

BREW ERKZ

BREW ERKZ ONE FULLERTON

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.



BITES




- SWEET POTATO FRIES**   


Crisp on the outside and moist on the inside

14
- SALTED EGG MERMAID FISH**

Salted egg yolk, curry leaf

12
- CRISPY TOFU FRITTERS** 

Szechuan peppercorn, sesame

12
- STEAK CUT FRIES** 

Double coated, 2 dips

14

SHARING



- BREW ERKZ PLATTER**

- 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

74

SMALL PLATES

- SPICY CHICKEN SATAY**

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

22
- MEMPHIS BABYBACK RIBS**

Sautéed kale, memphis rub, smoky BBQ sauce

20
- BEER CHILLI ROLL**

Tarragon cocktail dip, ground beef, melted cheese

16
- BABY SQUID & CALAMARI**

Salt and pepper, sourplum mayo

18



- CHARGRILLED LAMB RIBS**


Lamb ribs confit, honey mustard, roasted beetroot

24

HOUSE SIGNATURES

- COWBOY BURGER**

Topped with crispy bacon, cheddar cheese and comes with homemade BBQ sauce on the side

29
- IMPOSSIBLE™ BURGER** 

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

29



- SHOGUN BURGER**

Japanese OHMI A5 wagyu patty, Colby-Jack cheese, brioche bun, candied bacon

39
- GOLDEN ALE FISH & CHIPS**

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

29
- TRUFFLED ANGEL HAIR** (Served Chilled)

Scallops aburi, caviar-tobiko medley, sakura shrimp

32
- KOMBU TRUFFLE FRIES** 

Kombu, grated parmesan, truffle coulis

18
- REDHOT BUFFALO WINGS**

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

23



- SUPER NACHOS**  

Assorted tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole
+ Cheese 3
+ Beer chilli / Impossible™ beer chilli  3

23
- MEAT LOVERS PIZZA**

Pepperoni, garlic brats sausages and ham

28
- MARGHERITA PIZZA** 

Fresh mozzarella, sundried tomatoes, balsamic reduction and basil

25
- TANDOORI CHICKEN PIZZA**

Potato, red chilli, red onion and raita

28

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.

FROM THE GRILL



- WAGYU STEAK & FRITES**

Wagyu ribeye mbs4-5, sidewinder fries, broccolini, red wine reduction

74
- APPLE BACON PORK T-BONE**

Apple bacon sauce, 5 onion chutney, confit potatoes

34
- TURMERIC FRENCH CHICKEN**

Grilled half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

34
-  Please allow 20 minutes for preparation

FOCACCILLA

Our unique house creation, a cross between focaccia and quesadilla!



- NASI LEMAK**

Rendang, ikan bilis, coconut

22
- 3-CHEESE TRUFFLE** 

Truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

22

HEALTHIER

- + Grilled chicken 6

+ Grilled trout 10

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SUPERFOODS SALAD   

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

19

SOBA NOODLE SALAD  

Soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

19
- ### HOT CLAY
- LOUISIANA STYLE JAMBALAYA**

Tiger prawns, smoked paprika chicken stew, butter pilaf rice and garlic brats

28

WAGYU BEEF BOWL

Boneless, braised in jamon serrano, served with root vegetables, egg confit, pilaf rice on side

36

GARLIC MUSHROOM CASARECCE

Sicilian casarecce pasta, mushroom medley, black garlic jam, seaweed cream sauce

24
-
- PUGLIAN SEAFOOD STEW**

Orecchiette pasta, fresh seafood medley, cilantro

36
- ### SWEETS
-
- CHOCOLATE LAVA CAKE** 

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley

18

 Please allow 20 minutes for preparation

OATMEAL STOUT BEERAMISU 

Savoiardi soaked in Oatmeal Stout, baileys and espresso coffee

16

SOUR CHERRY CRUMBLE 

Walnut crumble, dark tart cherries, vanilla ice cream

16

BREW ERKZ ICE CREAM  

Trio of ice cream, cinnamon crumble

16
-  Vegetarian  Vegan option available. Please ask our team  Gluten-free option available. Please ask our team
- All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only. BOF_ALA CARTE_26 JUNE 2025

BREW K Z

TWICE CHAMPION MID SIZED BREWERY OF ASIA, THrice COUNTRY CHAMPION BREWERY, SINGAPORE

ASIA BEER CHAMPIONSHIP 2022, 2023 & 2024



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

LYCHEE AMBER LAGER

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

Lychee, caramel, toast

OSMANTHUS WHEAT

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

Delicate osmanthus florals, hints of apricot

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

COPPER PLATE CASK IPA

5.0% ABV, 50 IBU | **PINT 18**

**Only available in pint*
Malty biscuity, orange

DREAM BLONDE ALE

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

Passionfruit, mango, fresh-zest lemon, hints of pine needle

RED BILLION PROBIOTIC RASPBERRY SOUR

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

1 billion live probiotic cells, raspberries

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

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

DEER KICK TROPICAL STOUT

9.0% ABV, 48 IBU | **STEM 18**

**Only available in stem*
Toasted coconut, caramel macchiato, and a sassy rum

BLACK KNIGHT NITRO IRISH STOUT

4.1% ABV, 30 IBU | **PINT 17**

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

SPIRITED AWAY III FRUITED MILKSHAKE SOUR

5.0% ABV, 1 IBU | **STEM 19**

**Only available in stem*
Apricot and tropical fruits

DRUNK CRU BELGIAN GOLDEN STRONG

9.5% ABV, 29 IBU | **STEM 18**

**Only available in stem*
Perfumy with hints of cardamom and cloves

WHAT THE HELLES MUNICH-STYLE LAGER

4.5% ABV, 9 IBU | **TIER 1**

Grainy sweet with floral overtones

B CALM JASMINE 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

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*

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