

· B R E W E R K Z ·

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

FROM 28\*\*/PAX

12PM - 3PM

## APPETISERS

### SOUP OF THE DAY

Based on chef's inspiration.  
Please ask our team.

### SUPERFOODS SALAD *VEG VG GF*

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

### OCEAN TROUT TARTARE

Cured trout, capers, onions, crackers  
on the side

### HOMEMADE MEATBALLS +2

Iberico chorizo, momotaro tomatoes,  
poblano cheese quesadillas  
on the side

## MAIN COURSES

### GOLDEN ALE FISH & CHIPS

Golden ale, beer battered seasonal fish  
served with french fries and tartar sauce

### LAMB RAGOUT PASTA

Tagliatelle, grilled lamb rump, root  
vegetables, Mediterranean spices

### TRUFFLED MUSHROOM PASTA *VEG +2*

*Served chilled*  
Forest mushrooms, 'caviar-tobiko' medley,  
beancurd fritters

### BRAISED ANGUS BEEF BOWL +3

200 days grain-fed beef shin, root  
vegetables, jamon ham, egg confit, pilaf rice

### HALF RACK SMOKED BABY

### BACK RIBS *GF +3*

Smoked spiced marinade, glazed with  
Brewerkz BBQ sauce, served with apple  
slaw and hash brown

### CLASSIC BEEF BURGER +3

Black angus beef, beer onion relish,  
sriracha mustard sauce, dill pickles,  
cheddar cheese and fries on the side

## DESSERTS

### JUST LIKE MARGHERITA

Lemon sorbet,  
macarated seasonal fruits

### SOUR CHERRY CRUMBLE

Walnut crumble, dark tart cherries,  
vanilla ice cream

### OATMEAL STOUT BEERAMISU *VEG*

Oatmeal Stout, baileys, espresso coffee

### BREWERKZ ICE CREAM *VEG GF*

Check with our server for  
available flavours

## COFFEE

- Black coffee +3 **A** 0% sugar
- Single espresso +3 **A** 0% sugar
- Double espresso +3 **A** 0% sugar
- Cappuccino +3 **C** 0% sugar
- Latte +3 **C** 0% sugar
- Iced black coffee +4 **A** 0% sugar
- Iced latte +4 **C** 0% sugar
- Iced cappuccino +4 **C** 0% sugar

## TEA

- British Breakfast +3 **A** 0% sugar
- Earl Grey Lavender +3 **A** 0% sugar
- White Gingerlily +3 **A** 0% sugar
- Pearl Of The Orient +3 **A** 0% sugar
- Chamomile Dream +3 **A** 0% sugar
- Lemon Ginger Mint +3 **A** 0% sugar

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

## SOFT DRINKS

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

## OTHERS

- Hot chocolate +3 **D** 10% sugar
- Iced chocolate +4 **D** 10% sugar
- Iced tea **A** 0% sugar

VEG (vegetarian). VG (vegan) & GF (gluten-free) option available, Please inform our team of any allergies or special dietary requirements

LUNCH SET IS CONSIDERED A PROMOTION. Valid for dine in only from 12pm to 3pm, Monday to Friday at Brewerkz Riverside Point. Not valid with other discounts, vouchers, promotions or privileges. Promotion is not available on public holidays. The management reserves the right to amend the terms & conditions without prior notice.

