

· B R E W E R K Z ·



FIFA
World Cup
2026

FIFA WORLD CUP 2026 SPECIALS

MATCHDAY MEATBALLS

6 Meatballs, Flavours from 10 countries. **Choose yours!**

\$23++

Inclusive of 6 Meatballs
and 1 Pint of Beer
Meatballs only (6pcs): \$9++



Brazil
Chimichurri



Argentina
Salsa



England
Brown Sauce



Korea
Gochujang



Japan
Chipotle Teriyaki



Spain
Chorizo



Italy
Bolognese



France
Béchamel



Australia
BBQ Sauce



Mexico
Diablo

Terms and Conditions: Promotion is valid until 19 July 2026. Beer selection is limited to Tiers 1 and 2. Meatballs are made of pork, beef and chicken meat. Available for dine-in only at all Brewerkz outlets, and is not valid with other discounts, vouchers, promotions, or privileges. Prices are subjected to 10% service charge and prevailing GST. The management reserves the right to amend the terms & conditions without prior notice. Images are for illustration purposes only.

SPECIALS / PROMOTIONS



A feast for the man of the table

DAD'S DELUXE PLATTER

\$68⁺⁺ Ideal for 3-4 pax

- Nam Jim Octopus
- Spiced Honey Ribs
- Asian-Marinated Ribeye
- Teriyaki Chicken Leg
- Cereal Prawns
- Assorted Sausages
- Pomelo Salad

SPECIALS / PROMOTIONS

T&Cs: Promotion is valid from 8-28 June 2026 while stocks last. Available for dine-in only at Brewerkz outlets, and not valid with any other promotions and vouchers. Prices are subjected to 10% service charge and prevailing GST. Management reserves the right to amend the terms and conditions without prior notice.

BREWERKZ MUST-TRY SIGNATURE DISHES



GOLDEN ALE FISH & CHIPS 28
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce



WAGYU BEEF RIBEYE (300g) GF 72
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, and traditional beef jus



'MILLE-FEUILLE' PORK CHEESE KATSU 30
Please allow 20 minutes for preparation
'Pork lapis', gingerflower calamansi salad, mango salsa



AMERICAN COWBOY 28
Topped with crispy bacon, Cheddar cheese and homemade BBQ sauce



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



SUPERFOODS SALAD VEG VG GF 16
Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette
+ Lemongrass chicken **6**
+ Grilled trout **10**



BRÛLÉE CHEESECAKE VEG 14
Raspberry sorbet, mixed berries coulis, three cheese



BEER SAMPLERS 4X130ML 28
Hop on a flavour flight with our Beer Sampler Set. Our top picks: Golden Ale, Bohemian Pilsner, Circuit Breaker New England IPA, 4AM Double IPA.
**Not applicable to any other promotions or privileges*

SPECIALS / PROMOTIONS

COCKTAILS



ESPRESSO MARTINI 22
Vodka, Espresso, Kahlúa,
simple syrup



SINGAPORE SLING 25
Gin, cherry brandy, dom,
cointreau, angostura, pineapple
juice, lime juice, grenadine



MARGARITA 22
100% blue agave reposado
tequila and lime mix



SHAKEN PIÑA COLADA 22
Malibu, pineapple juice,
pineapple slice and cream



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



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




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




APEROL SPRITZ 22
Aperol, prosecco and
soda water

MOCKTAILS

CINDERELLA 13  **9%**
Lime juice, pineapple juice,
orange juice

VIRGIN SUNRISE 13  **30%**
Orange juice, grenadine syrup

VIRGIN MOJITO 13  **18%**
Mint, lime juice, sugar syrup,
soda water

SUMMER COOLER 13  **7%**
Pineapple juice, ginger ale

SHIRLEY TEMPLE 13  **35%**
Lime juice, lemonade, grenadine

WINES

Vintage are subject to changes. Please enquire from our staff for latest vintage.

