

·BREW ERKZ·

BREWERKZ MUST-TRY SIGNATURE DISHES



GOLDEN ALE FISH & CHIPS 29

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



WAGYU STEAK & FRITES GF 74

Wagyu ribeye MBS 4-5, sidewinder fries, broccolini, red wine reduction



GOLDEN BUTTERMILK CHICKEN-IN-BASKET 58

Buttermilk marination, assorted dips



SHOGUN BURGER 39

Japanese OHMI A5 Wagyu patty, Colby-Jack cheese, brioche bun, candied bacon



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



SPICY CHICKEN SATAY 22

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



BRÛLÉE CHEESECAKE VEG 16

Raspberry sorbet, mixed berries coulis, three cheese



BEER SAMPLERS 4X130ML 28

Hop on a flavour flight with our Beer Sampler Set. Our top picks: Golden Ale, Bohemian Pilsner, Circuit Breaker New England IPA, 4AM Double IPA.

**Not applicable to any other promotions or privileges*

COCKTAILS



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



MYSTIC PEA 23
Brass Lion Butterfly Pea Gin,
tonic, grapefruit, rosemary



APEROL SPRITZ 21
Aperol, prosecco and
soda water



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



BOTANIC SLING 25
Tanqueray Gin, luxardo
maraschino, Bols Apricot Brandy,
blossom bitters, St-Germain
Elderflower, egg white



CUBAN SOUR 23
Don Papa rum, Bols apricot
brandy, lemon & lime juice,
egg white



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



MARGARITA 22
100% blue agave reposado
tequila and lime mix



PIÑA COLADA 23
Malibu, pineapple juice,
pineapple slice and cream

HOUSE-BREWED COOLERS 12 Each

TANGERINE PEEL BERRIES **A 12%**
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

MOCKTAILS 15 Each

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

PINEAPPLE PARADISE **D 24%**
Pineapple juice, almond syrup, yuzu
purée, lime juice, soda water

APPLE TANGO **D 28%**
Apple juice, lime juice, green apple
syrup, soda water

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

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

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

- Santa Margherita Extra Dry NV, Italy **G 17 / B 85**
- Torresella Rosé Brut NV, Italy **G 19 / B 95**

CHAMPAGNE

Laurent-Perrier La Cuvée Brut NV, France **B 168**

MOSCATO

I Vignaioli di Santo Stefano Moscato d'Asti DOCG **B 96**

ROSÉ

Marqués de Cáceres Vtg, Spain **B 80**

RED WINE

MERLOT & BLENDS

- Pierre Jean Vtg, France **G 17 / B 85**
- Clarendelle Rouge by Haut-Brion Vtg Bordeaux, France **B 109**

CABERNET SAUVIGNON

- Flametree Embers, Margaret River, Western Australia **G 20 / B 98**
- Montes Alpha Vtg, Chile **B 108**

MALBEC

Kaiken Ultra Vtg, Mendoza, Argentina **B 106**

SHIRAZ

Nienschke Jack Shiraz Vtg, Barossa Valley, Australia **B 112**

PINOT NOIR

- Greywacke Vtg, Marlborough, New Zealand **B 141**
- Silver Heights Jiayuan Vtg, China **B 150**

SANGIOVESE

Lamole di Lamole 'Duelame' Chianti Classico Vtg, Italy **B 105**

OTHERS

- Domaine de La Solitude Côtes du Rhône Rouge Vtg, France **B 94**
- Zenato Ripassa Valpolicella DOC Superiore Vtg, Italy **B 139**

WHITE WINE

CHARDONNAY

- De Bortoli DB Family Selection Vtg, Australia **G 18 / B 90**
- Louis Latour Chablis Vtg, Burgundy, France **B 140**

SAUVIGNON BLANC & BLENDS

- Greywacke Vtg, Marlborough, New Zealand **G 22 / B 110**
- Flametree Embers Semillon Sauvignon Vtg, Margaret River, Australia **B 98**
- Misha's Vineyard 'The Starlet' Vtg, Central Otago, New Zealand **B 125**



RIESLING

St Urbans-Hof Nik Weis Urban Vtg, Mosel, Germany **B 86**

PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto Adige, Italy **B 98**

OTHERS

Domaine de La Solitude Côtes du Rhône Blanc Vtg, France **B 94**

SPIRITS

TEQUILA

- Jose Cuervo **18**
- 1800 Añejo **24**
- Patrón Reposado **24**
- Patrón Añejo **27**

GIN

- Tanqueray **18**
- Bombay **22**
- Hendricks **24**

SCOTCH WHISKEY

- Johnnie Walker Red Label **18**
- Johnnie Walker Black Label **22**
- Monkey Shoulder **23**
- Chivas Regal Royal Salute 18 Y.O. **24**
- The Macallan 12 Y.O. **24**
- Glenmorangie 10 Y.O. **24**
- Glenfiddich 12 Y.O. **26**