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

## COCKTAILS



**SINGAPORE SLING 25**  
Gin, cherry liqueur, dom, orange liqueur, bitters, grenadine, pineapple, lime juice



**MYSTIC PEA 23**  
Brass Lion Gin, butterfly pea, tonic, grapefruit, rosemary



**QUEEN MARY 24**  
El Destilador, St-Germain Elderflower, lime & tomato juice



**LONG ISLAND TEA 25**  
Gin, vodka, rum, tequila, triple sec, lime mix, Coke



**CUBAN SOUR 23**  
Don Papa Rum, Bols Apricot Brandy, lemon & lime juice, egg white



**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

**MOJITO 23**  
Rum, lime juice, mint leaves, soda

**PIÑA COLADA 23**  
Coconut rum, cream, pineapple juice & slice

**COSMOPOLITAN 22**  
Vodka, triple sec, cranberry, lime juice


**MARGARITA 22**  
Tequila, triple sec, lime mix


**APEROL SPRITZ 21**  
Aperol, prosecco, soda water


**OLD FASHIONED 27**  
Bourbon, simple syrup, bitters, orange peel garnish


**MIMOSA 27**  
Prosecco, orange juice

## MOCKTAILS

**THE GRASSY BERRY 13**   
Cranberry juice, lemongrass syrup, lime juice, soda water

**PINEAPPLE PARADISE 13**   
Pineapple juice, almond syrup, yuzu purée, lime juice, soda water


**COCO PASSION 13**   
Passionfruit cordial, coconut syrup, ginger ale, lime juice

**APPLE TANGO 13**   
Apple juice, lime juice, green apple syrup, soda water

**PINK SUNRISE 13**   
Pink grapefruit, banana syrup, lime juice, soda water

**BITTER LIME LEMON 13**   
Lime juice, lemonade, bitters

**SHIRLEY TEMPLE 13**   
Lime juice, lemonade, grenadine

**VIRGIN MOJITO 13**   
Mint, lime juice, sugar syrup, soda water

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# WINES

Please inquire with our staff about the vintage

## SPARKLING

### PROSECCO

Santa Margherita Extra Dry NV,  
Italy **G 17 / B 90**

### MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 90**

## ROSÉ

Marqués de Caceres Vtg,  
Spain **B 85**



## RED WINE

### MERLOT & BLENDS

Pierre Jean Vtg, France **G 17 / B 90**

### CABERNET SAUVIGNON

Katnook Founder's Block Vtg,  
Coonawarra, Australia **G 17 / B 90**

### MALBEC

Kaiken Ultra Vtg, Mendoza,  
Argentina **B 95**

## WHITE WINE

### CHARDONNAY

De Bortoli DB Family Selection Vtg,  
Australia **G 17 / B 90**

### SAUVIGNON BLANC & BLENDS

Greywacke Vtg, Marlborough, New  
Zealand **G 17 / B 90**

### RIESLING

St Urbans-Hof Nik Weis Urban Vtg,  
Mosel, Germany **B 95**

### PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto  
Adige, Italy **B 95**

# SPIRITS

## TEQUILA

- El Destilador Reposado **14**
- Patrón Añejo **18**

## GIN

- Tanqueray **15**
- Hendricks **18**
- Monkey 47 **18**

## SCOTCH WHISKEY

- Johnnie Walker Black Label **15**
- Glenfiddich **20**
- Macallan Sherry Oak **24**

## SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**
- Port Charlotte 10 Peated **23**

## BOURBON

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

## BRANDY / COGNAC

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

## VODKA

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

## 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**

# COLD PRESSED JUICE

HAKUNA MANUKA **11** **C 7% sugar**

Manuka honey, pineapple,  
apple, lemon

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

Orange, carrot, ginger, turmeric

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**

White Gingerlily **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 **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 **7**

• Orange juice, apple juice **C 9% sugar**

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

SOFT DRINKS **6**

• Coke Zero **A 0% sugar**

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

• Sprite **C 8% sugar**

SIGNATURES



**GOLDEN ALE**  
4.7% ABV, 22 IBU  
Malty, bitterness

TIER 1



**INDIA PALE ALE**  
5.4% ABV, 51 IBU  
Floral, malty

TIER 2



**BOHEMIAN PILSNER**  
5.0% ABV, 27 IBU  
Crisp, malty, bitterness

TIER 2



**OATMEAL STOUT**  
5.5% ABV, 24 IBU  
Coffee, caramel, roasty

TIER 2



**CIRCUIT BREAKER  
NEW ENGLAND IPA**  
5.9% ABV, 14 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, 48 IBU  
Mango, pineapple

