·BREWERKZ·

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.

TIER 1

BEYOND THE CIRCUIT TROPICAL LAGER
5% ABV, 10 IBU
Passionfruit, Citrus and Pine

As part of GPSS GRAND PRIX SEASON SINGAPORE 26 SEP – 5 OCT 2025

A Collaboration Brew of 8 Singapore Breweries

TAP TAKEOVER BY OUR COLLABORATION PARTNERS

PINT 17

· RENMIN ·
ONE HEART, ONE MIND TRIPLE FRUITED GOSE
4.2% ABV, 0 IBU
Watermelon, Passion Fruit, Dragonfruit

PINT 17

· SEVENDAZE ·
DEEP IN A DREAM PINEAPPLE LAGER
3.5% ABV, 15 IBU
Pineapple

PINT 17

· 1925 BREWING CO ·
YUZU LAGER
4.2% ABV, 15 IBU
Yuzu, Citrus, Dry

PINT 17

· REDDOT ·
MONSTER GREEN LAGER
5.5% ABV, 15 IBU
Spirulina-infused, Floral, Clean, Crispy

PINT 17

· LEVEL33 ·
BLOND LAGER
4.3% ABV, 18 IBU
Floral and Fruity Nose

PINT 17

· LION ·
THE BOSS IPA
5.9% ABV, 36 IBU
Mango, Mixed-berry Aromas

PINT 17

· LITTLE ISLAND ·
VERTIGO WEST COAST IPA
6.5% ABV, 40 IBU
Watermelon, Resiny Lemon Peel

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

QUEEN MARY *24*
Jose Cuervo tequila, St-Germain elderflower, lime & tomato juice

SMOKY RAIDER *25*
Calvados brandy, Luxardo maraschino, Chambord

MYSTIC PEA *23*
Brass Lion Butterfly Pea Gin, tonic, grapefruit, rosemary

MIDNIGHT ECLIPSE *23*
Patrón XO Cafe, butterscotch liqueur, Kahlúa espresso, coral garnish

CUBAN SOUR *23*
Don Papa rum, Bols apricot brandy, lemon & lime juice, egg white

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*
Smirnoff vodka, St-Germain elderflower, hibiscus, pomegranate & lemon juice, egg white

SINGAPORE SLING *25*
Gin, cherry brandy, dom, orange liqueur, bitters, grenadine, pineapple, lime juice

LONG ISLAND TEA *25*
Gin, vodka, rum, tequila, orange liqueur, lemon juice, coke

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

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

COSMOPOLITAN *22*
Vodka, orange liqueur, cranberry juice, lime juice

MARGARITA *22*
Tequila, orange liqueur, lime mix

APEROL SPRITZ *21*
Aperol, prosecco, soda water

OLD FASHIONED *21*
Whiskey, bitters

MIMOSA *21*
Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY *15* D 17g sugar
Cranberry juice, lemongrass syrup, lime juice, soda water

PINEAPPLE PARADISE *15* D 24g sugar
Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

COCO PASSION *15* D 22g sugar
Passionfruit purée, coconut syrup, ginger ale, lime juice

APPLE TANGO *15* D 28g sugar
Apple juice, lime juice, green apple syrup, soda water

PINK SUNRISE *15* D 25g sugar
Pink grapefruit, banana syrup, lime juice, soda water

BITTER LIME LEMON *15* C 9g sugar
Lime juice, lemonade, bitters

SHIRLEY TEMPLE *15* D 35g sugar
Lime juice, lemonade, grenadine

VIRGIN MOJITO *15* D 18g sugar
Mint, lime juice, sugar syrup, soda water

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WINES *Please inquire with our staff about the vintage*

WHITE WINE

CHARDONNAY
- De Bortoli DB Family Selection Vtg, Australia ***G 18 / B 90***
- Louis Latour Chablis Vtg, Burgundy, France ***B 140***

SAUVIGNON BLANC & BLENDS
- Greywacke Vtg, Marlborough, New Zealand ***G 22 / B 110***
- Flametree Embers Semillon Sauvignon Vtg, Margaret River, Australia ***B 98***
- Misha's Vineyard 'The Starlet' Vtg, Central Otago, New Zealand ***B 125***

