

· B R E W E R K Z ·



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

Sun to Thu only



T&C: Promotion is applicable for dine-in at Brewerkz Seletar Aerospace Park while stocks last. Applicable only to dishes under 'mains', 'burgers', and 'pizzas'. Valid all day from Sunday to Thursday during restaurant operation hours. The 50% discount will be applied to the lowest-value item. Not applicable with any promotions and/or privileges. Management reserves the right to amend the terms and conditions without prior notice.

## 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**  9% sugar  
Lime juice, pineapple juice, orange juice


**PUSSY FOOT 10**  27% sugar  
Grenadine, fruit punch, milk

**SUMMER COOLER 10**  7% sugar  
Pineapple juice, ginger ale

**BITTER LIME LEMON 10**  9% sugar  
Lime cordial, lime mix, sprite, angostura bitters

**SHIRLEY TEMPLE 10**  35% sugar  
Lime juice, sprite, grenadine

**VIRGIN MOJITO 10**  18% sugar  
Mint leaves, lime squeeze, sugar, soda water

**VIRGIN PIÑA COLADA 10**  29% sugar  
Pineapple juice, coconut syrup, cream, lime juice

**VIRGIN SUNRISE 10**  30% sugar  
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 7% sugar**

Manuka honey, pineapple,  
apple, lemon

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

Organic acai, lime, honey, apple

## COFFEE

Black Coffee **6 A 0% sugar**

Flat White **6 C 0% sugar**

Single Espresso **5 A 0% sugar**

Double Espresso **7 A 0% sugar**

Latte **6 C 0% sugar**

Cappuccino **6 C 0% sugar**

Iced Black Coffee **7 A 0% sugar**

Iced Latte **7 C 0% sugar**

Iced Cappuccino **7 C 0% sugar**

## TEA

British Breakfast **8 A 0% sugar**

Earl Grey Lavender **8 A 0% sugar**

Marrakesh Mint **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*

## 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% sugar**
- Coke, Ginger Ale, Tonic,  
Root Beer **6 B 5% sugar**
- Sprite **6 C 8% sugar**

## OTHERS

HOT CHOCOLATE **7 D 10% sugar**

ICED CHOCOLATE **8 D 10% sugar**

ICED TEA **6 A 0% sugar**

BOTTLED WATER / SPARKLING **8**

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

### JUICES **6**

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

## SIGNATURES

## HEALTHIER SERIES



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

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

## SINGAPORE SERIES

## SEASONAL



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



STEM 17

**DRUNK CRU**  
BELGIAN GOLDEN STRONG  
9.5% ABV, 29 IBU  
Cardamom, cloves



TIER 1

**STILL MITCH**  
ULTRA-LOW ABV NEIPA  
1.1% ABV, 41 IBU  
Mango, passionfruit, red berries

## SEASONAL

## SPARKLING FIZZ



TIER 2

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



PINT 16

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



TIER 1

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



TIER 1

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



PINT 8/JUG 19

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

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 (4x130ML)</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

### **NEW** MIMOLETTE CHEESE STICKS *VEG* 16

Puff pastry, cow's milk cheese, balsamic reduction on side

### **NEW** SPAM FRIES *GF* 14

Kaffir lime aioli

### SMOKY BEER CHILLI BOWL *VEG* 15

NEW Grain+ 'Tortilla' chips, smoked peppers, charred tomatoes

### **NEW** BABY SQUID & CALAMARI 17

Salt & pepper, sourplum mayo



### **NEW** SUPER NACHOS *VEG* 23

Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole  
+ Cheese 3  
+ Beer chilli 3

