

· BREWERKZ ·



**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%**

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 9%**

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

SIGNATURES

ASIAN FLAVOURS



TIER 1

GOLDEN ALE
4.7% ABV, 22 IBU
Malty, bitterness



TIER 2

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

LYCHEE AMBER
5.0% ABV, 15 IBU
Lychee, caramel

SINGAPORE SERIES

HEALTHIER SERIES



TIER 3

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



TIER 6

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



PINT 12

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

SEASONAL



STEM 17

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



PINT 16

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



TIER 1

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



STEM 21

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

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

NEWGrain+ '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 BREWERKZ PLATTER 52

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

NEW GOLDEN BUTTERMILK

CHICKEN-IN-BASKET 52

Buttermilk marination, assorted dips

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 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