

· BREWERKZ ·

# COCKTAILS

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



**SINGAPORE SLING 25**  
Gin, cherry brandy, Orange  
Liqueur, Angostura, Grenadine,  
pineapple, lime juice, dom



**LONG ISLAND TEA 25**  
Gin, Vodka, Rum, Tequila,  
Cointreau, lemon juice, coke,  
simple syrup



**CUBAN SOUR 23**  
Don Papa rum, Bols apricot  
brandy, lemon & lime juice,  
egg white



**MOJITO 23**  
Rum, freshly squeezed lime,  
mint leaves, sugar and a  
splash of soda



**MARGARITA 22**  
100% blue agave Jose Cuervo  
tequila and lime mix



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



**OLD FASHIONED 21**  
Whiskey, simple syrup, Angostura  
Bitter, orange peel garnish

## 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 80**

### ROSÉ

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

### RED WINE

#### MERLOT

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

#### CABERNET SAUVIGNON

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



### WHITE WINE

#### CHARDONNAY

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

#### SAUVIGNON BLANC

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

#### RIESLING

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

## HOUSE-BREWED COOLERS

12 Each

#### Tangerine Peel Berries **A** 0% alc

Tangerine peel, hibiscus, strawberry,  
tart cherry, blueberry, raspberry

#### Grapefruit Sparkling Spritzer **C** 9% alc

Pink grapefruit syrup, soda water

#### Butterfly Pea Apple Spritzer **C** 9% alc

Butterfly pea, apple, mint leaves, soda

#### Peach Osmanthus Oolong Tea **D** 10% alc

Peach, osmanthus, oolong

#### Yuzu Breeze **D** 17% alc

Yuzu, coconut juice, lemon juice, basil  
and cucumber

#### Lychee Rose **B** 5% alc

Honey, lychee, rose syrup, lemon  
juice, soda water

## COFFEE & TEA

Black Coffee **5** **A** 0% alc

Espresso **5** **A** 0% alc

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

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

Iced Black Coffee **6** **A** 0% alc

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

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

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

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

Chamomile Dream **8** **A** 0% alc

Lemon Ginger Mint **8** **A** 0% alc

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

## COLD PRESSED JUICE



HAKUNA MANUKA **10** **C** 7% alc

Manuka honey, pineapple,  
apple, lemon

PERKY GINGY **10** **C** 7% alc

Orange, carrot, ginger, turmeric

## SPIRITS

### TEQUILA

- Jose Cuervo **14**
- Patrón Añejo **18**

### GIN

- Tanqueray **15**
- Hendrick's **18**
- Monkey 47 Y.O. **18**

### VODKA

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

### SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**

### BOURBON

- Wild Turkey **15**
- Jack Daniel's **18**
- Maker's Mark **18**

### BRANDY / COGNAC

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

### SCOTCH WHISKEY

- Johnnie Walker Black Label **15**

### RUM

- Mount Gay **15**
- Don Papa **17**
- Sailor Jerry **17**

## OTHERS

HOT CHOCOLATE **6** **D** 10% alc

ICED CHOCOLATE **7** **D** 10% alc

ICED TEA **5** **A** 0% alc

FRESH THAI COCONUT **10** **A** 0% alc

BOTTLED WATER / SPARKLING **8**

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

JUICES **6**

• Orange juice, apple juice **C** 8% alc

• Lime juice, pineapple juice **C** 9% alc

KOMBUCHA **10**

• Lemon, lime, mint **B** 0% alc

• Wild berry **B** 0% alc

## CIDERS

Kopparberg, 330ml

NAKED APPLE 4.5% ABV **16**

PEAR 4.5% ABV **16**

STRAWBERRY LIME 4.5% ABV **16**

## SOFT DRINKS

### ALL SOFT DRINKS **5**

• Coke Zero **A** 0% alc

• Coke, ginger ale **B** 5% alc

• Sprite **C** 0% alc

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



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

TIER 1



**PROBIOTIC**  
RASPBERRY SOUR  
4.5% ABV, 0 IBU  
Fruity, tart raspberry

TIER 6



**STILL MITCH**  
NON-ALCOHOLIC  
<0.5% ABV, 41 IBU  
Mango, passionfruit

PINT 12



**SKYMAGIC**  
NEIPA  
LOW-ABV  
2.4 ABV, 22 IBU  
Mango, passionfruit, red berries

TIER 1



**WEST COAST**  
PILSNER  
5.3% ABV, 40 IBU  
Citrus, pine, kaffir lime

TIER 1



**XPA EXTRA**  
PALE ALE  
4.5% ABV, 18 IBU  
Pineapple, peach, white grape

TIER 1

HEALTHIER SERIES

SEASONAL

SEASONAL



**NEWBREW**  
MODERN PILSNER  
5% ABV, 15 IBU  
Rock melon, pineapple, white grapes

TIER 1

Brewed with NEWWater in collaboration with PUB



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

PINT 17



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

TIER 1



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

TIER 6

SPARKLING FIZZ



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

PINT 8/JUG 19

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

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

## BREAKFAST

Only available on weekends & public holidays,  
10am-12pm



### BIG BREAKFAST 26

Scrambled eggs, streaky bacon, garlic brats, potato hash, garden salad, cherry tomatoes, rye sourdough

### BUILD YOUR OWN

Choose a minimum of 3 items:

- Scrambled eggs 5
  - Streaky bacon 5
  - Avocado guacamole 5
  - Garlic brats 8
  - Potato hash 4
  - Rye sourdough, butter 5
  - Pancakes, maple syrup & butter 5
  - Superfoods Salad 6
- Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

