

·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

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.

SPECIALS / PROMOTIONS

Enjoy 50% off for your first pint of beer  
ACAI SALAD APPETISER + MAIN COURSE + SOFT DRINK

FROM 18\*\*/SET

12PM - 3PM

## MAIN COURSES

### NASI LEMAK

Blue pea basmati rice, sambal goreng vegetables, chicken wings, omelette and condiments

### FISH & CHIPS

Golden ale, beer-battered hake with french fries and white tartar sauce

### LAKSA MEATLESS LASAGNA VEG

Pasta sheet, ricotta, fresh herbs, IMPOSSIBLE™ pork and beef

### HALF RACK BABYBACK RIBS

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and butter rice

### BACON AGLIO OLIO

Arugula, garlic, chilli

### BOLOGNESE PASTA

Meatballs, tomatoes, penne

### MUSHROOM CREAM PASTA

Roasted chicken, mixed mushrooms, fusilli

### TURMERIC FRENCH POULET

Turmeric chicken, local herbs, coconut milk, cilantro rice and condiments

### BAK KWA BACON BURGER +3

Angus beef patty, bacon relish, bak kwa glaze, pickled cucumber and fries on side

### WAGYU BEEF RICE BOWL +3

Boneless, braised in jamón serrano, served with root vegetables, egg confit and pilaf rice on side

VEG (vegetarian)

## COFFEE +3

- Black coffee **A** 0.95
- Single espresso **A** 0.95
- Double espresso **A** 0.95
- Latte **C** 0.95
- Cappuccino **C** 0.95
- Mocha **D** 1.15
- Iced black coffee **A** 0.95
- Iced latte **C** 0.95
- Iced cappuccino **C** 0.95
- Iced mocha **D** 1.15

## TEA +3

- British breakfast **A** 0.95
- Earl grey lavender **A** 0.95
- White gingerlily **A** 0.95
- Pearl of the orient **A** 0.95
- Chamomile dream **A** 0.95
- Lemon ginger mint **A** 0.95

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

## SOFT DRINKS

- Coke Zero **A** 0.95
- Coke **B** 0.95
- Ginger ale **B** 0.95
- Root beer **B** 0.95
- Sprite **C** 0.95

## OTHERS

- Hot chocolate +3 **D** 1.15
- Iced chocolate +3 **D** 1.15
- Iced tea **A** 0.95

SET LUNCH

Lunch Set is considered a promotion. Valid for dine-in at The Woodleigh Mall on weekdays only (excluding weekends and PH.) from 12pm to 3pm. Not valid with any other promotions, discounts, vouchers or privileges. The management reserves the right to amend the terms and conditions without prior notice. All prices are subject to 10% service charge and prevailing GST.



## WINES

Please inquire with our staff about the vintage

### SPARKLING

#### PROSECCO

Santa Margherita Extra Dry NV,  
Italy **G 15 / 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 15 / B 80**

#### CABERNET SAUVIGNON

Katnook Founder's Block Vtg,  
Coonawarra, Australia **G 15 / B 80**

## COCKTAILS



#### APEROL SPRITZ 17

Aperol, prosecco,  
soda water



#### SINGAPORE SLING 19

Tanqueray Gin, cherry  
brandy, dom, Cointreau,  
Angostura, Grenadine,  
pineapple, lime juice



