

· B R E W E R K Z ·

SG
60



We Took the Sling and Brewed It!

Singapore Sling Sour Ale NEW

5% ABV, 1 IBU

A tropical sour twist on the iconic cocktail. Bright, zingy, with cherry, pineapple, mandarin, juniper, sea salt, and vanilla.

23

All prices are subject to 10% service charge and prevailing GST.

COCKTAILS



ESPRESSO MARTINI 22
Vodka, Espresso, Kahlúa,
simple syrup



SINGAPORE SLING 25
Gin, cherry liqueur, orange
liqueur, Angostura, pineapple
juice, lime juice, grenadine



MARGARITA 22
100% blue agave reposado
tequila and lime mix



MIMOSA 21
Champagne and
orange juice



SHAKEN PIÑA COLADA 22
Malibu, pineapple juice,
pineapple slice and cream



COSMOPOLITAN 22
Vodka, triple sec, cranberry
juice and lime juice



MOJITO 23
Rum, freshly squeezed lime,
mint leaves, sugar and a
splash of soda



LONG ISLAND TEA 25
Gin, vodka, rum, tequila, triple
sec, lime mix, splash of Coke



APEROL SPRITZ 22
Aperol, prosecco and
soda water



CUBAN SOUR 24
La Progresiva, apricot brandy,
fresh lemon juice, fresh lime
juice, simple syrup, egg white

MOCKTAILS

BITTER LIME LEMON 13  9% sugar
Lime juice, lemonade, bitters

CINDERELLA 13  9% sugar
Lime juice, pineapple juice,
orange juice

PUSSY FOOT 13  27% sugar
Grenadine, fruit punch, milk

VIRGIN PIÑA COLADA 13  29% sugar
Pineapple juice, coconut syrup,
cream, lime juice

VIRGIN SUNRISE 13  30% sugar
Orange juice, grenadine syrup

VIRGIN MOJITO 13  18% sugar
Mint, lime juice, sugar syrup,
soda water

SUMMER COOLER 13  7% sugar
Pineapple juice, ginger ale

SHIRLEY TEMPLE 13  35% sugar
Lime juice, lemonade, grenadine

WINES

Vintage are subject to changes. Please enquire from our staff for latest vintage.

SPARKLING

PROSECCO

Extra Dry DOC, Santa Margherita,
Veneto, Italy, NV **G 18 / B 90**

CHAMPAGNE

BRUT

Laurent-Perrier La Cuvée Brut NV,
France **B 135**

ROSÉ

GRENACHE

Miraval Côtes de Provence, France,
2021 **B 90**

RED WINE

MERLOT

De Bortoli, Australia, 2022 **G 17 / B 80**

PINOT NOIR

Misha's Vineyard "The High Note",
New Zealand, 2020 **B 125**

MALBEC

Kaiken Ultra, Argentina, 2019 **B 105**

CRIANZA

Marqués de Cáceres, Spain, 2018 **B 95**



SYRAH

Mitolo Jester Shiraz, McLaren Vale,
Australia, 2022 **B 85**

WHITE WINE

SAUVIGNON BLANC

- Greywacke, Marlborough, New Zealand, 2022 **G 17 / B 80**
- Côtes du Rhône Réserve Blanc Famille Perrin, France, 2021 **B 95**

PINOT GRIGIO

Santa Margherita, Italy, 2022 **B 105**

RIESLING

Le Bohème Act One,
Australia, 2020 **B 95**

CHARDONNAY

McWilliams Markview,
Australia, NV **B 85**

SPIRITS

TEQUILA

- Jose Cuervo **15**
- 1800 Añejo **16**
- Patrón Añejo **23**

GIN

- Gordon's Gin **15**
- Bombay **18**
- Hendrick's **20**

SCOTCH WHISKEY

- Johnnie Walker Red Label **15**
- Chivas Regal 12 Y.O. **16**
- Jameson **18**
- Johnnie Walker Black Label **18**
- Monkey Shoulder **19**
- Chivas Regal Royal Salute 18 Y.O. **20**
- The Macallan **20**
- Glenmorangie 10 Y.O. **20**
- Glenfiddich 12 Y.O. **22**

BOURBON

- Jim Beam **15**
- Jack Daniel's **18**
- Maker's Mark **18**

BRANDY / COGNAC

- St-Rémy Authentic V.S.O.P **15**
- Courvoisier V.S.O.P **18**

VODKA

- Smirnoff Red Vodka **15**
- Absolut Blue **17**
- Grey Goose Original **18**

RUM

- Bacardi **15**
- Malibu **15**
- Captain Morgan **18**
- La Progressiva 13 **18**

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 5% sugar**

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 5% sugar**

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **6** **A 0% sugar**

Single Espresso **6** **A 0% sugar**

Double Espresso **7** **A 0% sugar**

Cappuccino **7** **C 0% sugar**

Latte **7** **C 0% sugar**

Iced Black Coffee **8** **A 0% sugar**

Iced Latte **8** **C 0% sugar**

Iced Cappuccino **8** **C 0% sugar**

British Breakfast **9** **A 0% sugar**

Earl Grey Lavender **9** **A 0% sugar**

Marrakesh Mint **9** **A 0% sugar**

Pearl Of The Orient **9** **A 0% sugar**

Chamomile Dream **9** **A 0% sugar**

Lemon Ginger Mint **9** **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 **6** **A 0% sugar**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0% sugar**

