·BREWERKZ·

NEW

TIER 1

BEYOND THE CIRCUIT
TROPICAL LAGER
5% ABV, 10 IBU

Only Available on Tap

A Singapore Craft Beer Showcase

BEYOND THE CIRCUIT

Brewed by 8 local craft breweries, this limited edition jasmine rice Tropical Lager bursts with passionfruit, bright citrus and a touch of pine. Finishing crisp and dry, it's a bold toast to local pride — brewed the Singapore way.

A Collaboration Brew of 8 Singapore Breweries

THE 1925 BREWING CO · BREWERKZ · Ren min · RED DOT · LeVeL33 · LITTLE ISLAND BREWING CO · LION BREWERY · SEVEN DAZE

As part of

GPSS GRAND PRIX SEASON SINGAPORE 26 SEP – 5 OCT 2025

PROST TO

Oktoberfest

19 Sept to 12 Oct 2025

TIER 1

Festbier
Oktoberfest
Lager

5.6% ABV, 15 IBU

$68

Oktoberfest Platter

Suitable for 3-4 pax

- Oatmeal Stout Braised Oxtail
- Grilled sausages with wholegrain mustard sauce
- German Potato Salad with Morel Mushrooms
- Mini Pretzels with Obatzda Sauce
- Salt & Pepper Corn Ribs
- Roasted Lemongrass Chicken with Gingerflower

T&Cs: Available from 19 Sept to 12 Oct 2025 for dine-in at all Brewerkz outlets, subject to availability.
All prices are subject to 10% service charge and prevailing government taxes. Management reserves the right to amend the terms and conditions without prior notice.

COCKTAILS

CUBAN SOUR *23*
Don Papa Rum, Bols Apricot Brandy, lemon & lime juice, egg white

MYSTIC PEA *23*
Brass Lion Gin, butterfly pea, tonic

QUEEN MARY *24*
Jose Cuervo, St-Germain Elderflower, lime & tomato-pomegranate juice

SINGAPORE SLING *25*
Gin, cherry brandy, Orange Liqueur, Angostura, Grenadine, pineapple, lime juice, dom

BOURBON SUNSET *24*
Wild Turkey Bourbon, Golden Falernum, Angostura Orange Bitters, pu'er tea, longan, pineapple juice

BOTANIC SLING *25*
Tanqueray Gin, luxardo maraschino, Bols Apricot Brandy, blossom bitters, St-Germain Elderflower, egg white

BELLE'S BLUSH *24*
Stolichnaya Vodka, St-Germain Elderflower, hibiscus, pomegranate & lemon juice, egg white

LONG ISLAND TEA *25*
Gin, Vodka, Rum, Tequila, Cointreau, lemon juice, coke, simple syrup

MOJITO *23*
Rum, lime juice, mint leaves, soda

PIÑA COLADA *23*
Coconut Rum, cream, pineapple juice & slice

LYCHEE MARTINI *22*
Stolichnaya, Vermouth Bianco, Lychee Liqueur

COSMOPOLITAN *22*
Vodka, Cointreau, cranberry, lime juice

MARGARITA *22*
100% blue agave tequila, Cointreau, lime mix

APEROL SPRITZ *21*
Aperol, prosecco, soda water

OLD FASHIONED *21*
Whiskey, simple syrup, Angostura Bitter, orange peel garnish

MIMOSA *21*
Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY *12* D 17% sugar
Cranberry juice, lemongrass syrup, lime juice, soda water

PINEAPPLE PARADISE *12* D 24% sugar
Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

COCO PASSION *12* D 22% sugar
Passionfruit purée, coconut syrup, ginger ale, lime juice

APPLE TANGO *12* D 28% sugar
Apple juice, lime juice, green apple syrup, soda water

PINK SUNRISE *12* D 25% sugar
Pink grapefruit, banana syrup, lime juice, almond syrup, soda water

BITTER LIME LEMON *12* C 9% sugar
Lime juice, lemonade, bitters

VIRGIN MOJITO *12* D 18% sugar
Mint, lime juice, sugar syrup, soda water

SHIRLEY TEMPLE *12* D 35% sugar
Lime juice, lemonade, grenadine

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WINES *Please inquire with our staff about the vintage*

