

·B R E W E R K Z·

WEEKDAY SET LUNCH

Includes a soft drink & 50% off your first pint

2-COURSE 22⁺⁺/PAX

3-COURSE 26⁺⁺/PAX

APPETISERS

SOUP OF THE DAY

Based on chef's Inspiration.
Please ask our team.

SUPERFOODS SALAD VEG VG GF

Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

OCEAN TROUT TARTARE

Cured trout, capers, onions, crackers on the side

SOBA NOODLE SALAD VEG VG

Soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

MAIN COURSES

GOLDEN ALE FISH & CHIPS

Golden ale, beer battered seasonal fish served with french fries and tartar sauce

TERIYAKI CHICKEN LEG BONE-IN

Butter pilaf rice, roasted vegetables

CARBONARA EGG CONFIT

Fettuccine, Italian bacon, egg confit

PANCETTA AGLIO OLIO

Spaghetti, smoked pancetta, garlic, chilli

PURE PEPPERONI PIZZA (7")

Smoky pepperoni, tomato sauce, mozzarella

CLASSIC BEEF BURGER +3

Black angus beef, beer onion relish, sriracha mustard sauce, dill pickles, cheddar cheese and fries on the side

DESSERTS

JUST LIKE MARGHERITA VEG VG GF

Lemon sorbet, macerated seasonal fruits

SOUR CHERRY CRUMBLE VEG

Walnut crumble, dark tart cherries, vanilla ice cream

OATMEAL STOUT BEERAMISU VEG

Oatmeal Stout, baileys, espresso coffee

BREWKRZ ICE CREAM VEG GF

Check with our server for available flavours

HOUSE-BREWED COOLERS +4 Each

Tangerine Peel Berries A 0% sugar

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

Grapefruit Sparkling Spritzer C 9% sugar

Pink grapefruit syrup, soda water

Butterfly Pea Apple Spritzer C 9% sugar

Butterfly pea, apple, mint leaves, soda

Peach Osmanthus Oolong Tea D 10% sugar

Peach, osmanthus, oolong

Yuzu Breeze D 17% sugar

Yuzu, coconut juice, lemon juice, basil and cucumber

Lychee Rose B 5% sugar

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

COFFEE

Black coffee +3 A 0% sugar

Single espresso +3 A 0% sugar

Double espresso +3 A 0% sugar

Cappuccino +3 C 0% sugar

Latte +3 C 0% sugar

Iced black coffee +4 A 0% sugar

Iced latte +4 C 0% sugar

Iced cappuccino +4 C 0% sugar

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

British Breakfast +3 A 0% sugar

Earl Grey Lavender +3 A 0% sugar

Chamomile Dream +3 A 0% sugar

Lemon Ginger Mint +3 A 0% sugar

SOFT DRINKS

Coke Zero A 0% sugar

Coke, Ginger Ale B 5% sugar

Sprite C 9% sugar

VEG (vegetarian). VG (vegan) & GF (gluten-free) option available, Please inform our team of any allergies or special dietary requirements

LUNCH SET IS CONSIDERED A PROMOTION. Valid for dine in only from 12pm to 3pm, Monday to Friday at Brewerkz Riverside Point. Not valid with other discounts, vouchers, promotions or privileges. Promotion is not available on public holidays. The management reserves the right to amend the terms & conditions without prior notice. *All prices are subject to 10% service charge and prevailing GST

COCKTAILS



SINGAPORE SLING 25
Gin, cherry liqueur, dom, orange
liqueur, bitters, grenadine,
pineapple, lime juice



MYSTIC PEA 23
Brass Lion Gin, butterfly pea,
tonic, grapefruit, rosemary



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



MARGARITA 22
Tequila, triple sec, lime mix



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



BOURBON SUNSET 24
Wild Turkey Bourbon, Golden
Falernum, Angostura Orange
Bitters, pu'er tea, longan &
pineapple juice



PIÑA COLADA 23
Rum, pineapple juice, pineapple
slices and cream



APEROL SPRITZ 21
Aperol, prosecco and soda
water

MOCKTAILS

THE GRASSY BERRY 13 **D 17%**
Cranberry juice,
lemongrass syrup, lime
juice, soda water

PINEAPPLE PARADISE 13 **D 28%**
Pineapple juice, almond
syrup, yuzu purée, lime
juice, soda water