RIESLING
St Urbans-Hof Nik Weis Urban Vtg, Mosel, Germany ***B 86***

PINOT GRIGIO
Santa Margherita Vtg, Trentino-Alto Adige, Italy ***B 98***

OTHERS
Domaine de La Solitude Côtes du Rhône Blanc Vtg, France ***B 94***

RED WINE

MERLOT & BLENDS
- Pierre Jean Vtg, France ***G 17 / B 85***
- Clarendelle Rouge by Haut-Brion Vtg Bordeaux, France ***B 109***

CABERNET SAUVIGNON
- Katnook Founder's Block Vtg, Coonawarra, Australia ***G 20 / B 98***
- Montes Alpha Vtg, Chile ***B 108***
- Gramercy Lower East Vtg, Columbia Valley, Washington, USA ***B 141***

MALBEC
Kaiken Ultra Vtg, Mendoza, Argentina ***B 106***

SHIRAZ
Nietschke Jack Shiraz Vtg, Barossa Valley, Australia ***B 112***

PINOT NOIR
- Greywacke Vtg, Marlborough, New Zealand ***B 141***
- Silver Heights Jiayuan Vtg, China ***B 150***

SANGIOVESE
Lamole di Lamole 'Duelame' Chianti Classico Vtg, Italy ***B 105***

OTHERS
- Domaine de La Solitude Côtes du Rhône Rouge Vtg, France ***B 94***
- Zenato Ripassa Valpolicella Ripasso Superiore Vtg, Italy ***B 139***

SPARKLING

PROSECCO
- Santa Margherita Extra Dry NV, Italy ***G 17 / B 85***
- Torresella Rosé Brut NV, Italy ***G 19 / B 95***

CHAMPAGNE
Laurent-Perrier La Cuvée Brut NV, France ***B 168***

MOSCATO
Ceretto Moscato d'Asti Vtg, Italy ***B 96***

ROSÉ

Marqués de Cáceres Vtg, Spain ***B 80***

SPIRITS

TEQUILA
- Jose Cuervo ***18***
- 1800 Añejo ***24***
- Patrón Reposado ***24***
- Patrón Añejo ***27***

GIN
- Tanqueray ***18***
- Bombay ***22***
- Hendricks ***24***

SCOTCH WHISKEY
- Johnnie Walker Red Label ***18***
- Johnnie Walker Black Label ***22***
- Monkey Shoulder ***23***
- Chivas Regal Royal Salute 18 Y.O. ***24***
- The Macallan 12 Y.O. ***24***
- Glenmorangie 10 Y.O. ***24***
- Glenfiddich 12 Y.O. ***26***

BOURBON
- Wild Turkey ***18***
- Jack Daniel's ***22***
- Maker's Mark ***22***

BRANDY / COGNAC
- St Rémy Authentic V.S.O.P ***18***
- Courvoisier V.S.O.P ***22***

VODKA
- Smirnoff Red ***18***
- Absolut Blue ***21***
- Grey Goose Original ***22***

RUM
- Bacardi ***18***
- Malibu ***18***
- Don Papa ***22***
- Black Tears Spiced Rum ***22***

CIDERS *Kopparberg, 330ml*

NAKED APPLE 4.5% ABV ***16***

PEAR 4.5% ABV ***16***

STRAWBERRY LIME 4.5% ABV ***16***

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

COFFEE & TEA

Black Coffee *7* (A 0% sugar)
Single Espresso *7* (A 0% sugar)
Double Espresso *8* (A 0% sugar)
Cappuccino *8* (C 0% sugar)
Latte *8* (C 0% sugar)
Iced Black Coffee *8* (A 0% sugar)
Iced Latte *8* (C 0% sugar)
Iced Cappuccino *8* (C 0% sugar)