SPARKLING

PROSECCO

Extra Dry DOC, Santa Margherita, Veneto, Italy, NV **G 18 / B 90**

CHAMPAGNE

BRUT

Laurent-Perrier La Cuvée Brut NV, France **B 135**

ROSÉ

GRENACHE

Miraval Côtes de Provence, France, 2021 **B 90**

RED WINE

MERLOT

De Bortoli, Australia, 2022 **G 17 / B 80**

PINOT NOIR

Misha's Vineyard "The High Note", New Zealand, 2020 **B 125**

MALBEC

Kaiken Ultra, Argentina, 2019 **B 105**

CRIANZA

Marqués de Cáceres, Spain, 2018 **B 95**

SYRAH

Mitolo Jester Shiraz, McLaren Vale, Australia, 2022 **B 85**

WHITE WINE

SAUVIGNON BLANC

Greywacke, Marlborough, New Zealand, 2022 **G 17 / B 80**

M. Chapoutier Côtes-du-Rhône Belleruche Rouge, 2024 **B 95**

PINOT GRIGIO

Santa Margherita, Italy, 2022 **B 105**

RIESLING

Le Bohème Riesling, Australia, 2020 **B 95**

CHARDONNAY

McWilliams Markview, Australia, NV **B 85**

COLD PRESSED JUICE



HAKUNA MANUKA 10

Manuka honey, pineapple, apple, lemon **C 7%**

PERKY GINGY 10

Orange, carrot, ginger, turmeric **C 7%**

CIDERS

Kopparberg, 330ml

NAKED APPLE 4.5% ABV **16**

PEAR 4.5% ABV **16**

STRAWBERRY LIME 4.5% ABV **16**

HOUSE-BREWED COOLERS

12 Each

TANGERINE PEEL BERRIES **A 0%**

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

GRAPEFRUIT SPARKLING

SPRITZER **C 9%**
Pink grapefruit syrup, soda water

BUTTERFLY PEA APPLE

SPRITZER **C 9%**
Butterfly pea, apple, mint leaves, soda

PEACH OSMANTHUS

OOLONG TEA **D 10%**
Peach, osmanthus, oolong

YUZU BREEZE **D 10%**

Yuzu, coconut juice, lemon juice, basil and cucumber

LYCHEE ROSE **B 5%**

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

SPIRITS

TEQUILA

- Jose Cuervo **15**
- 1800 Añejo **16**
- Patrón Añejo **23**

GIN

- Gordon's Gin **15**
- Bombay **18**
- Hendrick's **20**

SCOTCH WHISKEY

- Johnnie Walker Red Label **15**
- Chivas Regal 12 Y.O. **16**
- Jameson **18**
- Johnnie Walker Black Label **18**
- Monkey Shoulder **19**
- Chivas Regal Royal Salute 18 Y.O. **20**
- The Macallan **20**
- Glenmorangie 10 Y.O. **20**
- Glenfiddich 12 Y.O. **22**

BOURBON

- Jim Beam **15**
- Jack Daniel's **18**
- Maker's Mark **18**

BRANDY / COGNAC

- St-Rémy Authentic V.S.O.P **15**
- Courvoisier V.S.O.P **18**

VODKA

- Smirnoff Red Vodka **15**
- Absolut Blue **17**
- Grey Goose Original **18**

RUM

- Bacardi **15**
- Malibu **15**
- Captain Morgan **18**

COFFEE & TEA

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

Espresso **6** **A 0%**

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

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

Iced Black Coffee **8** **A 0%**

Iced Latte **8** **C 0%**

Iced Cappuccino **8** **C 0%**

British Breakfast **9** **A 0%**

Earl Grey Lavender **9** **A 0%**

Chamomile Dream **9** **A 0%**

Lemon Ginger Mint **9** **A 0%**

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

OTHERS

HOT CHOCOLATE **8** **D 10%**

ICED CHOCOLATE **9** **D 10%**

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

BOTTLED WATER / SPARKLING **8**

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

JUICES **7**

• Orange juice, apple juice **C 8%**

• Lime, cranberry, pineapple **C 9%**

SOFT DRINKS **6**

• Coke Zero **A 0%**

• Coke, Ginger Ale **B 5%**

• Sprite **C 8%**

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



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

TIER 6



**STILL MITCH
NON-ALCOHOLIC
NEIPA**
<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



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

TIER 1



ITALIAN PILSNER
4.9% ABV, 27 IBU
Floral hops, light
spice, malt snap

TIER 1

HEALTHIER SERIES

SEASONAL



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

TIER 1



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

PINT 17



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

STEM 21



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

TIER 1



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

TIER 1

SEASONAL

SPARKLING FIZZ



YUZU LIME ZING
0% ABV
Yuzu, key lime

B 4+
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.