APPLE TANGO 13 **D 24%**
Apple juice, lime juice,
green apple syrup,
soda water

PINK SUNRISE 13 **D 25%**
Pink grapefruit,
banana syrup, lime juice,
soda water

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

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

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

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 17 / B 90**

MOSCATO

I Vignaioli di Santo Stefano Moscato
d'Asti DOCG **B 90**

ROSÉ

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



RED WINE

MERLOT & BLENDS

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

CABERNET SAUVIGNON

Pirramimma Stock's Hill Vtg, McLaren
Vale, South Australia **G 17 / B 90**

MALBEC

Kaiken Ultra Vtg, Mendoza,
Argentina **B 95**

WHITE WINE

CHARDONNAY

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

SAUVIGNON BLANC & BLENDS

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

RIESLING

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

PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto
Adige, Italy **B 95**

SPIRITS

TEQUILA

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

GIN

- Tanqueray **15**
- Hendricks **18**
- Monkey 47 **18**

SCOTCH WHISKEY

- Johnnie Walker Black Label **15**
- Glenfiddich **20**
- Macallan Sherry Oak **24**

SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**
- Port Charlotte 10 Peated **23**

BOURBON

- Wild Turkey **15**
- Jack Daniel's **16**
- Makers Mark **18**

BRANDY / COGNAC

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

VODKA

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

RUM

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

CIDERS

Kopparberg, 330ml

NAKED APPLE 4.5% ABV **16**

PEAR 4.5% ABV **16**

COLD PRESSED JUICE

HAKUNA MANUKA **10** **C 7% sugar**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY **10** **C 7% sugar**

Orange, carrot, ginger, turmeric

COFFEE & TEA

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

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

Cappuccino **7** **C 9% sugar**

Latte **7** **C 9% sugar**

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

Iced Latte **8** **C 9% sugar**

Iced Cappuccino **8** **C 9% sugar**

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

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

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

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

OTHERS

HOT CHOCOLATE **7** **D 10% sugar**

ICED CHOCOLATE **8** **D 10% sugar**

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

BOTTLED WATER / SPARKLING **8**

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

JUICES **7**

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

• Lime, cranberry, pineapple **C 9% sugar**

SOFT DRINKS **6**

• Coke Zero **A 0% sugar**

• Coke, Ginger Ale **B 5% sugar**

• Sprite **C 8% sugar**

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

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SIGNATURES

SINGAPORE SERIES



GOLDEN ALE
4.7% ABV, 22 IBU
Malty, bitterness



INDIA PALE ALE
5.4% ABV, 51 IBU
Floral, malty



BOHEMIAN PILSENER
5.0% ABV, 27 IBU
Crisp, malty, bitterness



OATMEAL STOUT
5.5% ABV, 24 IBU
Coffee, caramel, roasty



**CIRCUIT BREAKER
NEW ENGLAND IPA**
5.9% ABV, 14 IBU
Mango, cempedak, pineapple



**4AM
DOUBLE IPA**
7.5% ABV, 80 IBU
Resin, pineapple, mango



**CHAIN REACTION
MODERN IPA**
5.0% ABV, 48 IBU
Mango, pineapple

ASIAN FLAVOURS

HEALTHIER SERIES

SEASONAL



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



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



**SINGAPORE SLING
SOUR ALE**
5% ABV, 1 IBU
Sweet cherry, pineapple



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



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



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



**DRUNK CRU
BELGIAN GOLDEN STRONG**
9.5% ABV, 29 IBU
Cardamom, cloves



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

SEASONAL

SPARKLING FIZZ



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



**COPPER PLATE
CASK IPA**
5.0% ABV, 50 IBU
Biscuity, orange



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



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

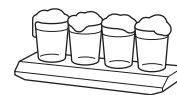


**WHAT THE HELLES
MUNICH-STYLE LAGER**
4.5% ABV, 9 IBU
Grainy sweet, floral overtones



YUZU LIME ZING
0% ABV
Yuzu, key lime

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

RED HOT BUFFALO WINGS *GF 18*

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

NEW BABY SQUID & CALAMARI *17*

Salt & pepper, sour plum mayo

NEW OTAK SANDO TOAST *15*

Passionfruit, laksa hollandaise



NEW SUPER NACHOS *VEG 23*

Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole

+ Cheese *3*

+ Beer chilli *3*

CHARGRILLED LAMB RIBS *GF 22*

Lamb ribs confit, honey mustard, roasted beetroot

CRISPY PEPPERCORN CHICKEN *15*

Sichuan spice, murukku, curry dip

SPICY CHICKEN SATAY *18*

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



NEW PIMENTÓN RUBBED

PORK FILLET *GF 22*

Pluma cut, extra virgin olive oil

KOMBU TRUFFLE FRIES *VEG 16*

Kombu, grated parmesan, truffle coulis

HEALTHIER

NEW SOUP OF THE DAY *12*

Based on chef's Inspiration. Please ask our team.

