

· B R E W E R K Z ·



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



As part of



PROST TO
Oktoberfest

19 Sept to 12 Oct 2025



\$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



TIER 1

**Festbier
Oktoberfest
Lager**

5.6% ABV, 15 IBU

SPECIALS / PROMOTIONS

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



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  **9% sugar**
Lime juice, pineapple juice,
orange juice


PUSSY FOOT 10  **27% sugar**
Grenadine, fruit punch, milk

SUMMER COOLER 10  **7% sugar**
Pineapple juice, ginger ale

BITTER LIME LEMON 10  **9% sugar**
Lime cordial, lime mix, sprite,
angostura bitters

SHIRLEY TEMPLE 10  **35% sugar**
Lime juice, sprite, grenadine

VIRGIN MOJITO 10  **18% sugar**
Mint leaves, lime squeeze, sugar,
soda water

VIRGIN PIÑA COLADA 10  **29% sugar**
Pineapple juice, coconut syrup,
cream, lime juice

VIRGIN SUNRISE 10  **30% sugar**
Orange juice, grenadine syrup

WINES Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 16 / 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 85**

COLD PRESSED JUICE



HAKUNA MANUKA 11 **C 7% sugar**

Manuka honey, pineapple,
apple, lemon

GET ACAI-TED 11 **C 5% sugar**

Organic acai, lime, honey, apple

COFFEE

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

Flat White **6** **C 0% sugar**

Single Espresso **5** **A 0% sugar**

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

Latte **6** **C 0% sugar**

Cappuccino **6** **C 0% sugar**

Iced Black Coffee **7** **A 0% sugar**

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

Iced Cappuccino **7** **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

SPIRITS

TEQUILA

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

GIN

- Tanqueray **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**

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% sugar**
- Coke, Ginger Ale, Tonic,
Root Beer **6** **B 5% sugar**
- Sprite **6** **C 8% sugar**

OTHERS

HOT CHOCOLATE **7** **D 10% sugar**

ICED CHOCOLATE **8** **D 10% sugar**

ICED TEA **6** **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 juice,
pineapple juice **C 9% 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 6

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

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



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

SEASONAL



TIER 2

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



PINT 16

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



TIER 1

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

2 PINTS FOR 20
Valid Tue-Thu



TIER 1

OSMANTHUS WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



TIER 1

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

HEALTHIER SERIES

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	<p>OPEN TO 6PM</p> <p>HAPPY HOUR</p> <p>15% OFF BEERS!</p>	<p>BEER SAMPLERS</p> <p>\$26* PER SET (4x150ML)</p> <p><small>*Not applicable to any other promotions or privileges</small></p>
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		

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

APPETISERS

SMOKY BEER CHILLI BOWL *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 *VEG 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 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

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

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 LAKSA

SEAFOOD *GF 30*

Please allow 20 minutes for preparation

Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

GOLDEN 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 BBQ 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 BEEF POT PIE *28*

Red wine, mediterranean spices, root vegetables

BURGERS

AMERICAN COWBOY* *28*

Crispy bacon, cheddar cheese, BBQ sauce

IMPOSSIBLE™* *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*

Savoardi 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