

SINGAPORE INDOOR STADIUM



Brewerkz is an award-winning craft brewery, a Made With Passion brand and Singapore's longest-running craft brewery experience.

Our craft beers are 100% brewed right here in Singapore using only the finest quality ingredients.

Our food is a modern European and Asian melting pot. Our identity is flavour, our culture is local coming together via seasonal and sustainable produce.

Soup & Salads

PACIFIC CLAM CHOWDER Potatoes, bacon, white wine and rye sourdough on side

SUPERFOODS SALAD 🀣 Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette



FJORD TROUT SOBA NOODLE SALAD 25 Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

CLASSIC CAESAR SALAD 🗯 Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

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

Appetizers

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



KOMBU TRUFFLE FRIES 🏾 🍧 🇯 Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN Szechuan spice, murukku, curry dip

CHICKEN SATAY Grilled chicken skewers, japanese cucumber, homemade cashew sauce

CHARGRILLED LAMB RIBS 🗯 18 Lamb ribs confit, honey mustard, roasted beetroot



QUESADILLAS (3 little pigs) BBQ pulled pork, fennel pork sausage, candied bacon, coleslaw dip

CRUNCHY CALAMARI Marinara sauce

12

15

15

REDHOT BUFFALO WINGS 🗯 Served with hot sauce. Choice between spiciness level of 1, 2 or 3

PETITE SPANISH SARDINES 🔋 🗯 Pilsner beer batter, premium sardines, lemon



Mains

22

16

15

16

19

17

18

14

WILD MUSHROOM AGLIO OLIO 🀣 Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA 🛛 🗯 Taglierini, sakura shrimp, cured sausage paste, shellfish stock

TRUFFLED SCALLOP PASTA Scallops aburi, caviar-tobiko medley, sakura shrimp and chilled pasta



JAMBALAYA STEW 🍟 ⊯ Smoked paprika chicken stew, tiger prawns, smoked sausages and butter pilaf rice

WAGYU BRAISED BEEF SHORTRIBS Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips

GOLDEN ALE FISH & CHIPS* 🔋 ┢ Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce



CRISPY PORK KNUCKLE Sauerkraut, fluffed potatoes, goma mixed salad and spicy tangy sauce on side (serves 2 to 3) O Please allow 20 minutes for preparation



HALF RACK BABY BACK RIBS* Glazed with bbg sauce, served with coleslaw and french fries

*Option to change sides to roasted vegetables

Burgers

AMERICAN COWBOY* 22 Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce



WAGYU*

24

26

26

32

26

38

32

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

MEXICANO* 📔

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

IMPOSSIBLE^{TM*} 🥌 🗯

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

FALAFEL SANDWICH* 🥌

Chickpeas patty topped with avocado, tomatoes, shredded lettuce and white tartar sauce

BREWERKZ 'CHICKEN OUT' KIEV BURGER*

Soy based meatless patty, marinated with herbs, garlic-parsley butter, anchovy mayonnaise



*Option to change sides to roasted vegetables



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

ONION RING FRITTERS Bbq sauce

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

SAUTÉED GARLIC KALE 🀣 Garlic slivers, toasted pine nuts

TRUFFLE MAC & CHEESE Parmigiano reggiano, mushroom truffle paste

Thef's Recommendation Keepertarian Cooked with beer

Sharing

BREWERKZ PLATTER 📜

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



52

SAUSAGE PLATTER 28 Trio of sausages, served with saukeraut, pickles, mash potato and mustard SG WINGS PLATTER 28 Ayam penyet, tandoori chicken, shrimp paste chicken (har cheong gai), buffalo wings Rise & Shine 20 PULLED PORK RYE SOURDOUGH 25 Tangy BBQ sauce, apple slaw, jalapenos, curly fries and kale salad with honey mustard vinaigrette **CROFFLE EGGS BENEDICT** 25

Available till 5pm Croissant waffle, house cured pork belly, hollandaise and potato croquettes on side



BREWERKZ ULTIMATE BREAKFAST
Available till 5pm
Scrambled eggs, streaky bacon, garlic brats, garden
greens, potato hash, grilled tomatoes, baked beans
and rye sourdough

Dessert

CHOCOLATE LAVA CAKE 5 1	14
BREWERKZ ICE CREAM Trio of ice cream, cinnamon crumble	12
OATMEAL STOUT BEERAMISU 4 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	12

26



29 26 25

27

BIS ALA CARTE 9 MAY 2022





Red base: Tomato sauce and mozzarella

OUATTRO FORMAGGI PIZZA 🍧 Tomato, gorgonzola cheese, taleggio cheese, mozzarella cheese, mimolette cheese



MARGHERITA 🐣 Fresh mozzarella, sun dried tomatoes and basil



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



ho We are happy to do your order in half and half (priced at the higher cost option).

📜 Chef's Recommendation | 🥗 Vegetarian | 🍟 Cooked with beer

TRY OUR SPENT GRAIN PIZZA DOUGH!