TIER 3

ASIAN FLAVOURS



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

TIER 2



**KOPI-O  
STOUT**  
9.0% ABV, 48 IBU  
Coffee macchiato, raisin

STEM 16



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

TIER 1



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

TIER 1



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

TIER 6



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

PINT 12



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

STEM 17

SEASONAL



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

TIER 1



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

PINT 16



**COPPER PLATE  
CASK IPA**  
5.0% ABV, 50 IBU  
Biscuity, orange

PINT 17



**LIGHTSPEED  
TRIPLE JUMP IPA**  
10.0% ABV, 27 IBU  
Coconut, mango, apricot

STEM 21



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

TIER 6



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

TIER 1



**YUZU LIME ZING**  
0% ABV  
Yuzu, key lime

PINT 8/JUG 19

SPARKLING FIZZ

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

CRAFT BEERS

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

## APPETISERS

**RED HOT BUFFALO WINGS** *GF 18*  
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

**NEW BABY SQUID & CALAMARI** *17*  
Salt & pepper, sour plum mayo

**NEW OTAK SANDO TOAST** *15*  
Passionfruit, laksa hollandaise



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

**CHARGRILLED LAMB RIBS** *GF 22*  
Lamb ribs confit, honey mustard, roasted beetroot

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

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



**NEW PIMENTÓN RUBBED PORK FILLET** *GF 22*  
Pluma cut, extra virgin olive oil

**KOMBU TRUFFLE FRIES** *VEG 16*  
Kombu, grated parmesan, truffle coulis

## HEALTHIER

**NEW SOUP OF THE DAY** *12*  
Based on chef's Inspiration. Please ask our team.

**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 and parmesan chips

+ Lemongrass chicken *6*  
+ Grilled trout *10*

## SHARING



**NEW BREWERKZ PLATTER** *54*

- Peppercorn chicken
- Pimentón rubbed pork fillet
- Calamari
- Truffle fries
- Chips and salsa

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

**SAUSAGE PLATTER** *28*  
Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

## PIZZAS

*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 11"** *26*  
Pepperoni, garlic brats sausages and ham

**NEW NASI LEMAK FOCACCINA** *20*  
Rendang, ikan bilis, coconut

**3-CHEESE TRUFFLE FOCACCINA 11"** *VEG 38*  
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

**TRUFFLED WILD MUSHROOM 11"** *VEG 25*  
Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms

## SIDES



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

**NEW CRISPY CORN RIBS** *VG GF 9*  
Salt & Pepper

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



**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

## BURGERS

### WAGYU\* 29

Smoked wagyu patty, Tellicherry black pepper, American cheese, and Dijon mustard, topped with red wine onions and sautéed mushrooms



### AMERICAN COWBOY\* 27

Topped with crispy bacon, cheddar cheese, and homemade BBQ sauce

### IMPOSSIBLE™\* VEG 25

Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

### MEXICANO\* 26

Topped with homemade Golden Ale beer chilli, guacamole, sour cream, jalapeños, and salsa on the side

*\*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 GRILLED PORK T-BONE 32

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

### NEW HERB MARINATED CRISPY PORK KNUCKLE 48

Please allow 20 minutes for preparation  
48-hour brine, patatas bravas, pineapple chilli dip, goma mixed salad



### WAGYU BEEF RIBEYE (300g) GF 72

Australian Wagyu (MBS 6-7), balsamic mixed greens, confit potatoes, and red wine reduction

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

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

### GOLDEN ALE FISH & CHIPS\* 28

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



### NEW DRY 'BAK KUT TEH' CASARECCE 26

Vegetarian option available  
Mixed peppercorn, pork rib fingers, pasta

### NEW PUGLIAN SEAFOOD STEW 34

Orecchiette pasta, fresh seafood medley, cilantro

### SAKURA SHRIMP PASTA 26

Taglierini, sakura shrimp, cured sausage paste, shellfish stock

### WAGYU BEEF BOWL 32

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

### TURMERIC FRENCH POULET GF 28

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

## DESSERTS

### OATMEAL STOUT BEERAMISU VEG 14

Savoardi soaked in Oatmeal Stout, baileys, espresso coffee



### NEW BLACK TRUFFLE DIAMOND VEG 16

Earl Grey chantilly cream, truffle ice cream, dark chocolate crumble



### 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, an Ice Cream (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