BREWERKZ APPETIZERS

BREWERKZ SELETAR AEROSPACE PARK

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.

BREWERKZ LOCATIONS

One Fullerton • Riverside Point • East Coast Park • Seletar Aerospace Park · Orchard Rendezvous Hotel · Woodleigh Mall



SOUP & SALADS

PACIFIC CLAM CHOWDER

Potatoes, bacon, white wine and rye sourdough on side



SUPERFOODS SALAD 60

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

CLASSIC CAESAR SALAD (9)

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

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



SMOKY BEER CHILLI BOWL & NEWGrain+ 'Tortilla' chips, smoked peppers, charred tomatoes

EXCLUSIVE TEX-MEX PULLED PORK **CHEESE FRIES**

Memphis spice, pulled pork, cheddar cheese sauce

KOMBU TRUFFLE FRIES 60 Kombu, grated parmesan, truffle coulis

PETITE SPANISH SARDINES

Pilsner beer batter, premium sardines, lemon



EXCLUSIVE SALT PEPPER BABY SQUID Salt and pepper, lime cream

CRISPY PEPPERCORN CHICKEN Szechuan spice, murukku, curry dip

SUPER NACHOS 69

Tortilla chips topped with melted cheese, olives, jalapeños, sour cream, salsa and quacamole

- + Cheese 3
- + Beer chilli 3

REDHOT BUFFALO WINGS (9)

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

SPICY CHICKEN SATAY

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

MAINS

15

16

15

23

TRUFFLED SCALLOP PASTA (Served Chilled) 27 Scallops aburi, caviar-tobiko medley, sakura shrimp

SAKURA SHRIMP PASTA

Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS*

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



PAPER WRAPPED LAKSA SEAFOOD (9 30

Seasonal fish, szechuan spice, konjac noodles, laksa cream sauce

Please allow 20 minutes for preparation

HALF RACK BABY BACK RIBS* (9)

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with coleslaw and french fries

ANGUS BEEF RIBEYE (300a)

Marinated ribeye, goma mixed greens, double coated fries and bordelaise sauce

JAMBALAYA STEW

Smoked paprika chicken stew, tiger prawns, smoked sausages and butter pilaf rice



EXCLUSIVE BUTTERMILK CHICKEN & PANCAKES

Buttermilk spice marination, pancakes, maple sriracha

EXCLUSIVE SPICED BEEF POT PIE

Red wine, mediterranean spices, root vegetables

*Option to change sides to roasted vegetables

BURGERS*



AMERICAN COWBOY

25

26

Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

PULLED PORK RYE SOURDOUGH

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

IMPOSSIBLETM (

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

*Option to change sides to roasted vegetables

SHARING



BREWERKZ PLATTER

Peppercorn chicken

28

9

9

9

- Petite sardines
- · Salt pepper baby squid
- · Truffle fries

28

23

25

24

· Chips and salsa

SAUSAGE PLATTER (9)

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

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.

MARGHERITA V

Fresh mozzarella, momotaro tomatoes and basil

MEAT LOVERS

28

Pepperoni, garlic brats sausages and ham

TRUFFLED WILD MUSHROOM V

Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms



BEETROOT BACON FOCACCINA

Mixed herb cheddar, bacon relish, ugly tomatoes

SIDES



TRUFFLE CHEESE CROQUETTES **(%** Gouda cheese, truffle honey, truffle mayo

'TORTILLA' CHIPS & SALSA 🐶 🔞 Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein. Served with a zesty salsa dip for the perfect guilt-free snack!

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

SWEET POTATO FRIES 6 3

Crisp on the outside and moist on the inside

GRILLED BROCCOLINI 6 3

Smoked oil, almond flakes, orange zest

DESSERT

BREWERKZ CRAFT BEERS



EXCLUSIVE CARAMELISED DATE PUDDING 14 Treacle, caramel sauce, rum & raisin ice cream



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











·BREWERKZ·



Frankfurt Lyon GOLD BRONZE 2021 2021 2021

GOLDEN ALE

English-style, malty, rounded bitterness



GOLD SILVER 2021

INDIA PALE ALE

5.5% ABV, 50 IBU | TIER 2 English-style, floral, malty



BOHEMIAN PILSNER

5.0% ABV, 33 IBU | TIER 2

Crisp, malty, clean bitterness



Lyon GOLD SILVER SILVER SELECTION 2021 2022 2022

OATMEAL STOUT

smoky

5.5% ABV, 25 IBU | TIER 2 Coffee, caramel, roasty,



ONLY IN **STEM 10**

POW WOW NON-ALCOHOLIC **MODERN IPA**

Non-Alcoholic, 40 IBU

Orange peel and tropical aromas



CHAIN REACTION **MODERN IPA**

5.0% ABV, 50 IBU | TIER 3

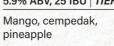
Ripe mango, pineapple and pine



CIRCUIT BREAKER

NEW ENGLAND IPA

5.9% ABV, 25 IBU | TIER 3







7.5% ABV, 80 IBU | TIER 4

Resin, pineapple and mango



LYCHEE AMBER **LAGER**

5.0% ABV, 15 IBU | TIER 2 Lychee, caramel, toast



Asia Beer GOLD 2024 **RED BILLION PROBIOTIC**

RASPBERRY SOUR 4.5% ABV, 0 IBU | TIER 6

1 billion live probiotic cells, raspberries



B CALM JASMINE AMBER LAGER

4.5% ABV, 11 IBU | TIER 1

Prominent Jasmine flowers



WITS AND WISDOM II **ORANGE WITBIER**

4.5% ABV, 5 IBU | TIER 1

Orange, cloves, black pepper, nutmeg



3 BROTHERS TRIPLE BERRY SOUR

5.0% ABV, 1 IBU | STEM 16

*Only available in stem Intense red berries



BLACK KNIGHT NITRO IRISH STOUT

4.1% ABV, 30 IBU | PINT 16

*Only available in pint Mild coffee, dark chocolate and cocoa



MINT LYCHEE SPARKLING FIZZ (D)

0% ABV | PINT 8 / JUG 19 Refreshingly tart with lychee and citrus notes with a cooling aftertaste



14

• Please allow 20 minutes for preparation



	Stem 330 ML	Pint 480 ML	Jug 1.4 L
TIER 1	12	16	44
TIER 2	13	17	47
TIER 3	14	18	
TIER 4	15	19	53
TIER 5	16	20	56
TIER 6	17	21	59

Tower 4 L

121

128 136

143

151



Beer **Samplers** $4 \times 125 ML$

> \$**26*** PER SET

*Not applicable to any other promotions or privileges