

· B R E W E R K Z ·

# Majulah,

One Bite At A Time!

## PINSA ROMANA

A sweet dessert twist on Italian flatbread, with Singapore's favourite spreads — kaya butter, peanut butter & jam.

\$28<sup>++</sup>



T&Cs: Promotion is valid from 4-31 August 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.





**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

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**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



**Jose Cuervo Special**

**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

I Vignaioli di Santo Stefano Moscato  
d'Asti DOCG **B 70**

#### ROSÉ

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



### RED WINE

#### MERLOT

Pierre Jean Vtg, France **G 16 / B 80**

#### CABERNET SAUVIGNON

Pirramimma Stock's Hill Vtg, McLaren  
Vale, South 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

- Jose Cuervo Special **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**

## SOFT DRINKS

- Coke Zero **6 A 0%**
- Coke, Ginger Ale **6 B 5%**
- Sprite **6 C 9%**

## 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%**

## 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  
Fruity, tart raspberry



PINT 12

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

## SEASONAL



TIER 1

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

Brewed  
with NEWater  
in collaboration  
with PUB



PINT 16

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



TIER 1

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



TIER 1

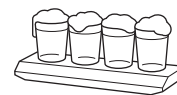
**WHAT THE HELLES**  
MUNICH-STYLE LAGER  
4.5% ABV, 9 IBU  
Grainy sweet, floral overtones



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       |



**BEER SAMPLERS**  
\$26\* PER SET (4x130ML)

\*Not applicable to any other promotions or privileges

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



**SINGAPORE'S FIRST BEER**  
QUIZ + MENU, ALL IN ONE TAP





## 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

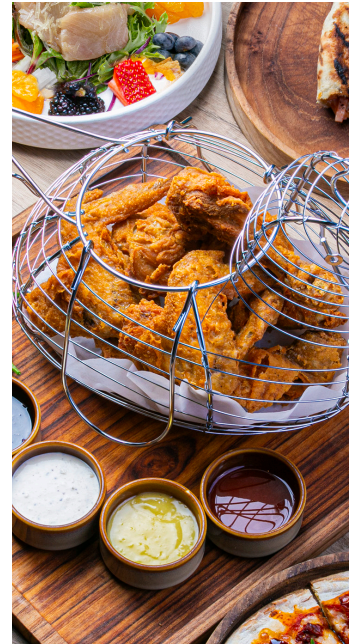
### CLASSIC CAESAR SALAD *GF* 15

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

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, 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

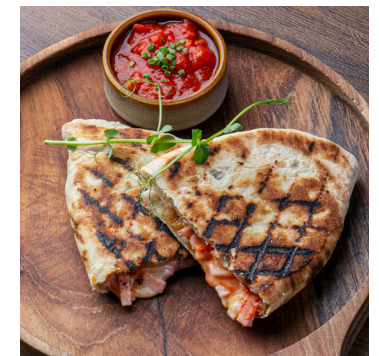
Battered fish fillet served with chips and white tartar sauce on the side

#### 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 GRILLED SANDWICH PIZZETTE 6"

Ham & cheese, homemade tomato sauce

### NEW TRIO OF SKEWERS

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille