·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.

A Collaboration Brew of 8 Singapore Breweries



TIER 1

TROPICAL LAGER

5% ABV, 10 IBU















As part of







COCKTAILS



SINGAPORE SLING 19 Gin, cherry brandy, dom, Cointreau, Angostura, pineapple juice, lime juice, grenadine



MARGARITA 18 Tequila and lime mix



MIMOSA 17
Prosecco and orange juice



PIÑA COLADA 18
Rum, pineapple juice, pineapple slices and cream



OLD FASHIONED *18*Whiskey, simple syrup, Angostura
Bitter, orange peel garnish



NEGRONI 18 Gin, Campari, Vermouth



MOJITO 17 Rum, freshly squeezed lime, mint leaves, sugar, splash of soda



LONG ISLAND TEA 19 Vodka, gin, rum, tequila, triple sec, lemon juice, splash of Coke



COSMOPOLITAN 18 Vodka, triple sec, cranberry juice, lime juice



APEROL SPRITZ 17
Aperol, prosecco and soda
water

MOCKTAILS

CINDERELLA 10 (19) Lime juice, pineapple juice, orange juice

PUSSY FOOT 10 (D27%)
Grenadine, fruit punch, milk

SUMMER COOLER 10 C754

Pineapple juice, ginger ale

BITTER LIME LEMON 10 Chamber Lime cordial, lime mix, sprite, angostura bitters

SHIRLEY TEMPLE 10 (1955)
Lime juice, sprite, grenadine

VIRGIN MOJITO 10 DIBBO Mint leaves, lime squeeze, sugar, soda water

VIRGIN PIÑA COLADA 10 Pineapple juice, coconut syrup, cream, lime juice

VIRGIN SUNRISE 10 D30x Orange juice, grenadine syrup

 $WINES \quad \textit{Please inquire with our staff about the vintage}$

SPARKLING.

PROSECCO

Santa Margherita Extra Dry NV, Italy **G16** / **B90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy B 70

ROSÉ

Marqués de Caceres Vtg, Spain B 85

RED WINE

MERLOT

Pierre Jean Vtg, France G16 / B80

CABERNET SAUVIGNON

Katnook Founder's Block Vtg, Coonawarra, Australia G16/B80



WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection Vtg, Australia G16/B80

SAUVIGNON BLANC

Greywacke Vtg, Marlborough, New Zealand G16 / B80

RIFSI ING

St. Urbans-Hof Nik Weis Urban Vtg. Mosel, Germany B 85

SPIRITS

TEQUILA

- El Destilador Reposado 14
- Patrón Añejo 16
- Don Julio Blanco 16
- Patrón Reposado 16

GIN

- Tangueray 14
- · Hendrick's 16
- The Botanist 18

SCOTCH WHISKEY

Johnnie Walker Black Label 14

SINGLE MALT

- Glenlivet 12 Y.O. 17
- The Balvenie 12 Y.O. 18
- Glenfiddich 18 Y.O. 20
- Port Charlotte 12 Y.O. Peated 23

BOURBON

- · Wild Turkey 14
- Jack Daniel's 15
- Maker's Mark 17

BRANDY/COGNAC

- Rémy Martin V.S.O.P. 14
- Cordon Bleu 23

VODKA

- Smirnoff Vodka 14
- Absolut Blue 15
- Grey Goose Original 17

RUM

- Bacardi White 14
- Mount Gay 17
- Don Papa 17
- Sailor Jerry 17

COLD PRESSED JUICE



HAKUNA MANUKA 11 CE Manuka honey, pineapple,

apple, lemon

GET ACAI-TED 11 (C) Organic acai, lime, honey, apple

COFFFF

Black Coffee 6 (A)





Single Espresso 5 (A)

Double Espresso 7 (A)

Latte 6 Com



Iced Black Coffee 7 (A.Q.) Iced Latte 7 C

Iced Cappuccino 7 Com



TFA

British Breakfast 8 (A)

Earl Grey Lavender 8 (A.95) White Gingerlily 8 (A)

Pearl Of The Orient 8 (A)

Chamomile Dream 8 (A)

Lemon Ginger Mint 8 (A)

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

CIDERS Kopparberg, 330ml

NAKED APPLE 4.5% ABV 13

PEAR 4.5% ABV 13

STRAWBERRY LIME 4.5% ABV 13

SOFT DRINKS

- Coke Zero 6 A 0%
- · Coke, Ginger Ale, Tonic, Root Beer 6 B5%
- Sprite 6 (28%)

