

•B R E W E R K Z•



**Double Up on Flavours!
Enjoy 50% off on
your second main**

Tue to Fri, 12pm-5pm

T&C: Promotion is applicable for dine-in at Brewerkz East Coast Park while stocks last. Applicable to all dishes under 'mains', 'pastas', 'burgers' and 'pizzas'. Valid from 12pm-5pm from Tuesday to Friday excluding public holiday. Not applicable with other promotions and/or privileges. Management reserves the right to amend the terms and conditions without prior notice.

COCKTAILS



CUBAN SOUR 23

Don Papa Rum, Bols Apricot Brandy, lemon & lime juice, egg white



MYSTIC PEA 23

Brass Lion Gin, butterfly pea, tonic



QUEEN MARY 24

Jose Cuervo, St-Germain Elderflower, lime & tomato-pomegranate juice



SINGAPORE SLING 25

Gin, cherry brandy, Orange Liqueur, Angostura, Grenadine, pineapple, lime juice, dom



BOURBON SUNSET 24

Wild Turkey Bourbon, Golden Falernum, Angostura Orange Bitters, pu'er tea, longan, pineapple juice



BOTANIC SLING 25

Tanqueray Gin, luxardo maraschino, Bols Apricot Brandy, blossom bitters, St-Germain Elderflower, egg white



BELLE'S BLUSH 24

Stolichnaya Vodka, St-Germain Elderflower, hibiscus, pomegranate & lemon juice, egg white



LONG ISLAND TEA 25

Gin, Vodka, Rum, Tequila, Cointreau, lemon juice, coke, simple syrup

MOJITO 23

Rum, lime juice, mint leaves, soda

PIÑA COLADA 23

Coconut Rum, cream, pineapple juice & slice

LYCHEE MARTINI 22

Stolichnaya, Vermouth Bianco, Lychee Liqueur

COSMOPOLITAN 22

Vodka, Cointreau, cranberry, lime juice

MARGARITA 22

100% blue agave tequila, Cointreau, lime mix

APEROL SPRITZ 21

Aperol, prosecco, soda water

OLD FASHIONED 21

Whiskey, simple syrup, Angostura Bitter, orange peel garnish

MIMOSA 21

Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY 12 D 17% sugar

Cranberry juice, lemongrass syrup, lime juice, soda water

COCO PASSION 12 D 22% sugar

Passionfruit purée, coconut syrup, ginger ale, lime juice

PINK SUNRISE 12 D 25% sugar

Pink grapefruit, banana syrup, lime juice, almond syrup, soda water

VIRGIN MOJITO 12 D 18% sugar

Mint, lime juice, sugar syrup, soda water

PINEAPPLE PARADISE 12 D 24% sugar

Pineapple juice, almond syrup, yuzu purée, lime juice, soda water

APPLE TANGO 12 D 28% sugar

Apple juice, lime juice, green apple syrup, soda water

BITTER LIME LEMON 12 C 9% sugar

Lime juice, lemonade, bitters

SHIRLEY TEMPLE 12 D 35% sugar

Lime juice, lemonade, grenadine

WINE, SPIRITS AND OTHERS

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 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 90**

SPIRITS

TEQUILA

- Jose Cuervo **14**
- Patrón Añejo **18**

GIN

- Tanqueray **15**
- Hendrick's **18**
- Monkey 47 Y.O. **18**

VODKA

- Stolichnaya **15**
- Absolut Blue **17**
- Grey Goose Original **20**

SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**

BOURBON

- Wild Turkey **15**
- Jack Daniel's **16**
- Maker's Mark **18**

BRANDY / COGNAC

- Rémy Martin V.S.O.P **15**
- Hennessy V.S.O.P **20**

SCOTCH WHISKEY

- Johnnie Walker Black Label **15**

RUM

- Mount Gay **15**
- Don Papa **17**
- Sailor Jerry **17**

CIDERS

Kopparberg, 330ml

NAKED APPLE

4.5% ABV **16**

PEAR

4.5% ABV **16**

STRAWBERRY LIME

4.5% ABV **16**

SOFT DRINKS

ALL SOFT DRINKS

- Coke Zero, Oolong tea, Ayataka green tea, soda **A 0% sugar**
- Coke, ginger ale, tonic, root beer, peach tea, jasmine green tea **B 5% sugar**
- Sprite **C 8% sugar**

COFFEE

| | |
|----------------------------|-------------------|
| Black Coffee 5 | A 0% sugar |
| Single Espresso 5 | A 0% sugar |
| Double Espresso 6 | A 0% sugar |
| Latte 6 | C 0% sugar |
| Cappuccino 6 | C 0% sugar |
| Iced Black Coffee 6 | A 0% sugar |
| Iced Latte 6 | C 0% sugar |
| Iced Cappuccino 6 | 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

COLD PRESSED JUICE



HAKUNA MANUKA **11**

C 7% sugar

Manuka honey, pineapple,
apple, lemon

PERKY GINGY **11**

C 7% sugar

Orange, carrot, ginger, turmeric

GET ACAI-TED **11**

C 6% sugar

Organic acai, lime, honey, apple

GREEN PASTURES **11**

B 5% sugar

Green apple, cucumber, celery

All prices are subject to 10% service charge and prevailing GST.

CRAFT BEERS

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 3

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

ASIAN FLAVOURS



TIER 2

LYCHEE AMBER
5.0% ABV, 15 IBU
Lychee, caramel



TIER 1

GENMAICHA RICE LAGER
4.5% ABV, 10 IBU
Toasty rice, green tea



TIER 1

ONDEH ONDEH AMBER LAGER
4.5% ABV, 7 IBU
Pandan, coconut



TIER 6

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



TIER 1

STILL MITCH NEIPA
NON-ALCOHOLIC, 41 IBU
Mango, passionfruit, red berries



TIER 1

RAVE FEVER SAISON
6.1% ABV, 27 IBU
Pink grapefruit, banana



TIER 6

DANKSTA JUICE NEW ENGLAND IPA
6.5% ABV, 20 IBU
Peach Haze with dank vibes

SEASONAL



TIER 1

DREAM BLONDE ALE
4.5% ABV, 18 IBU
Passionfruit, mango, lemon



PINT 17

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



TIER 5

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



STEM 19

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



MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

OPEN TO 6PM
HAPPY HOUR
15% OFF BEERS!

BEER SAMPLERS

\$28* PER SET (4x130ML)

*Not applicable to any other promotions or privileges

| 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 | |

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

BREAKFAST

*Only available on weekends & public holidays,
10am-12pm*



BIG BREAKFAST 26

Scrambled eggs, streaky bacon, garlic brats, potato hash, garden salad, cherry tomatoes, rye sourdough

BUILD YOUR OWN

Choose a minimum of 3 items:

- Scrambled eggs 5
- Streaky bacon 5
- Avocado guacamole 5
- Garlic brats 8
- Potato hash 4
- Rye sourdough, butter 5
- Pancakes, maple syrup & butter 5
- Superfoods Salad 6
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

APPETISERS

SUPER NACHOS VEG GF 23

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

BABY SQUID & CALAMARI 17

Salt and pepper, sourplum mayo

GOLDEN ALE BLUE MUSSELS 24

*Please allow 20 minutes for preparation.
Limited portion available daily.*
Blue mussels, beer emulsion, garlic bread

KOMBU TRUFFLE FRIES VEG 16

Kombu, grated parmesan, truffle coulis

CHARGRILLED LAMB RIBS GF 22

Lamb ribs confit, honey mustard, roasted beetroot



SPICY CHICKEN SATAY 18

Grilled chicken, japanese cucumber, feta cheese, pumpkin seeds in honey mustard vinaigrette

RED HOT BUFFALO WINGS GF 19

Served with hot sauce.
Choice between spiciness level 1, 2 or 3

CRISPY PEPPERCORN CHICKEN 15

Sichuan spice, murukku, curry dip

BURGERS

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

IMPOSSIBLE™* VEG 27

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

PULLED BEEF MANTOU BURGER* 25

Braised beef short ribs, garlic aioli, caramelised onions, Colby-Jack cheese, curly fries on side



