



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

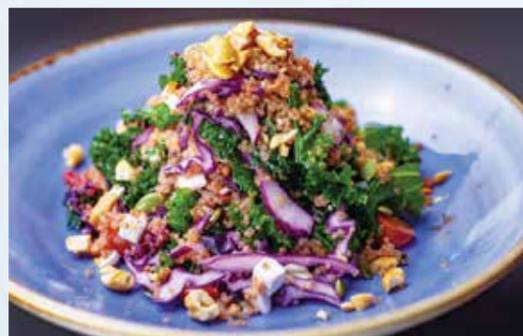
Our craft beers are 100% brewed right here in Singapore using only the finest quality ingredients.

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** 12  
Potatoes, bacon, white wine and rye sourdough on side

**SUPERFOODS SALAD** 15  
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** 15  
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** 22  
Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole  
+ Cheese 3  
+ Beer chilli 3



**KOMBU TRUFFLE FRIES** 16  
Kombu, grated parmesan, truffle coulis

**CRISPY PEPPERCORN CHICKEN** 15  
Szechuan spice, murukku, curry dip

**CHICKEN SATAY** 16  
Grilled chicken skewers, japanese cucumber, homemade cashew sauce

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



**QUESADILLAS (3 little pigs)** 19  
BBQ pulled pork, fennel pork sausage, candied bacon, coleslaw dip

**CRUNCHY CALAMARI** 17  
Marinara sauce

**REDHOT BUFFALO WINGS** 18  
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

**PETITE SPANISH SARDINES** 14  
Pilsner beer batter, premium sardines, lemon



## Mains

**WILD MUSHROOM AGLIO OLIO** 22  
Roasted garlic, arugula, forest mushrooms

**SAKURA SHRIMP PASTA** 24  
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

**TRUFFLED SCALLOP PASTA** 26  
(SERVED CHILLED)  
Scallops aburi, caviar-tobiko medley, sakura shrimp



**JAMBALAYA STEW** 26  
Smoked paprika chicken stew, tiger prawns, smoked sausages and butter pilaf rice

**WAGYU BRAISED BEEF SHORTRIBS** 32  
Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips

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



**CRISPY PORK KNUCKLE** 38  
Sauerkraut, fluffed potatoes, goma mixed salad and spicy tangy sauce on side (serves 2 to 3)  
⌚ Please allow 20 minutes for preparation



**HALF RACK BABY BACK RIBS** 32  
Glazed with bbq sauce, served with coleslaw and french fries

*\*Option to change sides to roasted vegetables*

## Burgers

**AMERICAN COWBOY\*** 27  
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce



**WAGYU\*** 29  
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

**IMPOSSIBLE™\*** 25  
Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

**FALAFEL SANDWICH\*** 20  
Chickpeas patty topped with avocado, tomatoes, shredded lettuce and white tartar sauce

**PULLED PORK RYE SOURDOUGH** 25  
Tangy BBQ sauce, apple slaw, jalapenos, curly fries and kale salad with honey mustard vinaigrette



