

· B R E W E R K Z ·



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

Sun to Thu only



SPECIALS / PROMOTIONS

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**  22% 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%**

Manuka honey, pineapple,  
apple, lemon

#### GET ACAI-TED 11 **C 8%**

Organic acai, lime, honey, apple

## COFFEE

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

Flat White **6** **C 0%**

Single Espresso **5** **A 0%**

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

Latte **6** **C 0%**

Cappuccino **6** **C 0%**

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

Iced Latte **7** **C 0%**

Iced Cappuccino **7** **C 0%**

## TEA

British Breakfast **8** **A 0%**

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

Marrakesh Mint **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

### 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%**

• Coke, Ginger Ale, Tonic,  
Root Beer **6** **B 5%**

• Sprite **6** **C 8%**

## OTHERS

HOT CHOCOLATE **7** **D 10%**

ICED CHOCOLATE **8** **D 10%**

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

BOTTLED WATER / SPARKLING **8**

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

JUICES **6**

• Orange juice, apple juice **C 8%**

• Fruit punch, lime, cranberry juice,  
pineapple juice **C 9%**

SIGNATURES



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

TIER 1



**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 2



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

TIER 2

SINGAPORE SERIES



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

TIER 3



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

TIER 4



**CHAIN REACTION**  
MODERN IPA  
5.0% ABV, 50 IBU  
Mango, pineapple

TIER 3



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

TIER 6



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

PINT 12

SEASONAL



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

STEM 17



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

PINT 16



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

TIER 1



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

TIER 1

SPARKLING FIZZ



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

PINT 8/JUG 19

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L
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

OPEN TO 6PM  
**HAPPY HOUR**  
15% OFF BEERS!

**BEER SAMPLERS**  
\$26\* PER SET (4x130ML)  
\*Not applicable to any other promotions or privileges

## 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

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

## 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 VEG 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

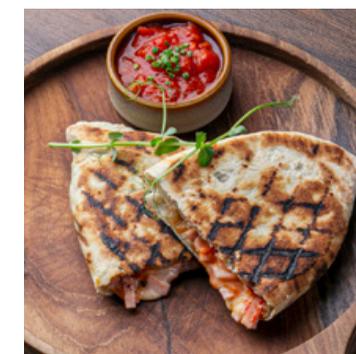
Battered fish fillet served with chips and white tartar sauce on the side

#### 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