Choose our special spent grain dough for that added craft brewery experience. Made using grains used in our Oatmeal Stout, the result is a crust that is delicious, nutritious and sustainable



White base: Garlic, oregano, olive oil and mozzarella

MEAT LOVERS 🗯 For the meat lovers. Pepperoni, garlic brats sausages and ham



TRUFFLED WILD MUSHROOM 🍧 Truffle essence, porcini, hon shimeji, white button and shitake mushrooms



TANDOORI CHICKEN 🗯 Potato, red chilli, red onion and raita

All images are for illustration purposes only.



All prices are subject to 10% service charge and prevailing GST.

24

22

22

• B R E W E R K Z •



aroma.

GOLDEN ALE 4.9% ABV | 25 IBU | TIER 1 One of our 4 all-time favourites. Malty biscuity crispness with smooth bitterness and mild floral





24

24

23

BREWERKZ

아무트

INDIA PALE ALE 5.9% ABV | 50 IBU | TIER 2

One of our 4 all-time favourites. A classic English-style beer with distinctive malt-forward complexity and lasting bitterness.



AFTERBURNER

PACIFIC PALE ALE

5.0% ABV | 25 IBU | TIER 2

it leaves a refreshing

and pine aftertaste.

A classic pale ale with a

distinct hoppy fragrance,

lip-smacking honeydew



7.5% ABV | 80 IBU | TIER 4 Fiercely bitter dry and tropical treat for hop-centric hopheads.

5.3% ABV | 27 IBU | TIER 2 One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.

CHAIN REACTION WEST COAST IPA 6.1% ABV | 50 IBU | TIER 3

A hop-forward American-style IPA. Bold hop aroma, piney with tropical notes.



OPEN TO 6PM 15% OFF BEERS!

	330 ml	480 ml	1.4 liters	4 lite
Tier	Stem	Pint	Jug	Tow
Tier 1	12	16	44 ()	11
Tier 2	13	17 🤇	47	12
Tier 3	14	18	50	12
Tier 4	15	19	53	13
Tier 5	16	20	56	14
Tier 6	17	21	59	14



AVE FEVE











PILSNER



BREWERKZ BREWERKZ

BEER SAMPLERS \$24

Contains 4 glasses \times 125ml



BREWED WITH NEWATER, S'PORE'S ULTRA-HIGH GRADE RECYCLED WATER

NEWBREW TROPICAL BLONDE ALE

5% ABV | 15 IBU | TIER 1

NEW

CRAF

A modern blonde ale with a distinct fragrance that leaves a smooth, toasted honey-like aftertaste.



WORLD'S FIRST **GUT-FRIENDLY PROBIOTIC BEER! BRAND NEW FLAVOUR!**

YELLOW BILLION MANGO PASSIONFRUIT PROBIOTIC SOUR 4.5% ABV | 0 IBU | TIER 5

A stunning mango deep-yellow sour beer, packed with a fruity freshness of tart mangoes and passionfruit, delivering an explosive tangy punch in every sip.

WORLD'S FIRST **GUT-FRIENDLY PROBIOTIC BEER**

RED BILLION PROBIOTIC RASPBERRY SOUR 4.5% ABV | 0 IBU | TIER 5

A pinky-red tangy tipple with refreshing raspberry flavors and a healthy dose of live probiotic.



NITRO STOUT 5.5% ABV | 24 IBU | PINT 17 *Only available in pint

Silky mouthfeel creamy head and full house of freshly roasted coffee aroma



FORT SILOSO CHOCOLATE VANILLA PORTER 4.5% ABV | 10 IBU | TIER 2

Velvety in texture with a rich chocolatey flavour and hints of coffee and vanilla notes.

NEW TWILIGHT ZONE DNEIPA

7.5% ABV | N/A IBU | TIER 6 A creatively appropriated Belgian heritage jumbled with modern fad brewing techniques resulting a one-of-a-kind double NEIPA loaded with scrumptious fruit punch



CASK IPA 5.9% ABV | 50 IBU | PINT 17

*Only available in pint

Elegant hoppy aromas and rounder body with floral notes. Served less carbonated and traditionally slightly warm.

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Restaurants & Microbreweries • B R E W E R K Z S I N G A P O R E

KLOS MENU

Comes with one drink (choice of juice, Yakult or soda), dessert (choice of popsicle or ice cream) and a surprise gift*.

12 GRILLED CHICKEN SKEWERS

Chicken, sausage in honey soya marinade, cherry tomatoes, pineapples and hashbrown on side

16

PULLED BEEF MANTOU SLIDERS

Braised beef shortribs, garlic aioli, caramelised onions and curly fries on side

14 MAC & CHEESE IN CUBES

Macaroni & cheese croquettes, marinara sauce, candied bacon and coleslaw

16 PORK FLOSS PIZZA

Mozzarella cheese, pork floss, Japanese mayonnaise, on white base



GET A FREE TURN AT OUR CAPSULE TOY MACHINE! &

End your kid's meal with a mystery gift, will you win a surprise toy or stationery?

Choice of Dessert: TRAFFIC LIGHT

Å

Tri-coloured popsicle, yakult, fruit juice

ICE CREAM Ask our server for avaliable flavours

16

FISH & CHIPS

Battered fish fillet

served with chips

and white tartar sauce on side

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