British Breakfast *10* (A 0% sugar)
Earl Grey Lavender *10* (A 0% sugar)
Marrakesh Mint *10* (A 0% sugar)
Pearl Of The Orient *10* (A 0% sugar)
Chamomile Dream *10* (A 0% sugar)
Lemon Ginger Mint *10* (A 0% sugar)

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

OTHERS

HOT CHOCOLATE *8* (D 10% sugar)

ICED CHOCOLATE *9* (D 10% sugar)

ICED TEA *7* (A 0% sugar)

BOTTLED WATER / SPARKLING *9*
Acqua Panna, San Pellegrino (A 0% sugar)

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

SOFT DRINKS *7*
- Coke zero, soda (A 0% sugar)
- Coke, Ginger Ale, Tonic, Root Beer (B 5% sugar)
- Sprite (C 8% sugar)

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CRAFT BEERS

SIGNATURES

GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitterness

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

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

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

SINGAPORE SERIES

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

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

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

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

SINGAPORE DESIGN WEEK

ASIAN FLAVOURS

Official Festival Beer of Singapore Design Week
ONDEH ONDEH AMBER LAGER
4.5% ABV, 7 IBU
Pandan, coconut

KOPI-O
STOUT
9.0% ABV, 48 IBU
Coffee macchiato, raisin

OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot

HEALTHIER SERIES

OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot

PROBIOTIC
RASPBERRY SOUR
4.5% ABV, 0 IBU
Live probiotic cells

SEASONAL

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

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

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

SEASONAL

DRUNK CRU
BELGIAN GOLDEN STRONG
9.5% ABV, 29 IBU
Cardamom, cloves

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

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

LIGHTSPEED
TRIPLE JUMP IPA
10.0% ABV, 27 IBU
Coconut, mango, apricot

COPPER PLATE
CASK IPA
5.0% ABV, 50 IBU
Biscuity, orange

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

SPARKLING FIZZ

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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HEALTHIER

SUPERFOODS SALAD *VEG GF* ***19***
Kale, red cabbage, quinoa, feta cheese, pumpkin seeds in honey mustard vinaigrette
+ Grilled chicken ***6***
+ Grilled trout ***10***

NEW SOUR PLUM HAMACHI SALAD ***22***
Yuzu soy hamachi, nuts & crunch, seasonal fruits

NEW ROASTED TOMATO SOUP *VEG* ***14***
Fresh tomatoes, basil, pine nuts

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

NEW SURF & TURF PLATTER ***98***
Please allow 20 minutes for preparation
- Pimentos pluma pork, extra virgin olive oil
- French chicken satay, cashew sauce
- Wagyu ribeye MBS 6/7, asian marination
- Wild caught red leg prawns, black pepper sauce
- Iberian pork rib intercostals, Tex-Mex spice
- Grilled Spanish octopus, nam-jim sauce

NEW ULTIMATE SEAFOOD PLATTER ***138***
Served chilled
- Hokkaido scallops, ponzu
- "Snow fish & chips", tartar sauce
- Sweet prawns, cocktail sauce
- King crab, poached in nage
- Seafood salad, crawfish, squid, jellyfish
- Hamachi, yuzu soy

NEW GOLDEN BUTTERMILK CHICKEN-IN-BASKET ***58***
Buttermilk marination, assorted dips

SMALL PLATES

SPICY CHICKEN SATAY ***22***
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES *VEG* ***18***
Kombu, grated Parmesan, truffle coulis

SUPER NACHOS *VEG GF* ***23***
Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole
+ Cheese ***3***
+ Beer chilli / IMPOSSIBLE™ beer chilli ***3***

BABY SQUID & CALAMARI ***18***
Salt & pepper, sour plum mayo

CHARGRILLED LAMB RIBS *GF* ***24***
Lamb ribs confit, honey mustard, roasted beetroot

RED HOT BUFFALO WINGS *GF* ***23***
Served with hot sauce, choice between spiciness level 1, 2 or 3

MARGHERITA PIZZETTE 6" *VEG* ***15***
Fresh mozzarella, sun-dried tomatoes, balsamic reduction & basil

