

· B R E W E R K Z ·

# BREWERKZ MUST-TRY SIGNATURE DISHES



**GOLDEN ALE FISH & CHIPS 28**  
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce



**WAGYU BEEF RIBEYE (300g) GF 72**  
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, and traditional beef jus



**'MILLE-FEUILLE' PORK CHEESE KATSU 30**  
*Please allow 20 minutes for preparation*  
'Pork lapis', gingerflower calamansi salad, mango salsa



**AMERICAN COWBOY 28**  
Topped with crispy bacon, Cheddar cheese and homemade BBQ sauce



**GOLDEN BUTTERMILK CHICKEN-IN-BASKET 54**  
Buttermilk marination, assorted dips



**SUPERFOODS SALAD VEG VG GF 16**  
Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette  
+ Lemongrass chicken 6  
+ Grilled trout 10



**BRÛLÉE CHEESECAKE VEG 14**  
Raspberry sorbet, mixed berries coulis, three cheese



**BEER SAMPLERS 4X130ML 28**  
Hop on a flavour flight with our Beer Sampler Set. Our top picks: Golden Ale, Bohemian Pilsner, Circuit Breaker New England IPA, 4AM Double IPA.  
*\*Not applicable to any other promotions or privileges*

Vegetarian (VEG). Please inform our team of any allergies or special dietary requirements.

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

## 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

### GRENACHE

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**
- M. Chapoutier Côtes-du-Rhône Belleruche Rouge, 2024 **B 95**

### PINOT GRIGIO

Santa Margherita, Italy, 2022 **B 105**

### RIESLING

Le Bohème Riesling,  
Australia, 2020 **B 85**

### 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 7% sugar**

Manuka honey, pineapple,  
apple, lemon

PERKY GINGY **11** **C 7% sugar**

Orange, carrot, ginger, turmeric

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

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 5% sugar**

Green apple, cucumber, celery

# COFFEE & TEA

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

Single Espresso **6** **A 0% sugar**

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

Cappuccino **7** **C 0% sugar**

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

Iced Black Coffee **8** **A 0% sugar**

Iced Latte **8** **C 0% sugar**

Iced Cappuccino **8** **C 0% sugar**

British Breakfast **9** **A 0% sugar**

Earl Grey Lavender **9** **A 0% sugar**

Marrakesh Mint **9** **A 0% sugar**

Pearl Of The Orient **9** **A 0% sugar**

Chamomile Dream **9** **A 0% sugar**

Lemon Ginger Mint **9** **A 0% sugar**

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

# OTHERS

HOT CHOCOLATE **8** **D 10% sugar**

ICED CHOCOLATE **9** **D 10% sugar**

ICED TEA **6** **A 0% sugar**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0% sugar**

JUICES **7**

- Orange juice, apple juice **C 8% sugar**
- Fruit punch, lime, cranberry, mango pineapple juice **C 9% sugar**

SOFT DRINKS **6**

- Coke Zero, soda **A 0% sugar**
- Coke, Ginger Ale, Tonic, Root Beer **B 5% sugar**
- Sprite **C 8% sugar**

## 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



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



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



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



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



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



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



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

## 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



**XPA**  
EXTRA PALE ALE  
4.5% ABV, 18 IBU  
Peach, lychee



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



**MINT LYCHEE SPARKLING FIZZ**  
0% ABV  
Lychee, citrus

## SPARKLING FIZZ

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

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## APPETISERS

**KOMBU TRUFFLE FRIES** VEG 17  
Kombu, grated Parmesan, truffle coulis

**NEW SPAM FRIES** GF 14  
Kaffir lime aioli

**NEW BABY SQUID & CALAMARI** 18  
Salt & pepper, sour plum mayo



**NEW SUPER NACHOS** VEG 23  
Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole  
+ Cheese 3  
+ Beer chilli 3

**CRISPY PEPPERCORN CHICKEN** 15  
Sichuan spice, murukku, curry dip

**SPICY CHICKEN SATAY** 18  
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



**NEW MIMOLETTE CHEESE STICKS** VEG 16  
Puff pastry, cow's milk cheese, balsamic reduction on side

**REDHOT BUFFALO WINGS** GF 19  
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

## HEALTHIER

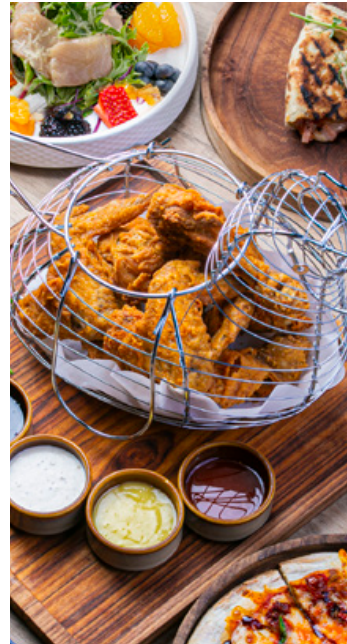
**NEW PACIFIC CLAM CHOWDER** 12  
Potatoes, bacon, white wine, rye sourdough