BOURBON

- Wild Turkey **18**
- Jack Daniel's **22**
- Maker's Mark **22**

BRANDY / COGNAC

- St Rémy Authentic V.S.O.P **18**
- Courvoisier V.S.O.P **22**

VODKA

- Smirnoff Red **18**
- Absolut Blue **21**
- Grey Goose Original **22**

RUM

- Bacardi **18**
- Malibu **18**
- Don Papa **22**

CIDERS

Kopparberg, 330ml

CRISP APPLE 4.0% ABV **16**

PEAR 4.0% ABV **16**

COLD PRESSED JUICE

HAKUNA MANUKA **10** **C 7.50**

Manuka honey, pineapple, apple, lemon

PERKY GINGY **10** **C 7.50**

Orange, carrot, ginger, turmeric

COFFEE & TEA

Black Coffee **7** **A 0.50**

Espresso **6** **A 0.50**

Cappuccino **8** **C 0.50**

Latte **8** **C 0.50**

Iced Black Coffee **8** **A 0.50**

Iced Latte **8** **C 0.50**

Iced Cappuccino **8** **C 0.50**

British Breakfast **10** **A 0.50**

Earl Grey Lavender **10** **A 0.50**

Chamomile Dream **10** **A 0.50**

Lemon Ginger Mint **10** **A 0.50**

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

OTHERS

HOT CHOCOLATE **8** **D 10.50**

ICED CHOCOLATE **9** **D 10.50**

ICED TEA **7** **A 0.50**

BOTTLED WATER / SPARKLING **9**

Acqua Panna, San Pellegrino **A 0.50**

JUICES **8**

- Orange juice, apple juice **C 8.50**
- Cranberry, pineapple juice **C 8.50**

SOFT DRINKS **7**

- Coke zero **A 0.50**
- Coke, Ginger Ale **B 5.50**
- Sprite **C 8.50**

KOMBUCHA **10**

- Lemon, lime, mint **B 0.50**
- Wild berry **B 0.50**

SIGNATURES



GOLDEN ALE
4.7% ABV, 22 IBU
Malty, bitterness



INDIA PALE ALE
5.4% ABV, 50 IBU
Floral, malty



BOHEMIAN PILSNER
5.0% ABV, 33 IBU
Crisp, malty, bitterness



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



**CIRCUIT BREAKER
NEW ENGLAND IPA**
5.9% ABV, 18 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



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

Brewed with NEWater in collaboration with PUB

ASIAN FLAVOURS



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



LYCHEE AMBER
5.0% ABV, 18 IBU
Lychee, caramel



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



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



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



SKYMAGIC NEIPA LOW-ABV
1.0% ABV, N/A IBU
Mango, passionfruit, red berries



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



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

HEALTHIER SERIES

SEASONAL

SEASONAL



**BLACK KNIGHT
NITRO IRISH STOUT**
4.1% ABV, 34 IBU
Coffee, chocolate, cocoa



ENGLISH BITTER
3.4% ABV, 31 IBU
Orange marmalade, cedar, light toffee



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



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



**DREAM
BLONDE ALE**
4.5% ABV, 18 IBU
Passionfruit, mango, lemon



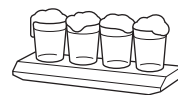
COCONUT COFFEE STOUT
9.0% ABV, 48 IBU
Coconut, caramel macchiato, vanilla



YUZU LIME ZING
0% ABV
Yuzu, key lime

SPARKLING FIZZ

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

SMALL PLATES

SUPER NACHOS *VEG 23*

Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole
+ Cheese **3**
+ Beer chilli / IMPOSSIBLE™ beer chilli **3**

NEW MURTABAK FOCACCILLA *18*

Marinated chicken, bandung pickles, garam masala

3-CHEESE TRUFFLE FOCACCILLA *VEG 22*

Truffle gouda, Parmigiano Reggiano, mozzarella, porcini mushrooms



SPICY CHICKEN SATAY *22*

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES *VEG 18*

Kombu, grated Parmesan, truffle coulis

BABY SQUID & CALAMARI *18*

Salt & pepper, sour plum mayo

RED HOT BUFFALO WINGS *GF 23*

Served with hot sauce, choice between spiciness level 1, 2 or 3

MARGHERITA PIZZETTE 6" *VEG 15*

Fresh mozzarella, sun-dried tomatoes, balsamic reduction & basil

CHARGRILLED LAMB RIBS *GF 24*

Lamb ribs confit, honey mustard, roasted beetroot

MEAT LOVERS PIZZETTE 6" *18*

Pepperoni, garlic brats sausages & ham

NEW BUTTER CHICKEN PIZZETTE 6" *18*

Tandoori marination, kasoori methi, mint raita

HEALTHIER

SUPERFOODS SALAD *VEG VG GF 19*

Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette
+ Lemongrass chicken **6**
+ Grilled trout **10**

