

·B R E W E R K Z·

NEW



BEYOND THE
CIRCUIT V2

ABOVE THE ORDINARY
TROPICAL LAGER

TIER 1

4.5% ABV, 10 IBU
WHILE STOCKS LAST.

Back for a second edition! Brewed outside the track in collaboration with five Singapore craft breweries, this limited-edition jasmine rice Tropical Lager bursts with vibrant grapefruit, subtle herbal accents and a touch of pine. Finishing crisp and dry, it's refreshing, aromatic and distinctly brewed the Singapore way. Poured on draught only for race season 2026.

A Collaboration Brew of 5 Singapore Breweries



COCKTAILS



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

I Vignaioli di Santo Stefano Moscato
d'Asti DOCG **B 80**

ROSÉ

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

RED WINE

MERLOT

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

CABERNET SAUVIGNON

Flametree Embers, Margaret River,
Western 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 1% 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 & TEA

Black Coffee **5 A 0% sugar**

Espresso **5 A 0% sugar**

Latte **6 C 0% sugar**

Cappuccino **6 C 0% sugar**

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

Iced Latte **7 C 0% sugar**

Iced Cappuccino **7 C 0% sugar**

British Breakfast **8 A 0% sugar**

Earl Grey Lavender **8 A 0% sugar**

Chamomile Dream **8 A 0% sugar**

Lemon Ginger Mint **8 A 0% sugar**

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

COLD PRESSED JUICE



HAKUNA MANUKA **10 C 7% sugar**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY **10 C 7% sugar**

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 **16**
- 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% sugar**

ICED CHOCOLATE **7 D 10% sugar**

ICED TEA **5 A 0% sugar**

FRESH THAI COCONUT **10 A 0% sugar**

BOTTLED WATER / SPARKLING **8**

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

JUICES **6**

- Orange juice, apple juice **C 8% sugar**
- Lime juice, pineapple juice **C 9% sugar**

KOMBUCHA **10**

- Lemon, lime, mint **B 0% sugar**
- Wild berry **B 0% sugar**

CIDERS

Kopparberg, 330ml

CRISP APPLE 4.0% ABV **16**

PEAR 4.0% ABV **16**

SOFT DRINKS

ALL SOFT DRINKS **5**

- Coke Zero **A 0% sugar**
- Coke, ginger ale **B 5% sugar**
- Sprite **C 8% sugar**

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, 50 IBU
Floral, malty



TIER 2

BOHEMIAN PILSNER
5.0% ABV, 33 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, 18 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, 18 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

FESTBIER
OKTOBERFEST LAGER
5.6% ABV, 17 IBU
Bread, light toast, floral



TIER 1

ESPRESSO BLANC HELLES
4.5% ABV, 11 IBU
Coffee, cocoa



TIER 1

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

SEASONAL



TIER 1

NEWBREW MODERN PILSNER
4.5% ABV, 12 IBU
Rock melon, pineapple, white grapes



PINT 17

BLACK KNIGHT NITRO IRISH STOUT
4.1% ABV, 34 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!



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



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, Brewerkz mustard
- Crispy peppercorn chicken, curry mayo



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

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

Savoiardi 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