



CHAMPION MID-SIZED BREWERY OF ASIA

Asia Beer Championship 2022

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



CLASSIC CAESAR SALAD 15
Romaine lettuce and mizuna, anchovy dress, hard boil eggs, croutons, bacon bits and parmesan chips

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

Appetizers

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



KOMBU TRUFFLE FRIES 16
Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN 15
Szechuan spice, murukku, curry dip

GOLDEN ALE BLUE MUSSELS 22
Seasonal blue mussels, beer emulsion, garlic bread

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

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

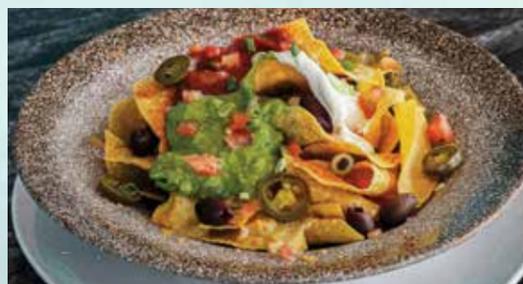


CRUNCHY CALAMARI 17
Marinara sauce

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

SUPER NACHOS 22
Tortilla chips topped with melted cheese, olives, jalapenos, salsa and guacamole
+ Cheese 3
+ Beer chilli 3



Mains

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

SAKURA SHRIMP PASTA 24
Taglierini, sakura shrimp, bay scallops, cured pork sausage paste and shellfish stock

NEW 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, served with pita bread on side

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

WAGYU BEEF RIBEYE (300g) 58
Australian wagyu ribeye (mbs 4-5), chargrilled, balsamic mixed greens, confit potatoes, whole roasted garlic and red wine reduction (2 to share)



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

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

TRUFFLED SCALLOP PASTA 26
(Served Chilled)
Scallops aburi, caviar-tobiko medley, sakura shrimp



*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, American cheese and dijon mustard, 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

PULLED PORK RYE SOURDOUGH 23
Tangy BBQ Sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette

*Option to change sides to roasted vegetables

Sides

NEW TRUFFLE CHEESE CROQUETTES 14
Gouda cheese, truffle honey, truffle mayo



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

Sharing

SEAFOOD PLATTER 78
· 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



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

SAUSAGE PLATTER 28
Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and brewerkz mustard on side

SG WINGS PLATTER 28
Ayam penyet, Tandoori chicken, Shrimp paste chicken (Har cheong gai), Buffalo wings

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.

TANDOORI CHICKEN 23
Potato, red chilli, red onion and raita



MEAT LOVERS 24
For the meat lovers. Pepperoni, garlic brats sausages and ham

TRUFFLED WILD MUSHROOM 24
Truffle essence, porcini, hon shimeji, white button and shitake mushrooms

HAWAIIAN 22
Honey-baked ham, pineapple and olives

Award-winning craft beer brewed in Singapore

BREW K Z

Singapore's original craft brewery

MADE WITH PASSION
SINGAPORE

Dessert

NEW NAOMI 16

Raspberry lychee entremet, sorrel granite, juniper parfait, berries



BREW K Z ICE CREAM 12

Trio of ice cream, cinnamon crumble



OATMEAL STOUT BEERAMISU 12

Savoardi soaked in oatmeal stout, baileys and espresso coffee



CHOCOLATE LAVA CAKE 14

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley

⌚ Please allow 20 minutes for preparation



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.

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.

OATMEAL STOUT
5.5% ABV | 25 IBU | TIER 2

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

NEW SKY MAGIC NEIPA (LOW ALCOHOL)
2.4% ABV | 22 IBU | TIER 1

A session NEIPA with tropical juiciness with hints of mango, passionfruit, and red berries combined with a round mouthful that comes at a staggering 2.4% ABV

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.

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.

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

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

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

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

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.

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.

NEW MISTLETOE KISS WHITE BEER
5% ABV | 10 IBU | TIER 1

This refreshing white beer bears flavors of clove, vanilla and banana - simply perfect for our tropical year-end weather. It has a natural cloudy haze that will put you in the mood for love, even as it quenches your thirst.

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.

CASK IPA
5.9% ABV | 50 IBU | PINT 17

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

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

*Not applicable to any other promotions or privileges

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

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



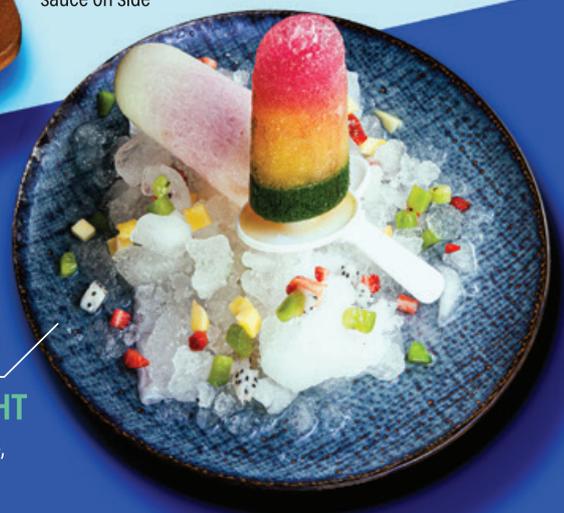
14 MAC & CHEESE IN CUBES

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.