

· 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



**Double Up on Flavours!
Enjoy 50% off on
your second main**

Sun to Thu only



SPECIALS / PROMOTIONS

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, excluding the eve of and on public holidays. 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



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



APEROL SPRITZ 17
Aperol, prosecco and soda
water

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 10 **C 7.5%**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY 10 **C 7.5%**

Orange, carrot, ginger, turmeric

HOUSE-BREWED COOLERS 10 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 **6 A 0%**

Flat White **6 C 0%**

Espresso **5 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%**

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

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**

OTHERS

HOT CHOCOLATE **7 D 10%**

ICED CHOCOLATE **8 D 10%**

ICED TEA **6 A 0%**

JUICES 6

- Orange juice, apple juice **C 9%**
- Pineapple juice **C 9%**

SOFT DRINKS

• Coke Zero **6 A 0%**

• Coke, Ginger Ale **6 B 5%**

• Sprite **6 C 9%**

SIGNATURES

ASIAN FLAVOURS



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



LYCHEE AMBER
5.0% ABV, 15 IBU
Lychee, caramel

TIER 2

SINGAPORE SERIES

HEALTHIER SERIES



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



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

TIER 6



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

PINT 12

SEASONAL



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

TIER 1

Brewed with NEWater in collaboration with PUB



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

PINT 16



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

TIER 1

NEW



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

TIER 1



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

STEM 21

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

NEW Grain+ '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

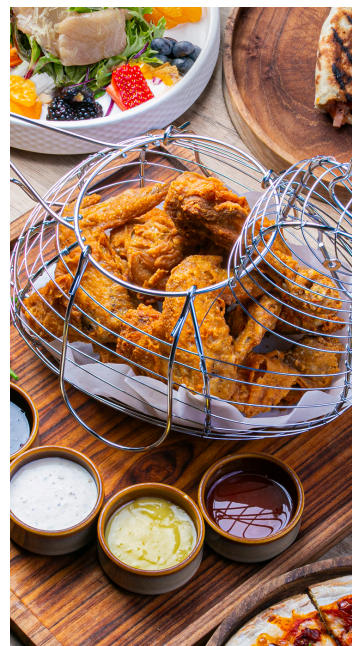
CLASSIC CAESAR SALAD *GF* 15

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

+ Lemongrass chicken 6

+ Grilled trout 10

SHARING



NEW GOLDEN BUTTERMILK

CHICKEN-IN-BASKET 52

Buttermilk marination, assorted dips

NEW BREWERKZ PLATTER 52

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

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

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

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

Savoardi 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

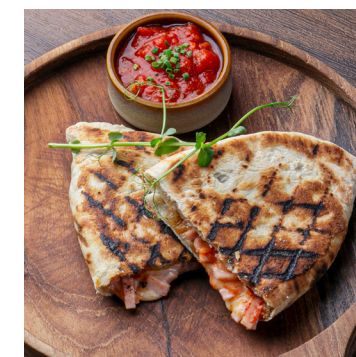
Battered fish fillet served with chips and white tartar sauce on the side

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