JUICES **7**

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

SOFT DRINKS **6**

- Coke Zero, soda **A 0% sugar**
- Coke, Ginger Ale, Tonic, Root Beer **B 5% sugar**
- Sprite **C 8% sugar**

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



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



NEW

STEM 23

SINGAPORE SLING
SOUR ALE
5.0% ABV, 11 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



NEW

TIER 1

OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot



TIER 6

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



TIER 1

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



STEM 17

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

HEALTHIER SERIES

SEASONAL

SEASONAL



TIER 6

DANKSTA JUICE
NEW ENGLAND IPA
6.5% ABV, 20 IBU
Peach haze with dank vibes



PINT 17

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



STEM 21

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



TIER 5

RYE IN PEACE
BAL TIC 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 STEMS
FOR 20
Valid Mon-Thu



9.5% ABV

PINT 8/JUG 19

MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

SPARKLING FIZZ

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 (4x150ML)

*Not applicable to any other promotions or privileges

All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.

APPETISERS

KOMBU TRUFFLE FRIES *VEG VG GF 17*
Kombu, grated Parmesan, truffle coulis

PETITE SPANISH SARDINES *15*
Pilsner beer batter, premium sardines, lemon

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

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

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

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

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

CRUNCHY CALAMARI *18*
Marinara sauce

HEALTHIER

FRENCH ONION SOUP *GF 12*
Comté cheese, rye sourdough, chicken and oxtail broth

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, mizuna, anchovy dressing, hard-boiled egg, croutons, bacon, parmesan chips

+ Grilled chicken **6**
+ Grilled trout **10**

MAINS

TRUFFLED SCALLOP PASTA *29*
Served chilled
Scallops aburi, caviar-tobiko medley, sakura shrimp

SAKURA SHRIMP PASTA *25*
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS *26*
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

EXCLUSIVE CACIO E PEPE WITH PAN-ROASTED QUAIL *28*
Homemade cheese pasta, red kampot pepper, Parmigiano Reggiano, lemon

CHARGRILLED SAKURA PORK RACK *GF 28*
Please allow 20 minutes for preparation
Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

MEATLESS LASAGNA *VEG 25*
Pasta sheet, ricotta, fresh herbs, IMPOSSIBLE™ pork and beef

BURGERS

AMERICAN COWBOY *28*
Topped with crispy bacon, Cheddar cheese and homemade BBQ sauce

IMPOSSIBLE™ *VEG 27*
Made from 100% plant-based meat patty, topped with mustard sauce, Cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

PULLED PORK RYE SOURDOUGH *25*
Tangy BBQ sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette

WAGYU BEEF RIBEYE (300g) *GF 72*
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

BBQ CHICKEN *28*
Please allow 20 minutes for preparation
Half chicken, BBQ sauce, coleslaw and french fries on side

PAPER WRAPPED LAKSA SEAFOOD *GF 30*
Please allow 20 minutes for preparation
Seasonal fish, szechuan spice, konjac noodles, laksa cream sauce, 'chicken-out' nugget

HALF RACK BABY BACK RIBS *GF 35*
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

WAGYU BEEF BOWL *32*
Boneless, braised in Jamón Serrano, served with root vegetables, egg confit and pilaf rice on side

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 *25*
Pepperoni, garlic bratwurst sausages and ham

3-CHEESE TRUFFLE FOCACCINA *VEG 38*
Closed-faced, Truffle Gouda, Parmigiano Reggiano, Mozzarella and porcini mushrooms

TANDOORI CHICKEN *25*
Potato, red chilli, red onion and raita

MARGHERITA *VEG 23*
Fresh mozzarella, momotaro tomatoes, basil

SHARING

BREWERKZ PLATTER *54*
• Peppercorn chicken
• Petite sardines
• Calamari
• Truffle fries
• Chips and salsa

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



SIDES

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

GRILLED BROCCOLINI *VEG VG GF 9*
Smoked oil, almond flakes, orange zest

SWEET POTATO FRIES *VEG VG GF 10*
Crisp on the outside and moist on the inside

EXCLUSIVE IMPOSSIBLE™ BEER CHILLI BOWL *VEG 11*
Ancho chilli, bell peppers, Golden Ale, tortilla chips on side

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

EXCLUSIVE SOUR CHERRY CRUMBLE *VEG 14*
Walnut crumble, dark tart cherries, vanilla ice cream

EXCLUSIVE HAZELNUT CHOCOLATE TART *VEG 14*
Caramel, rum and raisin ice-cream, spent grain earl grey 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.

MAINS

MINI STROMBOLI
Ham & Cheese, tomato sauce

FISH & CHIPS
Battered fish fillet fries, tartar sauce

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

MUSHROOM CREAM PASTA
Roasted chicken, mushrooms, fusilli

BOLOGNESE PASTA
Minced beef, tomatoes, penne

Only applicable to 12 years and below