**SUPERFOODS SALAD** VEG VG GF 16  
Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

**CLASSIC CAESAR SALAD** GF 16  
Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon bits, parmesan chips

+ Lemongrass chicken 6  
+ Grilled trout 10

## SHARING



**NEW GOLDEN BUTTERMILK CHICKEN-IN-BASKET** 54  
Buttermilk marination, assorted dips

**NEW BREWERKZ PLATTER** 54  
• Calamari  
• Peppercorn chicken  
• Truffle fries  
• Brewerkz sausages  
• Chips & salsa

## 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** 26  
Pepperoni, garlic bratwurst sausages and ham

**NEW TRUFFLED WILD MUSHROOM** VEG 25  
Truffle essence, porcini, hon-shimeji, white button & shitake mushrooms

**TANDOORI CHICKEN** 25  
Potato, red chilli, red onion and raita

**MARGHERITA** VEG 24  
Fresh mozzarella, momotaro tomatoes, basil

## SIDES



**NEW TRUFFLE CHEESE CROQUETTES** VEG 14  
Gouda cheese, truffle honey, truffle mayo

**NEW STEAK CUT FRIES** VEG VG 12  
Double coated, 2 dips

**NEW ONION RING FRITTERS** VEG 10  
Served with tartar sauce

**KFC (Korean Fried Cauliflower)** VEG VG 10  
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

**SWEET POTATO FRIES** VEG VG GF 12  
Crisp on the outside and moist on the inside

**'TORTILLA' CHIPS & SALSA** VEG VG 8  
Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein

## 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

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

## MAINS

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

**NEW HAINAN 'NO-CHICKEN' RICE VEG 26**  
Ginger-garlic soy roulade, tomatillo sauce, cilantro rice



**WAGYU BEEF RIBEYE (300g) GF 72**  
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, and traditional beef jus

**PAPER WRAPPED LAKSA SEAFOOD 30**  
*Please allow 20 minutes for preparation*  
Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

**WAGYU BEEF BOWL 32**  
Boneless, braised in Jamón Serrano, served with root vegetables, egg confit and pilaf rice on side

**HALF RACK BABY BACK RIBS\* GF 34**  
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries



**NEW 'MILLE-FEUILLE' PORK CHEESE KATSU 30**  
*Please allow 20 minutes for preparation*  
'Pork lapis', gingerflower calamansi salad, mango salsa

**NEW DRY 'BAK KUT TEH' CASARECCE 26**  
*Vegetarian option available*  
Mixed peppercorn, pork rib fingers, pasta

**BBQ CHICKEN\* 28**  
*Please allow 20 minutes for preparation*  
Half chicken, BBQ sauce, coleslaw and french fries on side

**SAKURA SHRIMP PASTA 26**  
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

**GOLDEN ALE FISH & CHIPS\* 28**  
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

## DESSERTS

**EXCLUSIVE CLASSIC TIRAMISU VEG 14**  
Savoiardi soaked in espresso coffee, Italian mascarpone cheese, chocolate dust

**BREWERKZ ICE CREAM VEG GF 14**  
Trio of ice cream, cinnamon crumble



**NEW BRÛLÉE CHEESECAKE VEG 14**  
Raspberry sorbet, mixed berries coulis, three cheese

**CHOCOLATE LAVA CAKE VEG 16**  
*Please allow 20 minutes for preparation*  
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

## KIDS MENU 16/SET

Each set includes a Main, a Mille Crêpe (please ask our staff about the flavour), a Drink (Juice or Soda), and a Surprise Toy.

*Only applicable to 12 years and below*

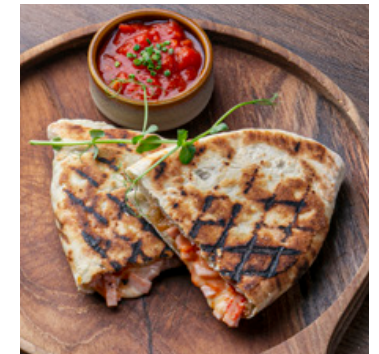
### MAINS

**FISH & CHIPS**  
Battered fish fillet served with chips and white tartar sauce on the side

**BOLOGNESE PASTA**  
Slow-cooked minced beef, tomato sauce, penne, Italian herbs

**PULLED BEEF MANTOU SLIDERS**  
Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

**NEW TRIO OF SKEWERS**  
Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille



**NEW GRILLED SANDWICH PIZZETTE 6"**  
Ham & cheese, homemade tomato sauce