

BREW ERK Z

BREW ERK 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 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* 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



SPICY 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
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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*Request to change your sides from fries to roasted vegetables. Just inform our server.

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

.....
*Request to change your sides from fries to roasted vegetables. Just inform our server.

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 ERK 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

NEW '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!

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

SWEETS

CHOCOLATE LAVA CAKE 14
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
⌚ Please allow 20 minutes for preparation

OATMEAL STOUT BEERAMISU 12
Savoirdi soaked in Oatmeal Stout, baileys and espresso coffee

BREW ERK Z ICE CREAM 14
Trio of ice cream, cinnamon crumble

BREWERKZ CRAFT BEERS





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



RAVE FEVER SAISON
 6.1% ABV, 27 IBU | **TIER 1**
 Pink grapefruit, banana and apricot esters. Touch of black pepper and bubble gum



POW WOW NON-ALCOHOLIC MODERN IPA
 Non-Alcoholic, 40 IBU | **TIER 1**
 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



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



TRIUMPHANT HARMONY HAZY IPA
 6.5% ABV, 28 IBU | **TIER 6**
 Lusciously tropical and elegantly piney



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.



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



3 BROTHERS TRIPLE BERRY SOUR
 5% 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




COPPER PLATE CASK IPA
 5.0% ABV, 50 IBU | **PINT 17**
**Only available in pint*
 Malty biscuity, orange




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



NEW

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



THE SLINGER WILD ALE
 6.1% ABV, 22 IBU | **STEM 24**
**Only available in stem*
 Bold barnyard funk, wild strawberry jam, and ripe pineapple



PIÑA-GEDDON PINA COLADA SOUR
 5% ABV, 1 IBU | **TIER 5**
 Pineapple and coconut



WUNDERPILS PILSNER
 5.0% ABV, 30 IBU | **TIER 1**
 Flowery with honey overtones

HAPPY HOUR
Open to 6pm

15% OFF BEERS!



	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



\$26*
PER SET

*Not applicable to any other promotions or privileges