

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

BURRATINA GAZPACHO 🌦 🍅

Chilled berries and tomato soup, quince, bell peppers, balsamic reduction, toast on side



FRENCH ONION SOUP

Comte cheese, rye sourdough, chicken & oxtail broth

CLASSIC CAESAR SALAD

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

SUPERFOODS SALAD 🍮

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

Spruce up your salad with roasted chicken +6 or arilled trout +10

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

roasted beetroot

12

15

GOLDEN ALE BLUE MUSSELS | == Seasonal blue mussels, beer emulsion, garlic bread

CHARGRILLED LAMB RIBS Lamb ribs confit, honey mustard,



RED HOT BUFFALO WINGS 🍅 Served with hot sauce. Choice between

spiciness level 1, 2 or 3

PULLED PORK OUESADILLAS Bbq pulled pork, fennel pork sausage,

candied bacon, coleslaw dip

Mains

17

15

15

18

18

24

22

19

20

TRUFFLED SCALLOP PASTA

(SERVED CHILLED)

Scallops aburi, caviar-tobiko medley, sakura shrimp



EXCLUSIVE WHITE TRUFFLE MUSHROOM RISOTTO 25

Smoked mushroom consomme, 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 i 📥

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

bbg sauce, served with apple slaw and french fries

CHARCOAL GRILLED WAGYU RIBEYE (300g) 62

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



IMPOSSIBLETM 🌉 📥

25

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 BBO 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

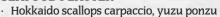
ONIONS RINGS FRITTERS

Bbq sauce

28

Sharing

SEAFOOD PLATTER



78

- · 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 25

Pepperoni, garlic brats sausages and ham

Honey-baked ham, pineapple, jalapeno and sliced olives

25

23



CHOCOLATE LAVA CAKE Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley ① Please allow 20 minutes for preparation



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



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



Award-winning craft beer brewed in Singapore

·BREWERKZ·

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.









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.









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.









OATMEAL STOUT 5.5% ABV | 25 IBU | TIER 2

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



JUBILEE EDITION LYCHEE PALE ALE

LIGHTSPEED TRIPLE IUMP

A modern triple IPA, be ready

to experience a tropical fruit

coconut, mango, pineapple and

Superbly well balanced with a

A classic pale ale with a distinct

hoppy fragrance, it leaves a

honeydew and pine aftertaste.

refreshing lip-smacking

CIRCUIT BREAKER

NEW ENGLAND IPA

5.5% ABV | 25 IBU | TIER 3

with hints of mango,

Outstandingly fruity and

crushable almost juice-like

pineapple and cempedak.

space jump with hints of

dank herbal backbone.

high drinkability.

AFTERBURNER

PACIFIC PALE ALE

5.0% ABV | 25 IBU | TIER 2

10% ABV | N/A IBU | PINT 30

*Only available in pint

5% ABV | 15 IBU | TIER 2

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



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

CHAIN REACTION

WEST COAST IPA

A hop-forward

tropical notes.

6.1% ABV | 50 IBU | TIER 3

American-style IPA. Bold

hop aroma, piney with



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.



COPPER PLATE **BEST BITTER**

4.1% ABV | 31 IBU | TIER 1

Hop-forward and flavourful yet refreshing all-time classic English session tipple of amber-gold colour with malty biscuity and caramel-like richness.



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.



LEMONADE DRAFT

Zero Alcohol | PINT 8 / JUG 17

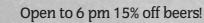
Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the summer heat.



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.





	330 ml Stem	480 ml Pint	1.4 liters	4 liters Tower
Tier			Jug	
Tier 1	13	17	47	() / 130
Tier 2	14	18	50	[¹] 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





KWS MENU



Ask our server for avaliable flavours

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

stationery?