SPARKLING

PROSECCO
Santa Margherita Extra Dry NV, Italy ***G 15 / B 90***

MOSCATO
Ceretto Moscato d'Asti Vtg, Italy ***B 70***

ROSÉ

Marqués de Caceres Vtg, Spain ***B 85***

RED WINE

MERLOT
Pierre Jean Vtg, France ***G 16 / B 80***

CABERNET SAUVIGNON
Katnook Founder's Block Vtg, Coonawarra, Australia ***G 16 / B 80***

WHITE WINE

CHARDONNAY
De Bortoli DB Family Selection Vtg, Australia ***G 16 / B 80***

SAUVIGNON BLANC
Greywacke Vtg, Marlborough, New Zealand ***G 16 / B 80***

RIESLING
St. Urbans-Hof Nik Weis Urban Vtg , Mosel , Germany ***B 90***

SPIRITS

TEQUILA
- Jose Cuervo ***14***
- Patrón Añejo ***18***

GIN
- Tanqueray ***15***
- Hendrick's ***18***
- Monkey 47 Y.O. ***18***

VODKA
- Stolichnaya ***15***
- Absolut Blue ***17***
- Grey Goose Original ***20***

SINGLE MALT
- Glenlivet 12 Y.O. ***18***
- Balvenie 12 Y.O. ***20***

BOURBON
- Wild Turkey ***15***
- Jack Daniel's ***16***
- Maker's Mark ***18***

BRANDY / COGNAC
- Rémy Martin V.S.O.P ***15***
- Hennessy V.S.O.P ***20***

SCOTCH WHISKEY
- Johnnie Walker Black Label ***15***

RUM
- Mount Gay ***15***
- Don Papa ***17***
- Sailor Jerry ***17***

COFFEE

Black Coffee ***5*** A 0% sugar
Single Espresso ***5*** A 0% sugar
Double Espresso ***6*** A 0% sugar
Latte ***6*** C 0% sugar
Cappuccino ***6*** C 0% sugar
Iced Black Coffee ***6*** A 0% sugar
Iced Latte ***6*** C 0% sugar
Iced Cappuccino ***6*** C 0% sugar

TEA

British Breakfast ***8*** A 0% sugar
Earl Grey Lavender ***8*** A 0% sugar
White Gingerlily ***8*** A 0% sugar
Pearl Of The Orient ***8*** A 0% sugar
Chamomile Dream ***8*** A 0% sugar
Lemon Ginger Mint ***8*** A 0% sugar

All hot tea is served in a pot, free hot water refill

COLD PRESSED JUICE

HAKUNA MANUKA *11* C 7% sugar
Manuka honey, pineapple, apple, lemon

PERKY GINGY *11* C 7% sugar
Orange, carrot, ginger, turmeric

GET ACAI-TED *11* C 6% sugar
Organic acai, lime, honey, apple

GREEN PASTURES *11* B 5% sugar
Green apple, cucumber, celery

OTHERS

HOT CHOCOLATE ***6*** D 10% sugar
ICED CHOCOLATE ***7*** D 10% sugar
ICED TEA ***5*** A 0% sugar
FRESH THAI COCONUT ***10*** A 0% sugar

BOTTLED WATER / SPARKLING *8*
Acqua Panna, San Pellegrino A 0% sugar

JUICES *6*
- Orange juice, apple juice C 8% sugar
- Fruit punch, lime, cranberry, pineapple juice C 9% sugar

CIDERS *Kopparberg, 330ml*

NAKED APPLE 4.5% ABV ***16***
PEAR 4.5% ABV ***16***
STRAWBERRY LIME 4.5% ABV ***16***

SOFT DRINKS

ALL SOFT DRINKS *5*
- Coke Zero, oolong tea, Ayataka green tea, soda A 0% sugar
- Coke, ginger ale, tonic, root beer, peach tea, jasmine green tea B 5% sugar
- Sprite C 8% sugar

