

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

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

SIDES

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

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

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

*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

*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

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

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



BREW ERK Z PLATTER 54

Peppercorn chicken, petite sardines, calamari, truffle fries, chips and salsa

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

Savoardi soaked in Oatmeal Stout, baileys and espresso coffee

BREW ERK Z ICE CREAM 14

Trio of ice cream, cinnamon crumble

BREWERKZ

TWICE CHAMPION MID SIZED BREWERY OF ASIA, **THRICE** COUNTRY CHAMPION BREWERY, SINGAPORE

ASIA BEER CHAMPIONSHIP 2022, 2023 & 2024



WE SUPPORT NS

HORMAT!

TO THOSE WHO SERVE

Brewed to celebrate SAF60 and salute all who've served, this light, crisp lager is proudly refreshing — like your first cold one after book-out.

NEW

HORMAT LAGER

4.1% ABV, 11 IBU | **TIER 1**

Crisp kaffir lime lager with hint of sea salt — light, citrusy and refreshing

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

B CALM JASMINE LAGER

4.5% ABV, 11 IBU | **TIER 1**

Prominent Jasmine flowers

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

DREAM BLONDE ALE

4.5% ABV, 18 IBU | **TIER 1**

Vibrant white peach and coconut on a refreshing pineapple base, with delicate floral notes

RED BILLION PROBIOTIC RASPBERRY SOUR

4.5% ABV, 0 IBU | **TIER 6**

1 billion live probiotic cells, raspberries

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

OSMANTHUS WHEAT

4.5% ABV, 5 IBU | **TIER 1**

Delicate osmanthus florals, hints of apricot

DRUNK CRU BELGIAN GOLDEN STRONG

9.5% ABV, 29 IBU | **STEM 17**

**Only available in stem*

Perfumed with hints of cardamom and cloves

LIGHTSPEED TRIPLE JUMP IPA

10.0% ABV, 27 IBU | **STEM 21**

**Only available in stem*

Hints of coconut, mango, apricot, pineapple jam, red berries and dank resins

LYCHEE AMBER LAGER

5.0% ABV, 15 IBU | **TIER 2**

Lychee, caramel, toast

WITS AND WISDOM II ORANGE WITBIER

4.5% ABV, 5 IBU | **TIER 1**

Orange, cloves, black pepper, nutmeg

MA QUEEN SICHUAN

6.1% ABV, 20 IBU | **TIER 3**

Crisp Belgian blond with Sichuan pepper spice, floral perfume, clove warmth, and a tart twist

DANKSTA JUICE NEW ENGLAND IPA

6.5% ABV, 20 IBU | **TIER 6**

Tropical peach haze with dank vibes and deep juicy funk

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	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*