NEW ROASTED TOMATO SOUP *VEG 14*

Fresh tomatoes, basil, pine nuts



NEW SOUR PLUM HAMACHI SALAD *22*

Yuzu soy hamachi, nuts & crunch, seasonal fruits

SHARING



NEW SURF & TURF PLATTER *98*

Available daily from 6pm

Please allow 20-30 minutes for preparation

- Pimentos pluma pork, extra virgin olive oil
- French chicken satay, cashew sauce
- Wagyu ribeye MBS 6/7, asian marination
- Wild caught red leg prawns, black pepper sauce
- Iberian pork rib intercostals, Tex-Mex spice
- Grilled Spanish octopus, nam-jim sauce



NEW GOLDEN BUTTERMILK CHICKEN-IN-BASKET *58*

Buttermilk marination, mint watermelon salad on the side

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 ULTIMATE SEAFOOD PLATTER *138*

Served chilled

Available daily from 6pm

Please allow 20 minutes for preparation

- Hokkaido scallops, ponzu
- "Snow fish & chips", tartar sauce
- Sweet prawns, cocktail sauce
- King crab, poached in nage
- Seafood salad, crawfish, squid, jellyfish
- Hamachi, yuzu soy

BITES

SWEET POTATO FRIES *VEG VG GF 14*

Crisp on the outside and moist on the inside, sour plum mayo

KFC (Korean Fried Cauliflower) *VEG VG 12*

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

STEAK CUT FRIES *VEG VG 14*

Double coated, 2 dips



NEW TRUFFLE CHEESE CROQUETTES *VEG 14*

Gouda cheese, truffle honey, truffle mayo



NEW SAMBAL TEMPEH BILIS *12*

Sambal tumis, peanuts, ikan bilis

'TORTILLA' CHIPS & SALSA *VEG VG 8*

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein.

BURGERS

IMPOSSIBLE™ BURGER VEG 29

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



COWBOY BURGER 29

Topped with crispy bacon, cheddar cheese & comes with homemade BBQ sauce



SHOGUN BURGER 39

Japanese OHMI A5 Wagyu patty, Colby-Jack cheese, brioche bun, candied bacon

MAINS

GOLDEN ALE FISH & CHIPS 29

Golden ale, beer-battered seasonal fish served with french fries & white tartar sauce on the side



WAGYU STEAK & FRITES GF 74

Wagyu ribeye MBS 4-5, sidewinder fries, broccolini, red wine reduction

NEW PAPER WRAPPED LAKSA SEAFOOD 34

Please allow 20 minutes for preparation
Seasonal fish, sichuan spice, konjac noodles, laksa cream sauce

WAGYU BEEF BOWL 36

Boneless, braised in jamón serrano, served with root vegetables, egg confit, pilaf rice on the side

NEW KING CRAB PASTA 36

Served chilled
Mushroom truffle paste, Alaskan king crab, caviar - tobiko medley



NEW DRY 'BAK KUT TEH' CASARECCE 28

Vegetarian option available
Mixed peppercorn, pork rib fingers, pasta

PUGLIAN SEAFOOD STEW 36

Orecchiette pasta, fresh seafood medley, cilantro

GRILLED PORK T-BONE 34

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

NEW HAINAN 'NO-CHICKEN' RICE VEG 26

Ginger-garlic soy roulade, tomatillo sauce, cilantro rice

LOUISIANA-STYLE JAMBALAYA 28

Tiger prawns, smoked paprika chicken stew, butter pilaf rice & pork garlic brats

SWEETS

CHOCOLATE LAVA CAKE VEG 18

Please allow 20 minutes for preparation
Valrhona 72% dark chocolate fondant, mango passionfruit sorbet, tropical fruit medley

NEW BLACK TRUFFLE DIAMOND VEG 16

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

BREWERKZ ICE CREAM VEG GF 16

Trio of ice cream, cinnamon crumble



NEW CEMPEDAK CHENDOL VEG 16

Cempedak foam, coconut sorbet, pandan

NEW BRÛLÉE CHEESECAKE VEG 16

Raspberry sorbet, mixed berries coulis, three cheese

KIDS MENU 18/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

PULLED BEEF MANTOU SLIDERS

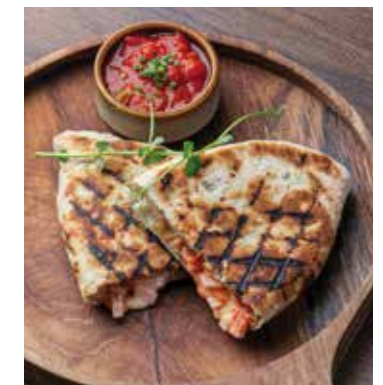
Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

NEW TRIO OF SKEWERS

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille

BOLOGNESE PASTA

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



NEW GRILLED SANDWICH PIZZETTE 6"

Ham & cheese, homemade tomato sauce