



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.

Appetizers

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 🍷👍
Pilsner beer batter, premium sardines, lemon



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

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



EXCLUSIVE WHITE TRUFFLE MUSHROOM RISOTTO
Smoked mushroom consommé, kataifi, forest mushrooms, truffle butter

SAKURA SHRIMP PASTA
Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock

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

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



HALF RACK SMOKED BABY BACK RIBS 🌱👍
Smoked spice marination, glazed with brewerkz bbq sauce, served with apple slaw and french fries

CHARCOAL GRILLED WAGYU RIBEYE (300g)
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction



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

Burgers

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 bbq sauce

EXCLUSIVE SHOGUN BURGER 🌱👍
Japanese OHMI A5 wagyu patty, colby-jack cheese, brioche bun, candied bacon



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

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



Sides

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

EXCLUSIVE SWISS ROSTI CHORIZO 🌱👍
Yukon gold potatoes, chorizo, sour cream

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

ONIONS RINGS FRITTERS 🌱👍
Bbq sauce

Sharing

SEAFOOD PLATTER 🌱👍
· 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 the side



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

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

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.

3 CHEESE TRUFFLE FOCACCINA 🌱👍
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

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


Dessert

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




CHOCOLATE LAVA CAKE  16
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
⌚ Please allow 20 minutes for preparation



OATMEAL STOUT BEERAMISU  14
Savioardi soaked in oatmeal stout, baileys and espresso coffee



WINTER MELON SONATA  14
Fried sweet potato mochi, grass jelly, coconut pearls, wintermelon ice cream and grated peanut brittle





Award-winning craft beer brewed in Singapore

BREWERY




Singapore's original craft brewery

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.





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.





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




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.




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

A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.





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.





JUBILEE EDITION LYCHEE PALE ALE
5% ABV | 15 IBU | TIER 2

An approachable pale ale with light caramel overtones and a lip-smacking lychee forefront.





PILSNER
5.3% ABV | 27 IBU | TIER 3

One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and 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.




MILDLY DARK MILD
3.4% ABV | 10 IBU | TIER 1
**Only available in pint*

A refreshing malt-focused dark session ale with caramel and light roast character.





4AM DOUBLE IPA
7.5% ABV | 80 IBU | TIER 4

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




OATMEAL STOUT
5.5% ABV | 25 IBU | TIER 2

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





SMOKED RYE DUNKEL
5% ABV | 20 IBU | TIER 1

A complex dark malty lager brewed with rye and a touch of smoke malt, reminiscent of traditional German rye bread.



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.



NITRO STOUT
5.5% ABV | 24 IBU | PINT 18
**Only available in pint*

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

Open to 6 pm 15% off beers!

BEER SAMPLERS \$26

Contains 4 glasses × 125ml



	330 ml	480 ml	1.4 liters	4 liters
Tier	Stem	Pint	Jug	Tower
Tier 1	13	17	47	130
Tier 2	14	18	50	137
Tier 3	15	19	53	145
Tier 4	16	20	56	152
Tier 5	17	21	59	160
Tier 6	18	22	62	167

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



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



16

FISH & CHIPS

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



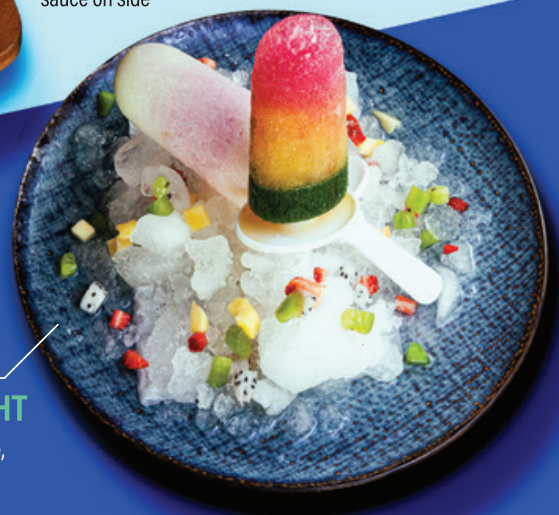
Choice of Dessert:

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.