AMERICAN COWBOY* 28

Crispy bacon, cheddar cheese, BBQ sauce

SOUP & SALAD

PACIFIC CLAM CHOWDER 12

Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD VEG VG GF 16

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

CLASSIC CAESAR SALAD GF 15

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

+ Lemongrass chicken 6 (For salad only)

+ Grilled trout 10 (For salad only)

SHARING



NEW GOLDEN BUTTERMILK

CHICKEN-IN-BASKET 54

Buttermilk marination, assorted dips

BREWERKZ PLATTER 74

- Aburi beef cubes, red wine sauce
- Tiger prawns, mango habanero sauce
- Kombu truffle fries, truffle coulis
- Assorted sausages, Brewerkz mustard
- Crispy peppercorn chicken, curry mayo

SAUSAGE PLATTER 28

Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

SIDES

SALTED EGG MERMAID FISH 12

Saltd egg yolk, curry leaf

CRISPY TOFU FRITTERS VEG 12

Sichuan peppercorn, sesame



SMOKY BEER CHILLI BOWL VEG 15

NEWGrain+ 'Tortilla' chips, smoked peppers, charred tomatoes

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

'TORTILLA' CHIPS & SALSA VEG VG 8

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein

PASTAS



BLACK SQUID INK 28

Black spaghetti, squid ink, fish stock, cherry tomatoes

CLASSIC VONGOLE 25

Linguine, clams, basil

TRUFFLED SCALLOP PASTA 30

Served Chilled

Scallops aburi, caviar-tobiko medley, sakura shrimp



CARBONARA EGG CONFIT 19

Fettuccine, smoked pancetta, egg confit

PANCETTA AGLIO OLIO 19

Spaghetti, Italian bacon, garlic, chilli

MAINS

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

HALF RACK BABY BACK RIBS* GF 34

Smoked spice marination, Brewerkz BBQ sauce, apple slaw, french fries

GOLDEN ALE FISH & CHIPS* 26

Golden Ale Beer-battered, seasonal fish, french fries, white tartar sauce



WAGYU BEEF RIBEYE (300g) GF 72

Please allow 20 minutes for preparation.

Wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, red wine reduction

STRAITS STYLE NASI LEMAK GF 26

Please allow 20 minutes for preparation.

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

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

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.

Only applicable to 12 years and below

PULLED BEEF MANTOU SLIDERS

Braised beef shortribs, garlic aioli, caramelised onions, curly fries, cheddar cheese

MUSHROOM CREAM PASTA

Roasted chicken, mushrooms, fusilli

BOLOGNESE PASTA

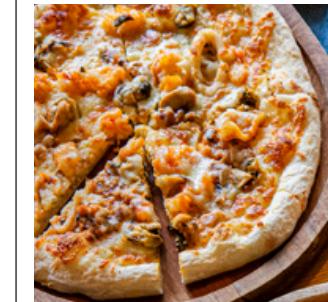
Minced beef, tomatoes, penne, sausage



FISH & CHIPS

Battered fish fillet fries, tartar sauce

PIZZAS Traditional Wood-Fired Oven Pizza



RED BASE 8 INCH/12 INCH

Tomato sauce and mozzarella



WHITE BASE 8 INCH/12 INCH

Garlic, oregano, olive oil and mozzarella

PURE PEPPERONI 19 / 28

Smoky pepperoni, tomato sauce, mozzarella

HAWAIIAN 19 / 28

Honey-baked ham, pineapple, jalapeño, sliced olives

MARGHERITA VEG 19 / 25

Fresh mozzarella, sun-dried tomatoes, basil

FLORENTINE 19 / 28

Wilted spinach, forest mushrooms, serrano ham & eggs

QUATTRO FORMAGGI VEG 19 / 28

Tomato, gorgonzola, taleggio cheese, mozzarella, mimolette cheese