

BREW KZ

BREW KZ ONE FULLERTON

Brewerkz is a Singaporean award-winning restaurant and craft brewery brand.

Our food is a melting pot of modern European, classic American and Asian favorites.

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

SOUP & SALADS

- FRENCH ONION SOUP** 🍷

Comte cheese, rye sourdough, chicken & oxtail broth

12
- CLASSIC CAESAR SALAD** 🥗

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

15
- SUPERFOODS SALAD** 🌱🥗

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

16



- BURRATINA GAZPACHO** 🌱🥗

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

22

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

APPETIZERS

- SUPER NACHOS** 🌱🥗

Tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole
+ Cheese 3
+ Beer chilli 3

23
- KOMBU TRUFFLE FRIES** 🌱🥗

Kombu, grated parmesan, truffle coulis

17
- CRISPY PEPPERCORN CHICKEN**

Szechuan spice, murukku, curry dip

15



- PETITE SPANISH SARDINES**

Pilsner beer batter, premium sardines, lemon

15
- CHICKEN SATAY** 🍷

Grilled chicken skewers, japanese cucumber, homemade cashew sauce

18
- CRUNCHY CALAMARI**

Marinara sauce

18
- GOLDEN ALE BLUE MUSSELS**

Seasonal blue mussels, beer emulsion, garlic bread

24



- CHARGRILLED LAMB RIBS** 🍷

Lamb ribs confit, honey mustard, roasted beetroot

22
- RED HOT BUFFALO WINGS** 🍷

Served with hot sauce. Choice between spiciness level 1, 2 or 3

19
- PULLED PORK QUESADILLAS**

Bbq pulled pork, fennel pork sausage, candied bacon, coleslaw dip

20

MAINS



- TRUFFLED SCALLOP PASTA**

(Served Chilled)
Scallops aburi, caviar-tobiko medley, sakura shrimp

28
- SAKURA SHRIMP PASTA**

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

25
- EXCLUSIVE WHITE TRUFFLE MUSHROOM RISOTTO**

Smoked mushroom consomme, kataifi, forest mushrooms, truffle butter

25

- WAGYU BOWL**

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

32



- GOLDEN ALE FISH & CHIPS**

Golden ale, beer-battered seasonal fish served with french fries and tartar sauce

26
- HALF RACK BABY BACK RIBS** 🍷

Smoked spice marination, glazed with brewerkz bbq sauce, served with apple slaw and french fries

35



- WAGYU BEEF RIBEYE (300g)** 🍷

Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

62
- CHARGRILLED SAKURA PORK RACK** 🍷

Apple bacon sauce, 5 onion chutney, pork lard, roasted potatoes

28

BURGERS

- TRUFFLED WILD MUSHROOM**

Truffle-infused beef patty, forest mushrooms, American cheese, arugula and truffle mayo

27
- AMERICAN COWBOY**

Topped with crispy bacon, cheddar cheese, and comes with homemade bbq sauce

28



- EXCLUSIVE SHOGUN BURGER**

Japanese OHMI A5 wagyu patty, colby-jack cheese, brioche bun, candied bacon

38
- IMPOSSIBLE™** 🌱

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

27



- PULLED PORK RYE SOURDOUGH**

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

25

SIDES

- KFC (Korean Fried Cauliflower)** 🌱🥗

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

9
- EXCLUSIVE SWISS ROSTI CHORIZO**

Yukon gold potatoes, chorizo, sour cream

9
- SWEET POTATO FRIES** 🌱🥗

Good old sweet potato fries, crisp on the outside and moist on the inside

9
- ONIONS RINGS FRITTERS** 🌱

Bbq sauce

9

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

78

- BREW KZ PLATTER**

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

54

- SAUSAGE PLATTER** 🍷

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

28

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

38
- TANDOORI CHICKEN**

Potato, red chilli, red onion and raita

25
- MEAT LOVERS**

Pepperoni, garlic brats sausages and ham

25
- HAWAIIAN**

Honey-baked ham, pineapple, jalapeno and sliced olives

23

DESSERT



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



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



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



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

CRAFT BEERS



Champion Mid-sized Brewery of Asia Asia Beer Championship 2022



GOLDEN ALE
4.9% ABV, 25 IBU | **TIER 1**
English-style, malty, rounded bitterness



CHAIN REACTION WEST COAST IPA
6.1% ABV, 50 IBU | **TIER 3**
Pineapple, mango, grapefruit peel and pine resin



LOW CARB ITALIAN PILSNER
4.1% ABV, 5 IBU | **TIER 1**
Lemon zest, mint and floral notes



RED BILLION PROBIOTIC RASPBERRY SOUR
4.5% ABV, 0 IBU | **TIER 5**
Red billion · probiotic raspberry sour



NEW SKYMAGIC NEIPA (LOW ALCOHOL)
2.4% ABV, 22 IBU | **TIER 1**
Mango, passionfruit, red berries



INDIA PALE ALE
5.9% ABV, 50 IBU | **TIER 2**
English-style, floral, malty



4AM DOUBLE IPA
7.5% ABV, 80 IBU | **TIER 4**
Resin, pineapple and mango



NEW ENIGMA PALE ALE
5.6% ABV, 23 IBU | **TIER 1**
Tropical punch with notes of cempedak and coconut



MISTLETOE KISS WHITE BEER
5% ABV, 10 IBU | **TIER 1**
Clove, vanilla, banana



WITS AND WISDOM BIÈRE BLANCHE
4.8% ABV, 8 IBU | **TIER 2**
Citrus peel, cloves, black pepper, nutmeg



BOHEMIAN PILSNER
5.3% ABV, 27 IBU | **TIER 2**
Crisp, malty, clean bitterness



CIRCUIT BREAKER NEW ENGLAND IPA
5.9% ABV, 25 IBU | **TIER 3**
Mango, cempedak, pineapple



NITRO STOUT
5.5% ABV, 24 IBU | **PINT 18**
**Only available in pint*
Dark chocolate, raisins, hazelnut



LIGHTSPEED TRIPLE JUMP
10% ABV, N/A IBU | **PINT 30**
**Only available in pint*
Coconut, mango, apricot, pineapple jam, red berries and dank resins.



RYE IN PEACE BALTIC PORTER
7.5% ABV, 27 IBU | **330ML 16**
**Only available in 330ml*
Rye bread crust, dark caramel and molasses



OATMEAL STOUT
5.5% ABV, 25 IBU | **TIER 2**
Coffee, caramel, roasty, smoky



AFTERBURNER PACIFIC PALE ALE
4.9% ABV, 25 IBU | **TIER 2**
Honeydew, pine, grapefruit



LEMONADE DRAFT
0% ABV | **PINT 7 / JUG 16**
Kick back and relish yourself with our refreshing homemade Lemonade Draft, perfect for staying cool in the summer heat.

HAPPY HOUR: OPEN TO 6PM 15% OFF BEERS!				
Price Levels	Stem 330 ML	Pint 480 ML	Jug 1.4 L	Tower 4 L
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

Beer Samplers*
4 x 125 ML

\$26
PER SET