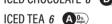


OTHERS

HOT CHOCOLATE 7 D10%



ICED CHOCOLATE 8 D10%



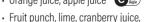
BOTTLED WATER / SPARKLING 8

Acqua Panna, San Pellegrino (A)



JUICES 6

• Orange juice, apple juice (3%)



pineapple juice C9%



GOLDEN ALE 4.9% ABV, 25 IBU Malty, bitterness



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

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

SEASONAL



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



FESTBIER OKTOBERFEST LAGER 5.6% ABV, 15 IBU Toasty bread



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

HEALTHIER SERIES

SEASONAL



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



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



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



OSMANTHUS WHEAT 4.5% ABV, 5 IBU Osmanthus, apricot



STILL MITCH ULTRA-LOW ABV NEIPA 1.1% ABV, 41 IBU Mango, passionfruit, red berries

TIER	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	

OPEN TO 6PM

HAPPY HOUR

15% OFF BEERS!

BEER SAMPLERS

\$26* PER SET (4×150ML)

*Not applicable to any other promotions or privileges

APPFTISERS

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

EXCLUSIVE TEX-MEX PULLED PORK CHEESE FRIES 16

Memphis spice, pulled pork, cheddar cheese sauce

KOMBU TRUFFLE FRIES VFG VG GF 16 Kombu, grated parmesan,

truffle coulis

PETITE SPANISH SARDINES 15

Pilsner beer batter, premium sardines, lemon

SALT PEPPER BABY SQUID 14

Salt and pepper, lime cream

CRISPY PEPPERCORN CHICKEN 15

Sichuan spice, murukku, curry dip

SUPER NACHOS VEG GF 23

Tortilla chips topped with melted cheese, olives, jalapeños, sour cream, salsa and quacamole

- + 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

HFAI THIFR

PACIFIC CLAM CHOWDER 12

Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD VEG VG GE 16

Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds, honey mustard

CLASSIC CAESAR SALAD GF 15

Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon bits, parmesan chips

- + Grilled chicken 6
- + Grilled trout 10

SHARING

BREWERKZ PLATTER 54

- Peppercorn chicken
- Petite sardines
- Salt pepper baby squid
- Truffle fries
- Chips and salsa

SAUSAGE PLATTER GF 28

Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and Brewerkz mustard on side

SIDES

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

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

MAINS *Option to change sides to roasted vegetables

TRUFFLED SCALLOP PASTA 27

Served chilled

Scallops aburi, caviar-tobiko medley, sakura shrimp

PAPER WRAPPED I AKSA SFAFOOD GF 30

Please allow 20 minutes for preparation Seasonal fish, sichuan spice, koniac noodles, laksa cream sauce

GOI DEN ALE FISH & CHIPS* 26

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

SAKURA SHRIMP PASTA 25

Taglierini, sakura shrimp, cured sausage paste, shellfish stock

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.

MARGHERITA VG 23

Fresh mozzarella, momotaro tomatoes and basil

MEAT LOVERS 25

Pepperoni, garlic brats sausages and ham

TRUFFLED WILD MUSHROOM VG 24

Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms

BEETROOT BACON FOCACCINA 38

Mixed herb cheddar, bacon relish, ugly tomatoes

ANGUS BEEF RIBEYE (300g) GF 48 Marinated ribeye, goma mixed greens,

double coated fries and bordelaise sauce

HALF RACK BABY BACK RIBS* GF 34

Smoked spice marination, glazed with Brewerkz BBO sauce, served with coleslaw and french fries

JAMBALAYA STEW 26

Smoked paprika chicken stew, tiger prawns, smoked sausages and butter pilaf rice

EXCLUSIVE BUTTERMILK CHICKEN & PANCAKES 26

Buttermilk spice marination, pancakes, maple sriracha

EXCLUSIVE SPICED BEFF POT PIE 28

Red wine, mediterranean spices, root vegetables

BURGERS

AMERICAN COWBOY* 28

Crispy bacon, cheddar cheese, BBQ sauce

IMPOSSIBLETM * VEG 27

Plant-based patty, mustard sauce, cheddar, pickles, onion relish, tomatoes, lettuce

PULLED PORK RYE SOURDOUGH* 25

Tangy BBQ sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette

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

DESSERTS

EXCLUSIVE CARAMELISED DATE

PUDDING 14

Treacle, caramel sauce, rum & raisin ice cream

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.

MAINS

MINI STROMBOLI

Ham & cheese, sausage, tomato sauce

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, meatball

Only applicable to 12 years and below