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WINE, SPIRITS AND OTHERS

CRAFT BEERS

SIGNATURES

TIER 1

GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitterness

TIER 2

INDIA PALE ALE
5.5% ABV, 50 IBU
Floral, malty

TIER 2

BOHEMIAN PILSNER
5.0% ABV, 33 IBU
Crisp, malty, bitterness

TIER 2

OATMEAL STOUT
5.5% ABV, 25 IBU
Coffee, caramel, roasty

SINGAPORE SERIES

TIER 3

CIRCUIT BREAKER
NEW ENGLAND IPA
5.9% ABV, 25 IBU
Mango, pineapple

TIER 4

4AM
DOUBLE IPA
7.5% ABV, 80 IBU
Resin, pineapple, mango

TIER 3

CHAIN REACTION
MODERN IPA
5.0% ABV, 50 IBU
Mango, pineapple

ASIAN FLAVOURS

TIER 6

SINGAPORE SLING
SOUR ALE
5.0% ABV, 1 IBU
Tart, tropical, and herbal

TIER 2

LYCHEE
AMBER LAGER
5.0% ABV, 15 IBU
Lychee, caramel

TIER 1

OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot

HEALTHIER SERIES

TIER 1

OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot

SEASONAL

TIER 1

FESTBIER
OKTOBERFEST LAGER
5.6% ABV, 15 IBU
Toasty bread

TIER 1

BEYOND THE CIRCUIT
TROPICAL LAGER
5.0% ABV, 10 IBU
Passionfruit, citrus, pine

STEM 19

SPIRITED AWAY III
FRUITED MILKSHAKE SOUR
5.0% ABV, 1 IBU
Apricot, tropical fruits

SEASONAL

TIER 1

DREAM
BLONDE ALE
4.5% ABV, 18 IBU
Passionfruit, mango, lemon

PINT 17

BLACK KNIGHT
NITRO IRISH STOUT
4.1% ABV, 30 IBU
Coffee, chocolate, cocoa

TIER 5

RYE IN PEACE
BALTIC PORTER
7.5% ABV, 27 IBU
Dark chocolate,
caramel

TIER 1

WITS AND WISDOM II
ORANGE WITBIER
4.5% ABV, 5 IBU
Orange, cloves

2 PINTS
FOR 20
Valid Tue-Thu

SPARKLING FIZZ

PINT 8/JUG 19

MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

TIER	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*

OPEN TO 6PM

HAPPY HOUR

15% OFF BEERS!

BEER SAMPLERS

$28* **PER SET** (4×150ML)

**Not applicable to any other promotions or privileges*

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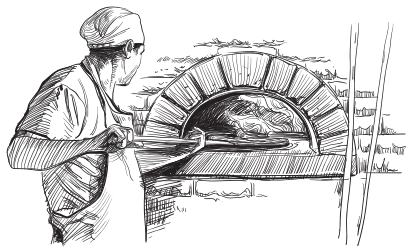

TRADITIONAL WOOD-FIRED OVEN PIZZA *8 INCH/12 INCH*

RED BASE

Tomato sauce and mozzarella

PURE PEPPERONI ***19 / 28***
Smoky pepperoni, tomato sauce, mozzarella

HAWAIIAN ***19 / 28***
Honey-baked ham, pineapple, jalapeño, sliced olives

MARGHERITA *VEG VG* ***19 / 25***
Fresh mozzarella, sun-dried tomatoes, basil

FLORENTINE ***19 / 28***
Wilted spinach, forest mushrooms, serrano ham & eggs

QUATTRO FORMAGGI *VEG* ***19 / 28***
Tomato, gorgonzola, taleggio cheese, mozzarella, mimolette cheese

WHITE BASE

Garlic, oregano, olive oil and mozzarella

MEAT LOVERS ***19 / 28***
Pepperoni, garlic brats sausages, ham

FRUTTI DE MARE ***19 / 28***
Fresh seafood, basil, tomato chutney

TRUFFLE KALE FOREST *VEG VG* ***19 / 28***
Wild mushrooms, kale, truffle paste

TANDOORI CHICKEN ***19 / 28***
Potato, red chili, red onion, raita

TRUFFLED WILD MUSHROOM *VEG VG* ***19 / 28***
Truffle essence, porcini, hon-shimeji, white button shitake mushrooms

VEG (Vegetarian). **VG** (Vegan) option available.
Please ask our team about allergens or special dietary requests.

