

·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



COCKTAILS



ESPRESSO MARTINI 22
Vodka, Espresso, Kahlúa,
simple syrup



SINGAPORE SLING 25
Gin, cherry brandy, dom,
cointreau, angostura, pineapple
juice, lime juice, grenadine



MARGARITA 22
100% blue agave reposado
tequila and lime mix



MIMOSA 21
Prosecco 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 & lime juice, simple
syrup, egg white

MOCKTAILS

BITTER LIME LEMON 13 
Lime juice, lemonade, bitters

CINDERELLA 13 
Lime juice, pineapple juice,
orange juice

PUSSY FOOT 13 
Grenadine, fruit punch, milk

VIRGIN PIÑA COLADA 13 
Pineapple juice, coconut syrup,
cream, lime juice

VIRGIN SUNRISE 13 
Orange juice, grenadine syrup

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

SUMMER COOLER 13 
Pineapple juice, ginger ale

SHIRLEY TEMPLE 13 
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

GRENAACHE

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 1.5p**

Manuka honey, pineapple, apple, lemon

PERKY GINGY **11** **C 1.5p**

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** **C 1.5p**

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 5p**

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **6** **A 0.5p**

Single Espresso **6** **A 0.5p**

Double Espresso **7** **A 0.5p**

Cappuccino **7** **C 0.5p**

Latte **7** **C 0.5p**

Iced Black Coffee **8** **A 0.5p**

Iced Latte **8** **C 0.5p**

Iced Cappuccino **8** **C 0.5p**

British Breakfast **9** **A 0.5p**

Earl Grey Lavender **9** **A 0.5p**

Marrakesh Mint **9** **A 0.5p**

Pearl Of The Orient **9** **A 0.5p**

Chamomile Dream **9** **A 0.5p**

Lemon Ginger Mint **9** **A 0.5p**

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

OTHERS

HOT CHOCOLATE **8** **D 10p**

ICED CHOCOLATE **9** **D 10p**

ICED TEA **6** **A 0.5p**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0.5p**

JUICES **7**

- Orange juice, apple juice **C 2p**
- Fruit punch, lime, cranberry, mango pineapple juice **C 2p**

SOFT DRINKS **6**

- Coke Zero, soda **A 0.5p**
- Coke, Ginger Ale, Tonic, Root Beer **B 5p**
- Sprite **C 2p**

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



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



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



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

ASIAN FLAVOURS



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



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



OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot



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



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



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

HEALTHIER SERIES

SEASONAL

SEASONAL



WHAT THE HELLES
MUNICH-STYLE LAGER
4.5% ABV, 9 IBU
Grainy sweet, floral overtones



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



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



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



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

2 PINTS
FOR 20
Valid All Day



MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

PINT 8/JUG 19

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 (4x130ML)

*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, 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, 'chicken-out' nugget

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, 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

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, sausage, tomato sauce

FISH & CHIPS
Battered fish fillet fries, white tartar sauce

PULLED BEEF MANTOU SLIDERS
Braised beef short ribs, 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