

BREW ERK Z

BREW ERK Z EAST COAST 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.

BREW ERK Z LOCATIONS
 One Fullerton • Riverside Point • East Coast Park • Seletar Aerospace Park • Orchard Rendezvous Hotel • Woodleigh Mall



SOUP & SALADS

PACIFIC CLAM CHOWDER 12
 Potatoes, bacon, white wine and rye sourdough on side



SUPERFOODS SALAD 16
 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

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

APPETIZERS



SUPER NACHOS 23
 Tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole
 + Cheese 3
 + Beer chilli 3

NEW BABY SQUID & CALAMARI 17
 Salt and pepper, sourplum mayo

GOLDEN ALE BLUE MUSSELS 24
 Seasonal blue mussels, beer emulsion, garlic bread
 Please allow 20 minutes for preparation. Limited portion available daily.

KOMBU TRUFFLE FRIES 16
 Kombu, grated parmesan, truffle coulis



CHARGRILLED LAMB RIBS 22
 Lamb ribs confit, honey mustard, roasted beetroot

RED HOT BUFFALO WINGS 18
 Served with hot sauce. Choice between spiciness level 1, 2 or 3

SPICY CHICKEN SATAY 18
 Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

CRISPY PEPPERCORN CHICKEN 15
 Szechuan spice, murukku, curry dip

MAINS



NEW STRAITS STYLE NASI LEMAK 26
 Blue pea basmati rice, braised duck in curry, housemade otah, sambal greens, omelette, condiments

HALF RACK BABY BACK RIBS* 34
 Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

GOLDEN ALE FISH & CHIPS* 26
 Golden Ale, beer-battered seasonal fish served with french fries and tartar sauce

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

BURGERS



AMERICAN COWBOY* 28
 Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

IMPOSSIBLE™* 27
 Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

PULLED BEEF MANTOU BURGER* 25
 Braised beef shortribs, garlic aioli, caramelised onions, Colby-Jack cheese, curly fries on side

*Healthier option? Request to change your sides from fries to roasted vegetables! Just inform our server.

SHARING



NEW BREW ERK Z PREMIUM PLATTER 74
 • Aburi beef cubes, red wine sauce
 • Tiger prawns, mango habanero sauce
 • Kombu truffle fries, truffle coulis
 • Assorted sausages, Brewerkz mustard
 • Crispy peppercorn chicken, curry mayo

SAUSAGE PLATTER 28
 Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and Brewerkz mustard on side

PASTAS

BLACK SQUID INK 28
 Black spaghetti, squid ink, fish stock, cherry tomatoes



TRUFFLED SCALLOP PASTA 30
 (Served Chilled)
 Scallops aburi, caviar-tobiko medley, sakura shrimp

CLASSIC VONGOLE 25
 Linguine, clams, basil

PANCETTA AGLIO OLIO 19
 Spaghetti, Italian bacon, garlic, chilli

CARBONARA EGG CONFIT 19
 Fettucine, smoked pancetta, egg confit

SIDES



NEW SALT ED EGG MERMAID FISH 12
 Salted egg yolk, curry leaf

NEW CRISPY TOFU FRITTERS 12
 Szechuan peppercorn, sesame



SMOKY BEER CHILLI BOWL 15
 NEWGrain+ 'Tortilla' chips, smoked peppers, charred tomatoes



TRUFFLE CHEESE CROQUETTES 14
 Gouda cheese, truffle honey, truffle mayo

SWEET POTATO FRIES 9
 Crisp on the outside and moist on the inside

KFC (Korean Fried Cauliflower) 9
 Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

'TORTILLA' CHIPS & SALSA 6
 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!

DESSERT

BREWERY CRAFT BEERS



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



BREWERKZ ICE CREAM 14
Trio of ice cream, cinnamon crumble



OATMEAL STOUT BEERAMISU 14
Savoardi soaked in Oatmeal Stout, baileys and espresso coffee



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



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



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



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**
Mango, cempedak, pineapple



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



LYCHEE AMBER LAGER
5.0% ABV, 15 IBU | **TIER 2**
Lychee, caramel, toast



BIG MAN RYE IPA
5.9% ABV, 45 IBU | **TIER 1**
Intense orange with rye bread spicy overtones



STILL MITCH ULTRA-LOW ABV NEIPA
1.1% ABV, 41 IBU | **TIER 1**
Tropical tones of mango, passionfruit, and red berries with a silky mouthfeel



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 17**
**Only available in pint*
Mild coffee, dark chocolate and cocoa



DREAM BLONDE ALE
4.5% ABV, 18 IBU | **TIER 1**
Passionfruit, mango, fresh-zest lemon, hints of pine needle



NO.9 FRESH HOP SESSION IPA
5.0% ABV, 50 IBU | **TIER 2**
Stunning freshly picked hop aroma with intensely tropical and dank tones



WITS AND WISDOM II ORANGE WITBIER
4.5% ABV, 5 IBU | **TIER 1**
Orange, cloves, black pepper, nutmeg



RED BILLION PROBIOTIC RASPBERRY SOUR
4.5% ABV, 0 IBU | **TIER 6**
1 billion live probiotic cells, raspberries



B CALM JASMINE LAGER
4.5% ABV, 11 IBU | **TIER 1**
Prominent Jasmine flowers



NEW
KOPI-O STOUT
9.0% ABV, 48 IBU | **STEM 16**
**Only available in stem*
An enchanting coffee macchiato with hints of raisin



MINT LYCHEE SPARKLING FIZZ
0% ABV | **PINT 8 / JUG 19**
Refreshingly tart with lychee and citrus notes with a cooling aftertaste

Happy Hour
Open to 6pm

15% OFF BEERS!

	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

\$28 PER SET

*Not applicable to any other promotions or privileges

All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.