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BREAKFAST

Only available on weekends & public holidays, 10am–12pm

BIG BREAKFAST ***26***
Scrambled eggs, streaky bacon, garlic brats, potato hash, garden salad, cherry tomatoes, rye sourdough

BUILD YOUR OWN
Choose a minimum of 3 items:

- Scrambled eggs ***5***
- Streaky bacon ***5***
- Avocado guacamole ***5***
- Garlic brats ***8***
- Potato hash ***4***
- Rye sourdough, butter ***5***
- Pancakes, maple syrup & butter ***5***
- Superfoods Salad ***6***
  Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

HEALTHIER

PACIFIC CLAM CHOWDER ***12***
Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD *VEG VG GF* ***16***
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

CLASSIC CAESAR SALAD *GF* ***15***
Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon, parmesan chips

+ Grilled chicken ***6*** *(For salad only)*
+ Grilled trout ***10*** *(For salad only)*

APPETISERS

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

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

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

KOMBU TRUFFLE FRIES *VEG GF* ***16***
Kombu, grated parmesan, truffle coulis

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

RED HOT BUFFALO WINGS *GF* ***19***
Served with hot sauce.
Choice between spiciness level 1, 2 or 3

SPICY CHICKEN SATAY ***18***
Grilled chicken, japanese cucumber, homemade cashew sauce

CRISPY PEPPERCORN CHICKEN ***15***
Sichuan spice, murukku, curry dip

SHARING

BREWERKZ 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 *GF* ***28***
Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

MAINS

WAGYU BEEF RIBEYE *(300g) GF* ***72***
Please allow 20 minutes for preparation.
Wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, red wine reduction

STRAITS STYLE NASI LEMAK *GF* ***26***
Please allow 20 minutes for preparation.
Blue pea basmati, braised duck in curry, housemade otah, sambal greens, omelette, condiments

HALF RACK BABY BACK RIBS* *GF* ***34***
Smoked spice marination, Brewerkz BBQ sauce, apple slaw, french fries

GOLDEN ALE FISH & CHIPS* ***26***
Golden Ale Beer-battered, seasonal fish, french fries, white tartar sauce

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

BURGERS

AMERICAN COWBOY* ***28***
Crispy bacon, cheddar cheese, BBQ sauce

IMPOSSIBLE™* *VEG* ***27***
Plant-based patty, mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes, lettuce

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

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

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

SALTED EGG MERMAID FISH ***12***
Salted egg yolk, curry leaf

CRISPY TOFU FRITTERS ***12***
Sichuan peppercorn, sesame

SMOKY BEER CHILLI BOWL *VEG* ***15***
Tortilla chips, smoked peppers, charred tomatoes

SWEET POTATO FRIES *VEG VG GF* ***9***
Crisps on the outside and moist on the inside

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

DESSERTS

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

OATMEAL STOUT BEERAMISU *VEG* ***14***
Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee

BREWERKZ ICE CREAM *VEG GF* ***14***
Trio of ice cream, cinnamon crumble

KIDS MENU ***16/SET***

Each set includes a main, an ice cream scoop (strawberry, chocolate, or vanilla), a drink (juice or soda), and a surprise toy.

FISH & CHIPS
Battered fish fillet fries, tartar sauce

PULLED BEEF MANTOU SLIDERS
Braised beef shortribs, garlic aioli, caramelised onions, curly fries, cheddar cheese

MUSHROOM CREAM PASTA
Roasted chicken, mushrooms, fusilli

BOLOGNESE PASTA
Minced beef, tomatoes, penne, sausage

Only applicable to 12 years and below

FOOD

VEG (Vegetarian). **VG** (Vegan) option available. **GF** (Gluten-Free) option available. Please ask our team about allergens or special dietary requests.

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