APPETISERS

KOMBU TRUFFLE FRIES VEG 17
Kombu, grated Parmesan, truffle coulis

NEW SPAM FRIES GF 14
Kaffir lime aioli

NEW BABY SQUID & CALAMARI 18
Salt & pepper, sour plum mayo



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

CRISPY PEPPERCORN CHICKEN 15
Sichuan spice, murukku, curry dip

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



NEW MIMOLETTE CHEESE STICKS VEG 16
Puff pastry, cow's milk cheese, balsamic reduction on side

REDHOT BUFFALO WINGS GF 19
Served with hot sauce. Choice between spiciness level of 1, 2 or 3

HEALTHIER

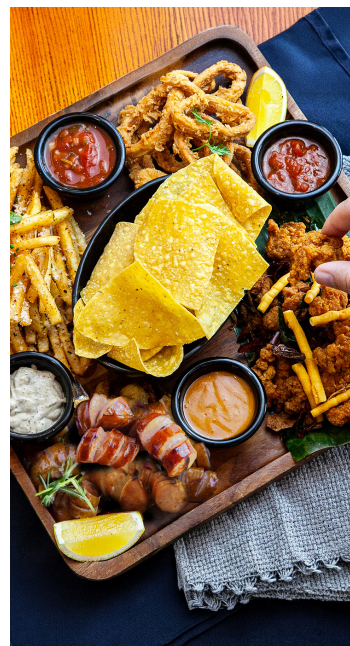
NEW PACIFIC CLAM CHOWDER 12
Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD VEG VG GF 16
Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

CLASSIC CAESAR SALAD GF 16
Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon bits, parmesan chips

+ Lemongrass chicken 6
+ Grilled trout 10

SHARING



NEW BREWERKZ PLATTER 54

- Calamari
- Peppercorn chicken
- Truffle fries
- Brewerkz sausages
- Chips & salsa

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

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 bratwurst sausages and ham

NEW TRUFFLED WILD MUSHROOM VEG 25
Truffle essence, porcini, hon-shimeji, white button & shitake mushrooms

TANDOORI CHICKEN 25
Potato, red chilli, red onion and raita

MARGHERITA VEG 24
Fresh mozzarella, momotaro tomatoes, basil

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

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

'TORTILLA' CHIPS & SALSA VEG VG 8
Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein

BURGERS



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.*

MAINS

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

NEW HAINAN 'NO-CHICKEN' RICE VEG 26
Ginger-garlic soy roulade, tomatillo sauce, cilantro rice



WAGYU BEEF RIBEYE (300g) GF 72
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, and traditional beef jus

PAPER WRAPPED LAKSA SEAFOOD 30
Please allow 20 minutes for preparation
Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

WAGYU BEEF BOWL 32
Boneless, braised in Jamón Serrano, served with root vegetables, egg confit and pilaf rice on side

HALF RACK BABY BACK RIBS* GF 34
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries



NEW 'MILLE-FEUILLE' PORK CHEESE KATSU 30
Please allow 20 minutes for preparation
'Pork lapis', gingerflower calamansi salad, mango salsa

NEW DRY 'BAK KUT TEH' CASARECCE 26
Vegetarian option available
Mixed peppercorn, pork rib fingers, pasta

BBQ CHICKEN* 28
Please allow 20 minutes for preparation
Half chicken, BBQ sauce, coleslaw and french fries on side

SAKURA SHRIMP PASTA 26
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS* 28
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce

DESSERTS

EXCLUSIVE CLASSIC TIRAMISU VEG 14
Savoiardi soaked in espresso coffee, Italian mascarpone cheese, chocolate dust

BREWERKZ ICE CREAM VEG GF 14
Trio of ice cream, cinnamon crumble



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, 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

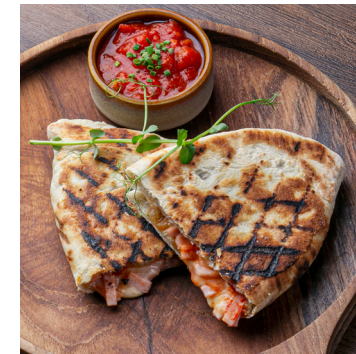
MAINS

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