

· 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

# 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%**

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 17%**

Yuzu, coconut juice, lemon juice, basil  
and cucumber

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

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

## COFFEE & TEA

Black Coffee **5 A 0%**

Espresso **5 A 0%**

Latte **6 C 0%**

Cappuccino **6 C 0%**

Iced Black Coffee **6 A 0%**

Iced Latte **7 C 0%**

Iced Cappuccino **7 C 0%**

British Breakfast **8 A 0%**

Earl Grey Lavender **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

## COLD PRESSED JUICE



#### HAKUNA MANUKA **10 C 7%**

Manuka honey, pineapple,  
apple, lemon

#### PERKY GINGY **10 C 7%**

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%**

ICED CHOCOLATE **7 D 10%**

ICED TEA **5 A 0%**

FRESH THAI COCONUT **10 A 0%**

BOTTLED WATER / SPARKLING **8 A 0%**

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

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JUICES **6**

• Orange juice, apple juice **C 8%**

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

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KOMBUCHA **10**

• Lemon, lime, mint **B 0%**

• Wild berry **B 0%**

## 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%**

• Coke, ginger ale **B 5%**

• Sprite **C 0%**

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

SIGNATURES



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 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

ASIAN FLAVOURS



TIER 2

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



TIER 1

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



TIER 6

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



PINT 12

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



TIER 1

**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

HEALTHIER SERIES

SEASONAL

SEASONAL



TIER 1

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

Brewed with NEWWater in collaboration with PUB



PINT 17

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



TIER 1

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



TIER 6

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

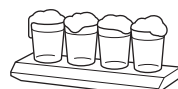
SPARKLING FIZZ



PINT 8 / JUG 19

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

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



BEER SAMPLERS  
\$28\* PER SET (4x130ML)

\*Not applicable to any other promotions or privileges

OPEN TO 6PM  
*happy hour*  
15% OFF BEERS!



SCAN AND GET MATCHED WITH A BEER MADE FOR YOU!



CRAFT BEERS

## 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

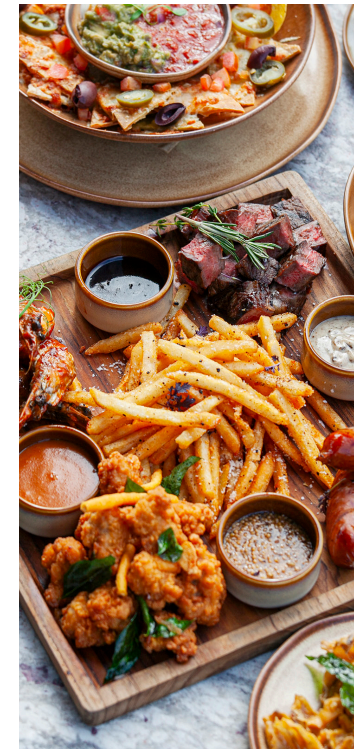
### CLASSIC CAESAR SALAD GF 15

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, Brewerzk 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 Brewerzk 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**  
Fettuccine, 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**  
Savoardi 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 8 inch / 12 inch*



**PURE PEPPERONI 19 / 28**  
Smoky pepperoni, tomato sauce, mozzarella

**HAWAIIAN 19 / 28**  
Honey-baked ham, pineapple, jalapeño, sliced olives

**MARGHERITA VEG 19 / 25**  
Fresh mozzarella, sun-dried tomatoes, basil

**FLORENTINE 19 / 28**  
Wilted spinach, forest mushrooms, serrano ham & eggs

**QUATTRO FORMAGGI VEG 19 / 28**  
Tomato, gorgonzola, taleggio cheese, mozzarella, mimolette cheese

**MEAT LOVERS 19 / 28**  
Pepperoni, garlic brats sausages, ham

**TRUFFLED WILD MUSHROOM VEG 19 / 28**  
Truffle essence, porcini, hon-shimeji, white button shitake mushrooms

**BBQ CHICKEN 19 / 28**  
Tex-mex rub, red peppers, onion, cheese, BBQ sauce

**LAKSA OTAH 19 / 28**  
Sambal mayo, onion, cheese, coconut, laksa leaves, laksa cream base

**CACIO E PEPE 19 / 28**  
Parmigiano reggiano base, jamon ham, cheese, eggs, chives, crushed peppercorn

**SPICY SEAFOOD 19 / 28**  
Marinade seafood, onion, cheese, chilli, coconut, tom yum marinara base, mint coulis