

BREW K Z

BREW K Z 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 dressing, hard-boiled egg, croutons, bacon bits and parmesan chips

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

APPETIZERS



MILD PEPPER CHICKEN SATAY 16
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

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



CHARGRILLED LAMB RIBS 22
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, sour cream, 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) 29
Scallops aburi, caviar-tobiko medley, sakura shrimp



TURMERIC FRENCH POULET 28
Boneless half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments
Please allow 20 minutes for preparation

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

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 coleslaw and french fries



WAGYU BEEF RIBEYE (300g) 72
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

CHARGRILLED SAKURA PORK RACK 28
Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

BRAISED LAMB CASSEROLE 28
Boneless lamb shoulder, grilled artichokes and tomatoes, veal jus and toast on side

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*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 homemade BBQ sauce

MEXICANO* 26
Topped with homemade golden ale beer chili, 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

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*Option to change sides to roasted vegetables

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.

MEAT LOVERS 24
Pepperoni, garlic brats sausages and ham



BEETROOT BACON FOCACCINA 38
Mixed herb cheddar, bacon relish, ugly tomatoes

3-CHEESE TRUFFLE FOCACCINA 38
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

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

SHARING



BREW K Z PLATTER 54
• 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 10
Crisp on the outside and moist on the inside

SAUTÉED GARLIC KALE 8
Garlic slivers, toasted pine nuts

DESSERT



BREWERKZ ICE CREAM
Trio of ice cream, cinnamon crumble

14



OATMEAL STOUT BEERAMISU
Savoiardi soaked in Oatmeal Stout, baileys and espresso coffee

12



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

14

CRAFT BEERS



Champion Mid-sized Brewery of Asia Asia Beer Championship 2022

BREWERKZ



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



SMOKED RYE DUNKEL
4.85% ABV, 17 IBU | **TIER 1**
Rye bread, toffee, caramel overtones



LYCHEE AMBER
5% ABV, 15 IBU | **TIER 2**
Lychee, caramel, toast



EARTHBREW SOURDOUGH PALE ALE
4.9% ABV, 20 IBU | **TIER 1**
Pink grapefruit, pine, apricot and toasted sourdough



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



COPPER PLATE
4.1% ABV, 31 IBU | **PINT 16**
*Only available in pint
Malty biscuity, caramel



BLACK KNIGHT NITRO IRISH STOUT
4.1% ABV, 30 IBU | **PINT 16**
*Only available in pint
Mild coffee, dark chocolate and cocoa



MANGO TART MILKSHAKE IPA
7% ABV, 20 IBU | **330ml 21**
*Only available in 330ML
Tropical mango shake, vanilla



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



DEER KICK TROPICAL STOUT
9% ABV, 44 IBU | **330ml 15**
*Only available in 330ML
Coconut, gula melaka, caramel macchiato



MILDLY DARK MILD
3.4% ABV, 10 IBU | **TIER 1**
Nutty, caramel, toffee, lightly roasted



RAVE FEVER LEMONGRASS SAISON
6.5% ABV, 27 IBU | **TIER 5**
Freshly peeled lemon zest, herbal backbone, clove



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



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



RED BILLION PROBIOTIC RASPBERRY SOUR
4.5% ABV, 0 IBU | **TIER 5**
1 billion live probiotic cells, raspberries



RENDANG RED CARDAMOM SPICE COCONUT LAGER
5% ABV, 10 IBU | **TIER 1**
Lemongrass, ginger, toasted coconut, chilli

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



ASIAN MONSOON AMBER LAGER
4.9% ABV, 7 IBU | **TIER 1**
Moderately intense toast and caramel tones, Pandan and coconut



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