

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.

Beer Nibbles

EXCLUSIVE JICAMA & LOTUS ROOT CHIPS 🌱 6
Chili, lime, salt

Soup & Salads

FRENCH ONION SOUP 12
Comté cheese, rye sourdough, chicken & oxtail broth

SUPERFOODS SALAD 🌱 16
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette



CLASSIC CAESAR SALAD 15
Romaine lettuce and mizuna, anchovy dressing, hard-boiled egg, croutons and parmesan chips
Spruce up your salad with roasted chicken +6 or grilled trout +10

Appetizers

EXCLUSIVE 7-HERBED CRAB CAKE 🍷 28
Blue swimmer's crab, sushi quinoa, local herbs, assam dip



KOMBU TRUFFLE FRIES 🌱 🍷 17
Kombu, grated parmesan, truffle coulis

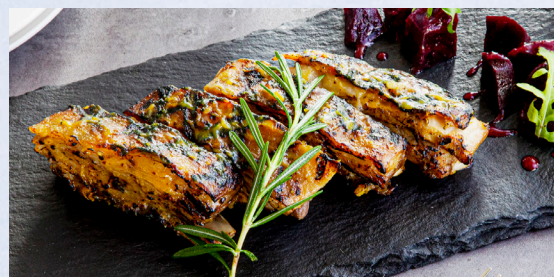
EXCLUSIVE MISS PIGGY'S EARS 15
Habanero spice, mango-lime coulis, pickles

EXCLUSIVE TRIPLE GARLIC PORK RIBEYE 🍷 18
Garlic teriyaki sauce, garlic chips, black garlic jam, pickled cucumber

PETITE SPANISH SARDINES 🍷 15
Pilsner beer batter, premium sardines, lemon

REDHOT BUFFALO WINGS 19
Served with hot sauce. Choice between spiciness level of 1,2 or 3

CHARGRILLED LAMB RIBS 🍷 22
Lamb ribs confit, honey mustard, roasted beetroot



CHICKEN SATAY 18
Grilled chicken skewers, japanese cucumber, homemade cashew sauce

CRISPY PEPPERCORN CHICKEN 15
Szechuan spice, murukku, curry dip

CRUNCHY CALAMARI 18
Marinara sauce

SUPER NACHOS 🌱 🍷 23
Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole
*Additional cheese +3
Additional beer chilli +3*



Mains

TRUFFLED SCALLOP PASTA 🍷 28
(SERVED CHILLED)
Scallops aburi, caviar-tobiko medley, sakura shrimp

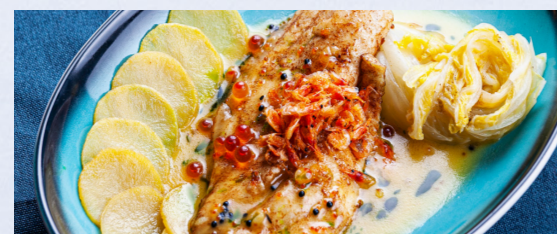
EXCLUSIVE CACIO E PEPE with 🍷 28
PAN-ROASTED QUAIL
Homemade cheese pasta, red kampot pepper, parmigiano reggiano, lemon



SAKURA SHRIMP PASTA 25
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS 🍷 26
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce

EXCLUSIVE MANGROVE RED SNAPPER 🍷 30
Seaweed butter, dashi beurre blanc, napa cabbage, sakura shrimp



HALF RACK BABY BACK RIBS 35
Glazed with bbq sauce, served with coleslaw and french fries

WAGYU BEEF BOWL 32
Boneless, braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side

CHARCOAL GRILLED WAGYU RIBEYE (300g) 🍷 62
Aus wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter, red wine sauce

EXCLUSIVE TURMERIC FRENCH POULET 🍷 28
Boneless half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments



SPICED LAMB GOULASH 28
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, toast on side

CHARGRILLED SAKURA PORK RACK 🍷 28
Apple bacon sauce, 5 onion chutney, pork lard, roasted potatoes

Burgers

AMERICAN COWBOY 🍷 28
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce



IMPOSSIBLE™ 🌱 27
100% plant-based, mustard sauce, cheddar, dill pickles, onion relish, tomatoes, lettuce

PULLED PORK RYE SOURDOUGH 25
Bbq sauce, apple slaw, jalapeños, curly fries, kale salad in honey mustard vinaigrette

Pizzas (11 inch)

🍷 We can do your pizza in white or red base or half and half, except for the foccacia.

3 CHEESE TRUFFLE FOCACCINA 🌱 🍷 38
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms



MEAT LOVERS 25
Pepperoni, garlic brats sausages and ham

TANDOORI CHICKEN 25
Potato, red chili, red onion and raita

MARGHERITA 🌱 23
Fresh mozzarella, sundried tomatoes, balsamic reduction & basil

Sharing

BREWERKZ PLATTER 54
Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



SAUSAGE PLATTER 28
Trio of sausages, served with sauerkraut, pickles, mash potato and mustard

Sides

EXCLUSIVE TRUFFLE CHEESE CROQUETTES 🌱 🍷 14
Gouda cheese, truffle honey, truffle mayo



EXCLUSIVE GRILLED BROCCOLINI 🌱 9
Smoked oil, almond flakes, orange zest

KFC (Korean Fried Cauliflower) 🌱 🍷 9
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

SWEET POTATO FRIES 🌱 9
Good old sweet potato fries, crisp on the outside and moist on the inside

EXCLUSIVE IMPOSSIBLE™ BEER CHILI BOWL 🌱 🍷 11
Ancho chile, bell peppers, golden ale, tortilla chips on side



Desserts

EXCLUSIVE **NAOMI** 🍷
Raspberry lychee entremet, sorrel granite, juniper parfait, berries



CEMPEDAK CREME BRULEE 🍷
Cempedak chutney, burnt cream, caramelised sugar



EXCLUSIVE **HAZELNUT CHOCOLATE TART**
Caramel, rum & raisin ice-cream, spent grains earl grey crumble



CHOCOLATE LAVA CAKE 🍷
Valrhona chocolate, mango-passionfruit sorbet
⌚ Please allow 20 minutes for preparation



OATMEAL STOUT BEERAMISU 🍷
With oatmeal stout, baileys and espresso



Award-winning craft beer brewed in Singapore



Singapore's original craft brewery



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 aroma.



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



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.



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.



CIRCUIT BREAKER NEW ENGLAND IPA
5.5% ABV | 25 IBU | TIER 3
Outstandingly fruity and crushable almost juice-like with hints of mango, pineapple and cempedak.



MARVELOUS MELANGE OF MYSTERY
7.5% ABV | N/A IBU | TIER 6
What could be more pretentious than a Belgian Double NEIPA served on nitro? Perhaps adding a sip of key lime juice to round out the body?



PILSNER
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.



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.



OATMEAL STOUT
5.5% ABV | 25 IBU | TIER 2
One of our 4 all-time favourites. Intense fresh roasted coffee, chocolate, caramel and oats.



AFTERBURNER PACIFIC PALE ALE
5.0% ABV | 25 IBU | TIER 2
A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine 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.

Open to 6 pm 15% OFF beers!

BEER SAMPLERS \$26

Contains 4 glasses x 125ml

	330 ml	480 ml	1.4 liters	4 liters
	Stem	Pint	Jug	Tower
Tier 1	13	17	47	120
Tier 2	14	18	50	127
Tier 3	15	19	53	134
Tier 4	16	20	56	141
Tier 5	17	21	59	148
Tier 6	18	22	62	155