*\*Option to change sides to roasted vegetables*

## Sharing

**BREW K Z PLATTER** 52  
Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa



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

**SG WINGS PLATTER** 28  
Ayam penyot, tandoori chicken, shrimp paste chicken (har cheong gai), buffalo wings

## Sides

**KFC (Korean Fried Cauliflower)** 8  
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

**ONION RING FRITTERS** 8  
Bbq sauce

**SWEET POTATO FRIES** 8  
Good old sweet potato fries, crisp on the outside and moist on the inside.

**SAUTÉED GARLIC KALE** 8  
Garlic slivers, toasted pine nuts

**TRUFFLE MAC & CHEESE** 9  
Parmigiano reggiano, mushroom truffle paste

## Dessert

**CHOCOLATE LAVA CAKE** 14  
Valrhona chocolate, mango-passionfruit sorbet  
⌚ Please allow 20 minutes for preparation



**BREW K Z ICE CREAM** 12  
Trio of ice cream, cinnamon crumble

**OATMEAL STOUT BEERAMISU** 12  
With oatmeal stout, baileys & espresso

# TRADITIONAL Wood-Fired — PIZZA OVEN —



## Red base:

Tomato sauce and mozzarella

### QUATTRO FORMAGGI PIZZA

Tomato, gorgonzola cheese, taleggio cheese, mozzarella cheese, mimolette cheese

24



### MARGHERITA

Fresh mozzarella, sun dried tomatoes and basil

22



### HAWAIIAN

Honey-baked ham, pineapple, jalapeno and sliced olives

22



## 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

24



### TRUFFLED WILD MUSHROOM

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

24



### TANDOORI CHICKEN

Potato, red chilli, red onion and raita

23



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

 Chef's Recommendation |  Vegetarian |  Cooked with beer

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

# BREW K Z

Award-winning craft beer brewed in Singapore

MADE WITH PASSION SINGAPORE



### 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.



NEW

### WITS AND WISDOM BIÈRE BLANCHE

4.8% ABV | 8 IBU | TIER 2

This is a classic wheat beer with hints of nutmeg and coriander and a citrusy yuzu aroma.



NEW

### MOO BROTHERS VANILLA MILK STOUT

5% ABV | 20 IBU | TIER 3

Brewed using lactose that balances roasty macchiato-like flavours with a silky mouthfeel, it has a tempting vanilla aroma with hints of prunes, liquorice, and flavours of candied berries.



NEW

### OKTOBERFEST

5.6% ABV | 22 IBU | TIER 2

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



### 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.



### 4AM DOUBLE IPA

7.5% ABV | 80 IBU | TIER 4

Fiercely bitter dry and tropical treat for hop-centric hopheads.



### 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.



NEW

### LIGHTSPEED TRIPLE JUMP

10% ABV | N/A IBU | PINT 30  
\*Only available in pint

A modern triple IPA, be ready to experience a tropical fruit space jump with hints of coconut, mango, pineapple and dank herbal backbone. Superbly well balanced with a high drinkability.



### 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.



### 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.



### OATMEAL STOUT

5.5% ABV | 25 IBU | TIER 2

One of our 4 all-time favourites. Intense fresh roasted coffee, chocolate, caramel and oats.



### 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.

Open to 6 pm 15% off beers!



BEER SAMPLERS \$24

Contains 4 glasses x 125ml

	330 ml	480 ml	1.4 liters	4 liters
Tier	Stem	Pint	Jug	Tower
Tier 1	12	16	44	121
Tier 2	13	17	47	128
Tier 3	14	18	50	136
Tier 4	15	19	53	143
Tier 5	16	20	56	151
Tier 6	17	21	59	158

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# KIDS 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



## 16 PORK FLOSS PIZZA

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



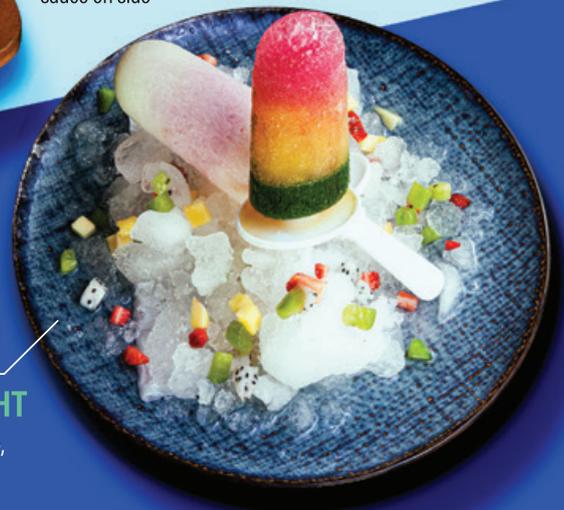
## 14 MAC & CHEESE IN CUBES

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



## 16 FISH & CHIPS

Battered fish fillet served with chips and white tartar sauce on side



Choice of Dessert:

### TRAFFIC LIGHT

Tri-coloured popsicle, yakult, fruit juice

### ICE CREAM

Ask our server for available flavours



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?

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