### KOMBU TRUFFLE FRIES *VEG* 16

Kombu, grated parmesan, truffle coulis

### REDHOT BUFFALO WINGS *GF* 18

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



### **EXCLUSIVE** 'THAI GALICIAN' OCTOPUS 22

White corn, namjin sauce, bell peppers

### **NEW** CRISPY TEX-MEX RIBLETS 18

Sauteed kale, memphis rub, chipotle BBQ sauce

## HEALTHIER

### **NEW** FRENCH ONION SOUP *GF* 12

Comté cheese, rye sourdough, chicken and oxtail broth

### SUPERFOODS SALAD *VEG VG GF* 15

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

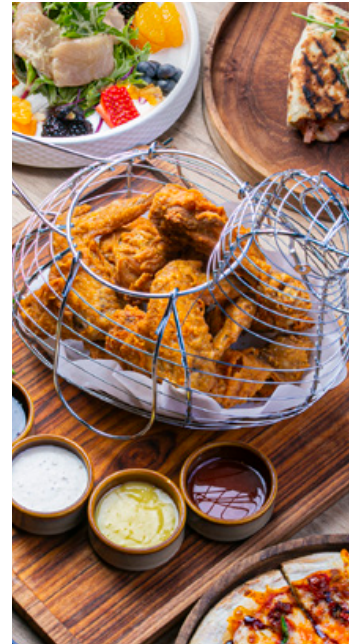
### CLASSIC CAESAR SALAD *GF* 15

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

+ Lemongrass chicken 6

+ Grilled trout 10

## SHARING



### **NEW** GOLDEN BUTTERMILK

### CHICKEN-IN-BASKET 52

Buttermilk marination, assorted dips

### **NEW** BREWERKZ PLATTER 52

- Calamari
- Truffle fries
- Tex-mex riblets
- Brewerkz sausages
- Chips & salsa

## MAINS

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

### **NEW** SAKURA SHRIMP PASTA 26

Taglierini, sakura shrimp, cured sausage paste, shellfish stock



### ANGUS BEEF RIBEYE (300g) *GF* 48

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

### **NEW** GRILLED PORK T-BONE 34

*Please allow 20 minutes for preparation*  
Apple bacon sauce, 5-onion chutney, confit potatoes

### PAPER WRAPPED LAKSA SEAFOOD 30

*Please allow 20 minutes for preparation*

Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce



### **NEW** 'MILLE-FEUILLE' PORK

### CHEESE KATSU 30

*Please allow 20 minutes for preparation*  
'Pork lapis', gingerflower calamansi salad, mango salsa

### HALF RACK BABY BACK RIBS\* *GF* 34

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

### TRUFFLED SCALLOP PASTA 27

*Served chilled*

Scallops aburi, caviar-tobiko medley, sakura shrimp

### WAGYU BEEF BOWL 32

Boneless, braised in Jamón Serrano, served with root vegetables, egg confit and pilaf rice on side

### GOLDEN ALE FISH & CHIPS\* 28

Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

## 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 brats sausages and ham

### TRUFFLED WILD MUSHROOM VEG 25

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

### MARGHERITA VEG 24

Fresh mozzarella, momotaro tomatoes and basil

## BURGERS

### PULLED PORK RYE SOURDOUGH\* 25

Tangy BBQ sauce, apple slaw, jalapeño, curly fries and kale salad with honey mustard vinaigrette



### 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

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## 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

### 'TORTILLA' CHIPS & SALSA VEG VG 8

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

## DESSERTS

### OATMEAL STOUT BEERAMISU VEG 14

Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee

### EXCLUSIVE CARAMELISED DATE PUDDING 14

Treacle, caramel sauce, rum & raisin ice cream



### 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

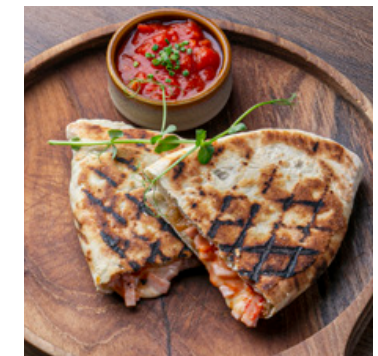
Battered fish fillet served with chips and white tartar sauce on the side

#### 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 GRILLED SANDWICH PIZZETTE 6"

Ham & cheese, homemade tomato sauce

### NEW TRIO OF SKEWERS

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille