

BREWING SINCE 1997

Restaurants & Microbreweries

B R E W E R K Z

S I N G A P O R E

EAT, DRINK, & BE LOCAL

Appetizers

KOMBU TRUFFLE FRIES

Kombu, grated parmesan, truffle coulis 16

NACHOS

Tortilla chips topped with melted cheese, jalapenos, salsa, sour cream and guacamole 22

+ Cheese 3

+ Beer chilli 3

QUESADILLAS

Four tortillas filled with chipotle chicken and served with fresh salsa 19

CRUNCHY CALAMARI

Marinara sauce 17

BUFFALO WINGS

Served with hot sauce. Choice between spiciness level of 1, 2 or 3 18

CHICKEN SATAY

Grilled chicken skewers, japanese cucumber, homemade cashew sauce 16

CHIPS & SALSA

Salsa made fresh in-house 9

+ Guacamole 3

PARTY PLATTER

Calamari, Buffalo Wings, Quesadillas, and Grilled Sausages 60 (Serves 3 to 4)

POTATO SKINS

Baked potatoes topped with cheese and bacon, served with ranch dressing for dipping 14

GOLDEN ALE BLUE MUSSELS

Australian blue mussels, beer emulsion, garlic bread 20

GRILLED SAUSAGES

Bite sized garlic pork sausages, served with spiced potatoes and aioli 15

Mains

*Choice of side: French Fries, White Cheddar Mashed Potatoes, or Side Salad.

HALF RACK BABY BACK RIBS*

Glazed with BBQ sauce, served with coleslaw and your choice of side 32

BACKYARD BBQ CHICKEN*

Grilled chicken in BBQ sauce, served with coleslaw and your choice of side 28

BBQ COMBO*

Quarter rack of baby back ribs and a chicken leg with your choice of side 30

GOLDEN ALE FISH & CHIPS

Golden ale, beer-battered seasonal fish served with French fries and tartar sauce.

Grilled option also available! 26

PORK KNUCKLE

Oven baked till crispy. Served over sauerkraut and white cheddar mashed potatoes. Accompanied with spicy tangy sauce and goma mixed salad 34 (Serves 2 to 3)

WILD MUSHROOM AGLIO OLIO

Roasted garlic, arugula, forest mushrooms 22

SEAFOOD MARINARA

Pasta, tomato sauce, grey shrimp, clams and squid 26

KUROBUTA PORK TENDERLOIN

Spiced pork tenderloin served with crushed potatoes, goma mixed salad and pickled grapes 28

ANGUS RIBEYE*

Tender and chargrilled to perfection, our steak is served with bordelaise sauce and your choice of side 38

3 BIG PIGS

A true delight with garlic pork sausages, baby back ribs and crispy pork knuckle, served over sauerkraut and white cheddar mashed potatoes. Spicy tangy sauce, Brewerkz house mustard and BBQ sauce on side 90 (Serves 3 to 4)

Burgers

Choice of side: French Fries, White Cheddar Mashed Potatoes, or Side Salad.

KING BREW

2 juicy beef patties with cheese, bacon, sauteed mushrooms and golden ale beer chilli 35

COWBOY

Topped with crispy bacon, cheddar cheese, and comes with homemade BBQ sauce 27

BISTRO

Blue cheese, sautéed mushrooms and onions, with ranch dressing on the side 26

WAGYU

Tender grilled Wagyu patty with American cheese and sautéed onions 29

NAKED

Open-faced beef patty with cheddar cheese, avocado, tomatoes, and shredded lettuce 25

IMPOSSIBLE

Made from 100% plant-based meat patty, topped with mustard sauce, dill pickles, onion relish, tomatoes and lettuce. 25

FALAFEL SANDWICH

Chickpeas patty topped with avocado, tomatoes and shredded lettuce 20

Salads

*Spruce up your salad with roasted chicken +6
Or grilled trout +12

SOBA NOODLE SALAD*

Soba noodles, mixed greens, and cherry tomatoes tossed in an Asian Vinaigrette 15

CAESAR SALAD*

Romaine lettuce and mizuna, anchovy dressing, hard-boiled egg, croutons and parmesan chips 15

CHICKEN COBB SALAD

Mixed greens, roasted chicken, bacon, avocado, blue cheese crumble, caramelised onions, cherry tomatoes and hard boiled egg 22

Choice of dressing:

Low Fat Ranch, Asian Vinaigrette, Blue Cheese

Dessert

CHOCOLATE LAVA CAKE

Valrhona 72% dark chocolate fondant, mango-passionfruit Sorbet, tropical fruit medley 14

THREE SHADES OF APPLE

Sour apple granite, apple cinnamon ice cream, caramelised apples, cinnamon crumble 12

BREWERKZ ICE CREAM

Trio of ice cream, cinnamon crumble 12

OATMEAL STOUT BEERAMISU

Savoiardi soaked in oatmeal stout, baileys and espresso coffee 12

THIS OUTLET
IS KNOWN FOR
THEIR GREAT

Pizzas

White base:

Garlic, oregano, olive oil, and mozzarella

TANDOORI CHICKEN

Potato, red chilli, red onion and raita 23

MEAT LOVERS

For the meat lovers. Pepperoni, garlic brats sausages and ham 24

TRUFFLED WILD MUSHROOM PIZZA

Truffle essence, porcini, hon shimeji, white button and shitake mushrooms 24

SMOKED SALMON

Flame-torched smoked salmon, red onions, capers, dill 22

Red base:

Tomatoe sauce and mozzarella

HAWAIIAN

Honey-baked ham, pineapple, jalapeno and sliced olives 22

MARGHERITA

Fresh mozzarella, sun dried tomatoes and basil 24

LAMB CALZONE

Roasted leg of lamb, red chilli, red onions, and mozzarella stuffed into pizza dough and baked. Marinara sauce served on side 24



Best Sellers

 Vegetarian

 Dish requires 15 to 20 minutes cooking time

*All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.