#### MARGARITA 18

100% blue agave  
El Destilador tequila,  
Cointreau, lime mix



#### LONG ISLAND TEA 19

Gin, vodka, rum, tequila,  
triple sec, lime mix,  
splash of Coke



#### COSMOPOLITAN 18

Smirnoff Vodka,  
Cointreau, cranberry,  
lime juice



#### MIMOSA 17

Prosecco,  
orange juice

### WHITE WINE

#### CHARDONNAY

De Bortoli DB Family Selection  
Vtg, Australia **G 15 / B 80**

#### SAUVIGNON BLANC

Greywacke Vtg, Marlborough,  
New Zealand **G 15 / B 80**

#### RIESLING

St. Urbans-Hof Nik Weis Urban Vtg,  
Mosel, Germany **B 90**

## MOCKTAILS

#### BITTER LIME LEMON 8 **C 2+**

Lime juice, lemonade, bitters

#### CINDERELLA 8 **C 2+**

Lime juice, pineapple juice,  
orange juice

#### SUMMER COOLER 8 **C 7+**

Pineapple juice, ginger ale

#### SHIRLEY TEMPLE 8 **D 35+**

Lime juice, lemonade, grenadine

#### VIRGIN SUNRISE 8 **D 30+**

Orange juice, grenadine syrup

## TEA

British breakfast 8 **A 0+**

Earl grey lavender 8 **A 0+**

White gingerlily 8 **A 0+**

Pearl of the orient 8 **A 0+**

Chamomile dream 8 **A 0+**

Lemon ginger mint 8 **A 0+**

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

## SPIRITS

### GIN

• Gordon's Gin 12

• Hendrick's 15

### SCOTCH WHISKEY

• Johnnie Walker Black Label 12

• Monkey Shoulder 15

### BOURBON

• Jim Beam 12

• Jack Daniel's 15

### VODKA

• Stolichnaya 12

• Absolut Blue 15

### RUM

• Bacardi Rum 12

## COFFEE

Black coffee 4 **A 0+**

Single espresso 4 **A 0+**

Double espresso 5 **A 0+**

Latte 5 **C 0+**

Cappuccino 5 **C 0+**

Mocha 5 **D 10+**

Iced black coffee 6 **A 0+**

Iced latte 6 **C 0+**

Iced cappuccino 6 **C 0+**

Iced mocha 7 **D 10+**

## COLD PRESSED JUICE



#### HAKUNA MANUKA 10 **C 2+**

Manuka honey, pineapple,  
apple, lemon

#### PERKY GINGY 10 **C 2+**

Orange, carrot, ginger, turmeric

#### GET ACAI-TED 10 **C 2+**

Organic acai, lime, honey, apple

#### GREEN PASTURES 10 **B 2+**

Green apple, cucumber, celery

## OTHERS

#### HOT CHOCOLATE 5 **D 10+**

#### ICED CHOCOLATE 6 **D 10+**

#### ICED TEA 4

#### BOTTLED WATER / SPARKLING 8

Acqua Panna, San Pellegrino **A 0+**

#### JUICES 6

• Orange juice, apple juice **C 2+**

• Lime, cranberry, pineapple **C 2+**

#### SOFT DRINKS 4

• Coke Zero **A 0+**

• Coke, ginger ale, root beer **B 2+**

• Sprite **C 2+**

## SIGNATURES



TIER 1

**GOLDEN ALE**  
4.9% ABV, 25 IBU  
Malty, bitterness



TIER 2

**BOHEMIAN PILSENER**  
5.0% ABV, 33 IBU  
Crisp, malty, bitterness



TIER 1

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

## SINGAPORE SERIES



TIER 3

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

## SEASONAL



PINT 16

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



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



TIER 4

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

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	<b>15% OFF BEERS!</b> <b>HAPPY HOUR</b> ALL DAY MON - THU OPEN TO 6PM FRI - SUN	<b>BEER SAMPLERS</b> <b>\$26* PER SET (4x150ML)</b> <i>*Not applicable to any other promotions or privileges</i>
TIER 1	12	16	44	121		
TIER 2	13	17	47	128		
TIER 3	14	18	50	136		
TIER 4	15	19	53	143		

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

CRAFT BEERS



## APPETISERS

### BREWERKZ PLATTER *Sharing* 54

- Peppercorn chicken
- Chilli lime shrimp poppers
- Calamari
- Truffle fries
- Chips and salsa

### SG WINGS PLATTER 28

Ayam penyet, tandoori chicken, shrimp paste chicken (Har Cheong Gai), buffalo wings

### SUPER NACHOS *VEG GF* 22

Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole  
+ Cheese 3  
+ Beer chilli 3

### CHILLI LIME SHRIMP POPPERS 15

Local mini prawn fritters, chilli lime salt, yuzu miso

### KOMBU TRUFFLE FRIES *VEG VG GF* 16

Kombu, grated parmesan, truffle coulis

### CRISPY PEPPERCORN CHICKEN 15

Szechuan spice, murukku, curry dip

### CHARGRILLED LAMB RIBS *GF* 22

Lamb ribs confit, honey mustard, roasted beetroot

### CRUNCHY CALAMARI 17

Marinara sauce

### RED HOT 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

## MAINS

*\*Option to change sides to roasted vegetables*

### TRUFFLED SCALLOP PASTA 29

*Served chilled*

Scallops aburi, caviar-tobiko medley, sakura shrimp

### ANGUS BEEF RIBEYE (300G) 48

Marinated ribeye, goma mixed greens, double coated fries and bordelaise sauce

### MEATLESS LASAGNA *VEG* 24

Pasta sheet, ricotta, fresh herbs, Impossible™ pork & beef

### TURMERIC FRENCH POULET *GF* 26

Half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

### HALF RACK BABY BACK RIBS\* *GF* 32

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

### WAGYU RICE 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 24

Pepperoni, garlic brats sausages, ham

### TRUFFLE WILD MUSHROOM *VEG* 24

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

### MARGHERITA *VEG VG* 22

Fresh mozzarella, sun-dried tomatoes, basil



### STRAITS STYLE NASI LEMAK *GF* 26

Blue pea basmati rice, braised duck in curry, housemade otah, sambal greens, omelette, condiments

### PAPER WRAPPED LAKSA

#### SEAFOOD *GF* 30

*Please allow 20 minutes for preparation*

Local seafood, szechuan 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

### SPICED LAMB GOULASH 28

Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with toast on side

## BURGERS

### AMERICAN COWBOY\* 27

Crispy bacon, cheddar cheese, BBQ sauce

### IMPOSSIBLE™\* *VEG* 25

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

### PULLED BEEF MANTOU BURGER\* 25

Braised beef shortribs, garlic aioli, caramelised onions, Colby-Jack cheese

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

## HEALTHIER

### PACIFIC CLAM CHOWDER 12

Potatoes, bacon, white wine, rye sourdough

### SUPERFOODS SALAD *VEG VG GF* 15

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

## SIDES

### SWEET POTATO FRIES *VEG VG GF* 11

Crisp 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* 10

Smoked oil, almond flakes, orange zest



## DESSERTS

### CHOCOLATE LAVA CAKE *VEG* 14

*Please allow 20 minutes for preparation*

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

### OATMEAL STOUT BEERAMISU *VEG* 12

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*