## APPETISERS

### SUPER NACHOS VEG GF 23

Tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole  
+ Cheese 3  
+ Beer chilli 3

### BABY SQUID & CALAMARI 17

Salt and pepper, sourplum mayo

### GOLDEN ALE BLUE MUSSELS 24

Please allow 20 minutes for preparation.  
Limited portion available daily.  
Blue mussels, beer emulsion, garlic bread

### KOMBU TRUFFLE FRIES VEG 16

Kombu, grated parmesan, truffle coulis

### CHARGRILLED LAMB RIBS GF 22

Lamb ribs confit, honey mustard, roasted beetroot



### SPICY CHICKEN SATAY 18

Grilled chicken, japanese cucumber, homemade cashew sauce

### RED HOT BUFFALO WINGS GF 19

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

### CRISPY PEPPERCORN CHICKEN 15

Sichuan spice, murukku, curry dip

## BURGERS

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

### IMPOSSIBLE™\* VEG 27

Plant-based patty, mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes, lettuce

### PULLED BEEF MANTOU BURGER\* 25

Braised beef short ribs, garlic aioli, caramelised onions, Colby-Jack cheese, curly fries on side



### AMERICAN COWBOY\* 28

Crispy bacon, cheddar cheese, BBQ sauce

## SOUP & SALAD

### 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 15

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

+ Lemongrass chicken 6 (For salad only)

+ Grilled trout 10 (For salad only)

## SHARING



### BREWERKZ PLATTER 74

- Aburi beef cubes, red wine sauce
- Tiger prawns, mango habanero sauce
- Kombu truffle fries, truffle coulis
- Assorted sausages, Brewerkz mustard
- Crispy peppercorn chicken, curry mayo

### NEW GOLDEN BUTTERMILK

### CHICKEN-IN-BASKET 54

Buttermilk marination, assorted dips

### SAUSAGE PLATTER 28

Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

## SIDES

### SALTED EGG MERMAID FISH 12

Salted egg yolk, curry leaf

### CRISPY TOFU FRITTERS VEG 12

Sichuan peppercorn, sesame



### SMOKY BEER CHILLI BOWL VEG 15

NEWGrain+ 'Tortilla' chips, smoked peppers, charred tomatoes

### SWEET POTATO FRIES VEG VG GF 9

Crisps on the outside and moist on the inside



### KFC (Korean Fried Cauliflower) VEG VG 9

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

## PASTAS



### BLACK SQUID INK 28

Black spaghetti, squid ink, fish stock, cherry tomatoes

### CLASSIC VONGOLE 25

Linguine, clams, basil

### TRUFFLED SCALLOP PASTA 30

Served Chilled

Scallops aburi, caviar-tobiko medley, sakura shrimp



### CARBONARA EGG CONFIT 19

Fettucine, Italian bacon, egg confit

### PANCETTA AGLIO OLIO 19

Spaghetti, smoked pancetta, garlic, chilli

## MAINS

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

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

Smoked spice marination, Brewerkz BBQ sauce, apple slaw, french fries

### GOLDEN ALE FISH & CHIPS\* 26

Golden Ale Beer-battered, seasonal fish, french fries, white tartar sauce



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

Please allow 20 minutes for preparation.

Wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, red wine reduction

### STRAITS STYLE NASI LEMAK GF 26

Please allow 20 minutes for preparation.

Blue pea basmati, braised duck in curry, housemade otah, sambal greens, omelette, condiments

## DESSERTS

### CHOCOLATE LAVA CAKE VEG 16

Please allow 20 minutes for preparation

Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

### OATMEAL STOUT BEERAMISU VEG 14

Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee

### BREWERKZ ICE CREAM VEG GF 14

Trio of ice cream, cinnamon crumble

## KIDS MENU 16/SET

Each set includes a main, an ice cream scoop (strawberry, chocolate, or vanilla), a drink (juice or soda), and a surprise toy.

*Only applicable to 12 years and below*

### PULLED BEEF MANTOU SLIDERS

Braised beef shortribs, garlic aioli, caramelised onions, curly fries, cheddar cheese

### MUSHROOM CREAM PASTA

Roasted chicken, mushrooms, fusilli

### BOLOGNESE PASTA

Minced beef, tomatoes, penne, meatballs



### FISH & CHIPS

Battered fish fillet fries, tartar sauce

## PIZZAS Traditional Wood-Fired Oven Pizza



### RED BASE 8 INCH/12 INCH

Tomato sauce and mozzarella

### WHITE BASE 8 INCH/12 INCH

Garlic, oregano, olive oil and mozzarella

### PURE PEPPERONI 19 / 28

Smoky pepperoni, tomato sauce, mozzarella

### MEAT LOVERS 19 / 28

Pepperoni, garlic brats sausages, ham

### HAWAIIAN 19 / 28

Honey-baked ham, pineapple, jalapeño, sliced olives

### FRUTTI DE MARE 19 / 28

Fresh seafood, basil, tomato chutney

### MARGHERITA VEG 19 / 25

Fresh mozzarella, sun-dried tomatoes, basil

### TRUFFLE KALE FOREST VEG 19 / 28

Wild mushrooms, kale, truffle paste

### FLORENTINE 19 / 28

Wilted spinach, forest mushrooms, serrano ham & eggs

### TANDOORI CHICKEN 19 / 28

Potato, red chili, red onion, raita

### QUATTRO FORMAGGI VEG 19 / 28

Tomato, gorgonzola, taleggio cheese, mozzarella, mimolette cheese

### TRUFFLED WILD MUSHROOM VEG 19 / 28

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