Reposado 11  
Cuervo 1800 Anejo 14  
Patrón Silver 15

## SCOTCH/WHISKEY

Johnnie Walker Red Label 11  
Johnnie Walker Black Label 14  
Jameson 14  
Chivas Regal 14  
Glenmorangie 15  
Macallan 12 Year 16  
Glenfiddich 15

## BOURBON

Jim Beam 11  
Jack Daniel's 14  
Maker's Mark 14

## BRANDY/COGNAC

St. Rémy Napoléon 11  
Martel Cordon Bleu 26

# Mocktails

## BITTER LIME LEMON

9

Lime juice, lemonade, bitters

## CINDERELLA

9

Lime juice, pineapple juice,  
orange juice

## PUSSY FOOT

9

Grenadine, fruit punch, milk

## SUMMER COOLER

9

Pineapple juice, ginger ale

## SHIRLEY TEMPLE

9

Lime juice, lemonade, grenadine

## VIRGIN MOJITO

9

Mints, lime squeeze, sugar,  
soda water

## VIRGIN PINA COLADA

9

Pineapple juice, coconut syrup,  
cream, lime juice

## VIRGIN SUNRISE

9

Orange juice, grenadine syrup

## VIRGIN MARY

9

Tomato Juice, Spices, Lemon  
Juice, Tabasco, Worcestershire

## VIRGIN MARGARITA

9

Lime Mix, Strawberry or  
Mango Puree

# Others

## BOTTLED/SPARKLING WATER

Fiji water, San Pellegrino 6

## COFFEE/TEA

Black Coffee, Espresso 6

Double Espresso, Cappuccino, Latte 7

Iced Coffee, Iced Cappucino,  
Iced Latte 7

British Breakfast, Earl Grey, 7  
Marrakesh Mint, Pearl of the Orient,  
Chamomile Dream, and Lemon  
Ginger Mint\*

\*All tea served in a pot, freeflow.

## JUICES

Lime, Orange, Apple, Cranberry, 6  
Pineapple, Grapefruit, Tomato

## SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale, 5  
Iced Tea, Tonic, Root Beer,  
Soda Water

# BREW K Z

Award-winning craft beer  
brewed in Singapore

MADE  
WITH  
PASSION  
SINGAPORE

## SIGNATURE

BREWED IN  
Singapore  
\* SINCE 1997 \*

## SPECIALS



### GOLDEN ALE

4.9% ABV | 25 IBU | TIER \*

One of our 4 all-time favourites.  
Clean, crisp, golden hued ale. Biscuit  
malteness 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.



NEW

### CHAIN REACTION WEST COAST IPA

6.1% ABV | 50 IBU | TIER \*\*\*

An American classic from  
the West Coast that made  
IPAs all the rage. This style  
is on the drier side with a  
medium to light body to let  
the tropical and piney hops  
shine through like the  
California sun.



### 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.



NEW

### OKTOBERFEST MALTY AMBER LAGER

5.3% ABV | 24 IBU | Tier \*\*

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



### 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.

## BEER SAMPLERS \$20

Contains 4 glasses × 125ml



## OPEN TO 6 PM 15% OFF BEERS!

Tier	Stem (330ml)	Pint (480ml)	Jug (1.4 liters)
Tier *	12	16	44
Tier **	13	17	47
Tier ***	14	18	50
Tier ****	15	19	53

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