BREWERKZ

BREWERKZ 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 (9)

Comté cheese, rye sourdough, chicken and oxtail broth

CLASSIC CAESAR SALAD (9)

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



SUPERFOODS SALAD 60

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

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

APPETIZERS

SUPER NACHOS (9

Tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole

- + Cheese 3
- + Beer chilli 3

KOMBU TRUFFLE FRIES 60 60 Kombu, grated parmesan, truffle coulis

CRISPY PEPPERCORN CHICKEN Szechuan spice, murukku, curry dip



MILD PEPPER CHICKEN SATAY (9)

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

CRUNCHY CALAMARI

Marinara sauce

PETITE SPANISH SARDINES

Pilsner beer batter, premium sardines, lemon



CHARGRILLED LAMB RIBS (9)

Lamb ribs confit, honey mustard, roasted beetroot

RED HOT BUFFALO WINGS (9)

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

MAINS

23

17

15

18

15

22

19



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

SAKURA SHRIMP PASTA

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

NEW MEATLESS LASAGNA 🚱

Pasta sheet, ricotta, fresh herbs, Impossible™ pork and beef, 'chicken-out' nuggets

WAGYU BOWL

Boneless, braised in jamón 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 BABY BACK RIBS (9)

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



WAGYU BEEF RIBEYE (300g) (3)

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

CHARGRILLED SAKURA PORK RACK (9) 28

Apple bacon sauce, five-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 homemade BBQ sauce



EXCLUSIVE SHOGUN BURGER

Japanese OHMI A5 waqyu patty, Colby-Jack cheese, brioche bun, candied bacon

IMPOSSIBLETM (

25

25

26

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, jalapeños, curly fries and kale salad with honey mustard vinaigrette

SIDES



TRUFFLE CHEESE CROQUETTES 6 16

Gouda cheese, truffle honey, truffle mayo

EXCLUSIVE SWISS ROSTI CHORIZO (9) Yukon gold potatoes, chorizo, sour cream

SWEET POTATO FRIES 60 Crisp on the outside and moist on the inside

KFC (Korean Fried Cauliflower) & @ Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

SHARING



BREWERKZ PLATTER

- Peppercorn chicken
- Petite sardines
- Calamari
- Truffle fries

28

27

10

Chips and salsa

SAUSAGE PLATTER (9)

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



SMOKED CHEESE OYSTERS GRATIN 48

Creamed kale, mentaiko-wasabi mayo, streaky bacon

PIZZAS (11 inch)

We can do your pizza in white or red base. Your choice of toppings, including half and half, at the price of the higher cost topping.



NEW BEETROOT BACON FOCACCINA Mixed herb cheddar, bacon relish, ugly tomatoes

TANDOORI CHICKEN	25
Potato, red chilli, red onion and raita	

MEAT LOVERS 25

Pepperoni, garlic brats sausages and ham

3-CHEESE TRUFFLE FOCACCINA (V Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

CRAFT BEERS



BLACK DIAMOND TRUFFLE 6 Black truffle ice cream, earl grey white chocolate mousse, valrhona dark chocolate crumble, truffle essence



WINTER MELON SONATA 69



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



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 **MODERN IPA**

5.6% ABV, 50 IBU | TIER 3

Pineapple, mango and pine resin



CIAO CIAO LOW CARB **ITALIAN PILSNER**

4.5% ABV, 5 IBU | TIER 1

Lemon zest, mint and floral notes



RED BILLION PROBIOTIC RASPBERRY SOUR

4.5% ABV. 0 IBU | TIER 5

1 billion live probiotic cells, raspberries



EARTHBREW SOURDOUGH PALE ALE

4.9% ABV, 20 IBU | TIER 1

Pink grapefruit, pine, apricot and toasted sourdough



Fried sweet potato mochi, grass jelly, coconut

pearls, wintermelon ice cream and grated peanut brittle







Lyon GOLD SILVER GOLD 2021 INDIA PALE ALE

5.9% ABV. 50 IBU | TIER 2

English-style, floral, malty

CP HK COPHY COPHY SILVER 2019 2019 2019 2019

BOHEMIAN PILSNER

5.3% ABV, 27 IBU | TIER 2

Crisp, malty, clean

bitterness



PLATIN SILVER GOLD **4AM DOUBLE IPA**

7.5% ABV, 80 IBU | TIER 4

Resin, pineapple and mango

CIRCUIT BREAKER

NEW ENGLAND IPA

5.9% ABV, 25 IBU | TIER 3

Mango, cempedak,



MILDLY DARK MILD

3.4% ABV. 10 IBU | TIER 1

Nutty, caramel, toffee, lightly roasted

BLACK KNIGHT

*Only available in pint

chocolate and cocoa

Mild coffee, dark

NITRO IRISH STOUT

4.1% ABV. 30 IBU | PINT 17



LYCHEE AMBER

5% ABV, 15 IBU | TIER 2

Lychee, caramel, toast



MANGO TART **MILKSHAKE IPA**

7% ABV, 20 IBU | 330ml 22

*Only available in 330ML

Tropical mango shake,



DEER KICK TROPICAL STOUT

9% ABV, 44 IBU | 330ml 15

*Only available in 330ML

Coconut, gula melaka, caramel macchiato



COPPER PLATE

NEW

4.1% ABV. 31 IBU | PINT 17

*Only available in pint Malty biscuity, caramel



GOLD SILVER SELECTION

5.5% ABV, 25 IBU | TIER 2

Coffee, caramel, roasty, smoky



GOLD GOLD

pineapple

AFTERBURNER PACIFIC PALE ALE

4.9% ABV, 25 IBU | TIER 2

Honeydew, pine, grapefruit



SMOKED RYE DUNKEL

4.85% ABV. 17 IBU | TIER 1

Rye bread, toffee, caramel overtones



RAVE FEVER LEMONGRASS SAISON

6.5% ABV, 27 IBU | TIER 5

Freshly peeled lemon zest. herbal backbone, clove



COCONUT LAGER 5% ABV, 10 IBU | TIER 1

CARDAMOM SPICE

RENDANG RED

Lemongrass, ginger, toasted coconut, chilli

*Not applicable to any other promotions or privileges



RYE IN PEACE BALTIC PORTER

7.5% ABV, 27 IBU | 330ML 16 *Only available in 330ML

Rve bread crust, dark caramel and molasses



ASIAN MONSOON AMBER LAGER

4.9% ABV, 7 IBU | TIER 1

Moderately intense toast and caramel tones, Pandan and coconut



YELLOW SUBMARINE **PINA COLADA**

5% ABV, 5 IBU | TIER 3

Pineapple, creamy lactose



CRAFT LEMONADE

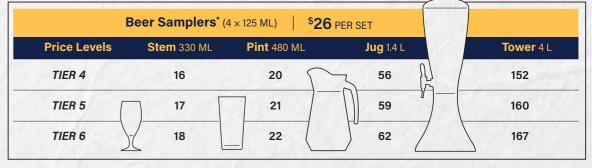
0% ABV | PINT 7 / JUG 16

Kick back and relish Craft Lemonade, perfect



yourself with our refreshing homemade for staying cool in the summer heat.





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