

·B R E W E R K Z·

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.



**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



**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**   
Lime juice, pineapple juice,  
orange juice


**PUSSY FOOT 10**   
Grenadine, fruit punch, milk


**SUMMER COOLER 10**   
Pineapple juice, ginger ale

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

**SHIRLEY TEMPLE 10**   
Lime juice, sprite, grenadine

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

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

**VIRGIN SUNRISE 10**   
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 2.50**

Manuka honey, pineapple,  
apple, lemon

#### GET ACAI-TED 11 **C 2.50**

Organic acai, lime, honey, apple

## COFFEE

Black Coffee **6 A 0.50**

Flat White **6 C 0.50**

Single Espresso **5 A 0.50**

Double Espresso **7 A 0.50**

Latte **6 C 0.50**

Cappuccino **6 C 0.50**

Iced Black Coffee **7 A 0.50**

Iced Latte **7 C 0.50**

Iced Cappuccino **7 C 0.50**

## TEA

British Breakfast **8 A 0.50**

Earl Grey Lavender **8 A 0.50**

White Gingerlily **8 A 0.50**

Pearl Of The Orient **8 A 0.50**

Chamomile Dream **8 A 0.50**

Lemon Ginger Mint **8 A 0.50**

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 0.50**

• Coke, Ginger Ale, Tonic,  
Root Beer **6 B 0.50**

• Sprite **6 C 0.50**

## OTHERS

HOT CHOCOLATE **7 D 10.50**

ICED CHOCOLATE **8 D 10.50**

ICED TEA **6 A 0.50**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0.50**

### JUICES **6**

• Orange juice, apple juice **C 0.50**

• Fruit punch, lime, cranberry juice,  
pineapple juice **C 0.50**

## 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><b>HAPPY HOUR</b></p> <p>15% OFF BEERS!</p>	<p><b>BEER SAMPLERS</b></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*