

BREW KZ

BREW KZ RIVERSIDE POINT

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

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



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, jalapeños, 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

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



TURMERIC FRENCH POULET 28
Boneless half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

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

GOLDEN ALE FISH & CHIPS 28
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce

HALF RACK BABY BACK RIBS 32
Smoked spice marination, glazed with brewerkz bbq sauce, served with apple slaw and french fries



WAGYU BEEF RIBEYE (300g) 58
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

SPICED LAMB GOULASH 28
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with pita bread on side

**Option to change sides to roasted vegetables*

BURGERS

WAGYU 29
Smoked wagyu patty, tellicherry black pepper, American cheese and dijon mustard, topped with red wine onions and sautéed mushrooms



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

MEXICANO 26
Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapeños, 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*

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.

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



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

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

HAWAIIAN 22
Honey-baked ham, pineapple and olives

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 KZ 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

SIDES



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

DESSERT



NAOMI Raspberry lychee entremet, sorrel granite, juniper parfait, berries



BREWERKZ ICE CREAM Trio of ice cream, cinnamon crumble



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



CHOCOLATE LAVA CAKE 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

• B R E W E R K Z •



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



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



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



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



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



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



CASK IPA
5.9% ABV, 50 IBU | **PINT 17**
**Only available in pint*
Citrus, berry, pine



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 17**
**Only available in pint*
Dark chocolate, raisins, hazelnut



Brewing Competition 2022
LIGHTSPEED TRIPLE JUMP
10% ABV, N/A IBU | **PINT 29**
**Only available in pint*
Coconut, mango, apricot, pineapple jam, red berries and dank resins.



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

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	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

Beer Samplers*
4 x 125 ML

\$24
PER SET



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



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.