MEAT LOVERS PIZZETTE 6" ***18***
Pepperoni, garlic brats sausages & ham

NEW BUTTER CHICKEN PIZZETTE 6" ***18***
Tandoori marination, kasoori methi, mint raita

NEW MURTABAK FOCACCILLA ***18***
Marinated chicken, bandung pickles, garam masala

3-CHEESE TRUFFLE FOCACCILLA *VEG* ***22***
Truffle gouda, Parmigiano Reggiano, mozzarella, porcini mushrooms

MAINS

GOLDEN ALE FISH & CHIPS ***29***
Golden ale, beer-battered seasonal fish served with french fries & white tartar sauce on the side

NEW KING CRAB PASTA ***36***
Served chilled
Mushroom truffle paste, Alaskan king crab, caviar - tobiko medley

NEW PAPER WRAPPED LAKSA SEAFOOD ***34***
Please allow 20 minutes for preparation
Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

GRILLED PORK T-BONE ***34***
Apple bacon sauce, 5-onion chutney, confit potatoes

NEW DRY 'BAK KUT TEH' MUSHROOM CASARECCE ***28***
Mixed peppercorn, pork rib fingers, pasta

BURGERS

COWBOY BURGER ***29***
Topped with crispy bacon, cheddar cheese & comes with homemade BBQ sauce on the side

IMPOSSIBLE™ BURGER *VEG* ***29***
Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes & lettuce

SHOGUN BURGER ***39***
Japanese OHMI A5 Wagyu patty, Colby-Jack cheese, brioche bun, candied bacon

WAGYU STEAK & FRITES *GF* ***74***
Wagyu ribeye MBS 4-5, sidewinder fries, broccolini, red wine reduction

WAGYU BEEF BOWL ***36***
Boneless, braised in jamón serrano, served with root vegetables, egg confit, pilaf rice on the side

PUGLIAN SEAFOOD STEW ***36***
Orecchiette pasta, fresh seafood medley, cilantro

LOUISIANA-STYLE JAMBALAYA ***28***
Tiger prawns, smoked paprika chicken stew, butter pilaf rice & garlic brats

NEW HAINAN 'NO-CHICKEN' RICE *VEG* ***26***
Ginger-garlic soy roulade, tomatillo sauce, cilantro rice

BITES

NEW TRUFFLE CHEESE CROQUETTES *VEG* ***14***
Gouda cheese, truffle honey, truffle mayo

KFC (Korean Fried Cauliflower) *VEG VG* ***12***
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

STEAK CUT FRIES *VEG* ***14***
Double coated, 2 dips

NEW SAMBAL TEMPEH BILIS ***12***
Sambal tumis, peanuts, ikan bilis

SWEET POTATO FRIES *VEG VG GF* ***14***
Crisp on the outside and moist on the inside, sour plum mayo

SWEETS

NEW CEMPEDAK CHENDOL *VEG* ***16***
Cempedak foam, coconut sorbet, pandan

CHOCOLATE LAVA CAKE *VEG* ***18***
Valrhona 72% dark chocolate fondant, mango passionfruit sorbet, tropical fruit medley

NEW BLACK TRUFFLE DIAMOND *VEG* ***16***
Earl Grey Chantilly cream, truffle ice cream, dark chocolate crumble

NEW BRÛLÉE CHEESECAKE *VEG* ***16***
Raspberry sorbet, mixed berries coulis, three cheese

BREWERKZ ICE CREAM *VEG GF* ***16***
Trio of ice cream, cinnamon crumble

KIDS MENU ***18/SET***

Each set includes a Main, a Dessert (Vanilla or Strawberry Mille Crêpe), a Drink (Juice or Soda), and a Surprise Toy.

MAINS

BOLOGNESE PASTA
Minced beef, tomatoes, penne

PULLED BEEF MANTOU SLIDERS
Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

FISH & CHIPS
Battered fish fillet served with chips and white tartar sauce on the side

NEW TRIO OF SKEWERS
Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille

NEW GRILLED SANDWICH PIZZETTE 6"
Ham & cheese, homemade tomato sauce

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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