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 and parmesan chips

+ Lemongrass chicken *6*

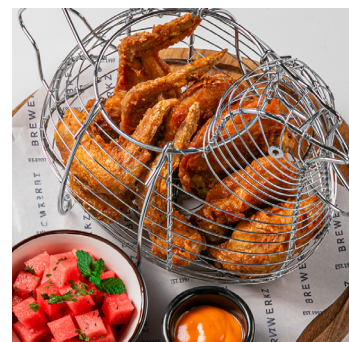
+ Grilled trout *10*

SHARING



NEW BREWERKZ PLATTER *54*

- Peppercorn chicken
- Pimentón rubbed pork fillet
- Calamari
- Truffle fries
- Chips and salsa



NEW GOLDEN BUTTERMILK

CHICKEN-IN-BASKET *54*

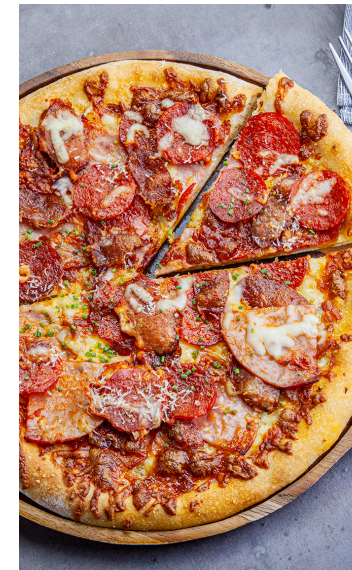
Buttermilk marination, mint watermelon salad on the side

SAUSAGE PLATTER *28*

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

PIZZAS

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 11" *26*

Pepperoni, garlic brats sausages and ham

NEW NASI LEMAK FOCACCINA *20*

Rendang, ikan bilis, coconut

3-CHEESE TRUFFLE

FOCACCINA 11" *VEG 38*

Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

TRUFFLED WILD MUSHROOM 11" *VEG 25*

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

SIDES



SWEET POTATO FRIES *VEG VG GF 12*

Crisp on the outside and moist on the inside

NEW CRISPY CORN RIBS *VG GF 9*

Salt & Pepper

NEW STEAK CUT FRIES *VEG VG 12*

Double coated, 2 dips



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

BURGERS

WAGYU* 29

Smoked wagyu patty, Tellicherry black pepper, American cheese, and Dijon mustard, topped with red wine onions and sautéed mushrooms



AMERICAN COWBOY* 27

Topped with crispy bacon, cheddar cheese, and homemade BBQ sauce

IMPOSSIBLE™* VEG 25

Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

MEXICANO* 26

Topped with homemade Golden Ale beer chilli, guacamole, sour cream, jalapeños, and salsa on the side

**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 GRILLED PORK T-BONE 32

Please allow 20 minutes for preparation
Apple bacon sauce, 5-onion chutney, confit potatoes

NEW HERB MARINATED CRISPY PORK KNUCKLE 48

Please allow 20 minutes for preparation
48-hour brine, patatas bravas, pineapple chilli dip, goma mixed salad



WAGYU BEEF RIBEYE (300g) GF 72

Australian Wagyu (MBS 6-7), balsamic mixed greens, confit potatoes, and red wine reduction

HALF RACK BABY BACK RIBS* GF 34

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

GOLDEN ALE FISH & CHIPS* 28

Golden Ale, beer-battered seasonal fish served with french fries, white tartar sauce



NEW DRY 'BAK KUT TEH' CASARECCE 26

Vegetarian option available
Mixed peppercorn, pork rib fingers, pasta

NEW PUGLIAN SEAFOOD STEW 34

Orecchiette pasta, fresh seafood medley, cilantro

SAKURA SHRIMP PASTA 26

Taglierini, sakura shrimp, cured sausage paste, shellfish stock

WAGYU BEEF BOWL 32

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

TURMERIC FRENCH POULET GF 28

Half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

DESSERTS

OATMEAL STOUT BEERAMISU VEG 14

Savoardi soaked in Oatmeal Stout, baileys, espresso coffee



NEW BLACK TRUFFLE DIAMOND VEG 16

Earl Grey chantilly cream, truffle ice cream, dark chocolate crumble



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

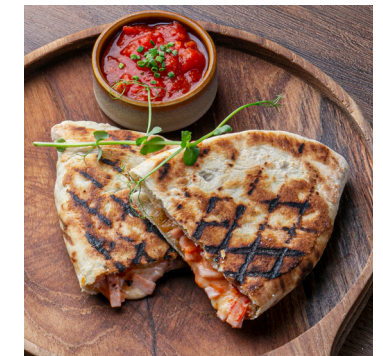
Slow-cooked minced beef, tomato sauce, penne, Italian herbs

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