

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.

BREW K Z LOCATIONS

One Fullerton • Riverside Point • Indoor Stadium
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 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

.....
*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

.....
**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

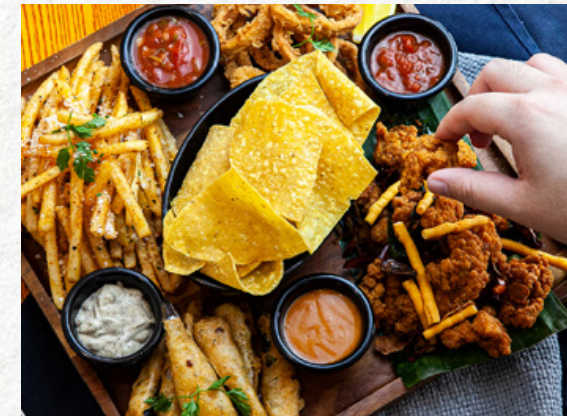


BEETROOT BACON FOCACCINA 38
Mixed herb cheddar, bacon relish, ugly tomatoes

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

BREWERKZ CRAFT BEERS

Only Brewery in Southeast Asia to be Awarded Twice

Champion Mid-Sized Brewery of Asia

Asia Beer Championship 2022 & 2023

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

SKYMAGIC NEIPA
2.4% ABV, 22 IBU | **TIER 1**
Tropical with hints of mango, passionfruit and red berries.

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

BAREFOOT ALE
5.0% ABV, 15 IBU | **TIER 2**
Perfumy apricot, red berries with grapefruit & mango overtones.

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

GOA STREET MILLET WEST COAST PILSNER
5.0% ABV, 35 IBU | **TIER 1**
Perfumy pink grapefruit and pine with overtones of apricot.

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

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

GINGERBREAD AMBER LAGER
4.9% ABV, 7 IBU | **TIER 1**
Gingerbread cookies aroma, cinnamon, ginger, vanilla.

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

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

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

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

MALTY CANDY AMBER LAGER
5.6% ABV, 22 IBU | **TIER 2**
Bread, roasted hazelnut

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

*Not applicable to any other promotions or privileges