BREWING SINCE 1997

Restaurants & Microbreweries B R E W E R K Z S I N G A P O R E

EAT, DRINK, & BE LOCAL

Our Craft Beers

TRUE Singapore originals.



PILSNER 5.0% ABV | 27 IBU | Tier 1 ■
Hong Kong International Wine & Spirit Competition 2019: Best Lager Trophy
Hong Kong International Wine & Spirit Competition 2019: Gold Award
Light notes of honey and a crisp, wonderful balance of malt and bitterness brought out by our specially selected yeast from a world famous brewery in the Czech Republic.



GOLDEN ALE 4.7% ABV | 25 IBU | Tier 1 ■
Asia Beer Awards 2019: Silver
Out best-selling beer. This popular brew is clean, crisp, richly golden-hued ale made with premium British malts and specially selected varieties of hops. Its balanced biscuit maltiness is accented by a smooth bitterness, with a mild floral and citrus flavour.



INDIA PALE ALE 5.5% ABV | 50 IBU | Tier 2 ■
Australian International Beer Awards 2019: Silver
A malt forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



OATMEAL STOUT 5.5% ABV | 25 IBU | Tier 2 ■
This variation of the original features more intense notes of fresh roasted coffee, chocolate, and caramel Oats provide a silky smooth mouthfeel to round out the finish.



DEEP PURPLE KETTLE SOUR 4.5% ABV | 3 IBU | Tier 1 ■
Australian International Beer Awards 2019: Silver, Asia Beer Awards 2019: Bronze
Hong Kong International Wine & Spirit Competition 2019: Bronze Award
This is a Berliner Weisse styled beer. Savor great flavours from the seasonal fruits puree used. Lactobacillus adds to the tasty sourness and created a tarty pop to your senses. Check with our serves on the current fruit on tap.



SANTA MONICA WEST COAST IPA 6.5% ABV | 50 IBU | Tier 3 ■
An American classic from the West Coast (Southern California) that made IPA's all the rage worldwide. This style is on the drier side with a medium to light body to let the floral and fruity hops shine through like the California sun.



RESIN BOMB DIPA 7.5% ABV | 60 IBU | Tier 3 ■
Australian International Beer Awards 2019: Bronze
Hong Kong International Wine & Spirit Competition 2019: Silver Award
Light gold with a fruity aroma. This is a full-bodied DIPA with a juice blast of citrus, mango, and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly.

OPEN TO 6PM 15% OFF BEERS!

	Stem 330ml	Pint 480ml	Jug 1.4 liters	Tower 4 liters
■ Tier 1 5.0% abv & under	12	14	39	98
■ Tier 2 5.1% to 6.0% abv	13	15	41	100
■ Tier 3 6.1% abv & above	14	16	43	102

*Please check with server for Spirits menu



BEER SAMPLERS 16

Each sampler contains 4 glasses x 125ml

Other Craft Beers

LAGER

Honey Brown Lager
4.5% abv (355ml) 10

Moon Dog Love Tap Lager
5% abv (330ml) 11

WHEAT BEER

Lost Coast Tangerine Wheat
5.5% abv (355ml) 11

WEISSBIER

Hitachino Nest Weizen
5.5% abv (330ml) 12

GOLDEN ALE

Brewlander Hope (Summer Ale)
4.5% abv (330ml) 11

RICE BEER

Hitachino Red Rice Ale
7.0% abv (330ml) 13

SASION

Brewlander Pride (Saison)
5.5% abv (330ml) 11

PALE ALE

BrewDog Vegabond Pale Ale
(Gluten Free)
4.5% abv (330ml) 12

INDIAN PALE ALE

Brewlander Joy (session IPA)
4.5% abv (330ml) 11

Lost Coast Sharkinator White
IPA 4.8% abv (355ml) 11

Brewlander Courage (Double
IPA) 8.2% abv (330ml) 14

FLANDERS RED

Duchesse De Bourgogne
6.2% abv (330ml) 13

Imported Cider

CIDER

Aspal Draught Cyder
5.5% abv (500ml) 14

Aspal Organic Cyder
7% abv (500ml) 16

La Chouette
4.5% abv (330ml) 13

Thatcher's Gold
4.7% abv (500ml) 13

FLAVOURED CIDER

Ålska Lemon & Ginger
4% abv (500ml) 11

Aspal Isabel's Berry Cyder
3.8% abv (500ml) 15

Non-Alcoholic

MOCKTAILS

Bitter Lime Lemon, Cinderella,
Pussyfoot, Summer Cooler,
Shirley Temple, Virgin Mary,
Virgin Mojito, Virgin Piña Colada,
Virgin Sunrise, Virgin Margarita
(Lime, Mango or Strawberry) 9

BOTTLED/SPARKLING WATER

Fiji Water, San Pellegrino 6

COFFEE/TEA

Black Coffee, Espresso 6
Double Espresso, Cappuccino,
Latte 7

Iced Coffee, Iced Cappuccino,
Iced Latte 7

British Breakfast, Earl Grey,
Marrakesh Mint, Pearl of the
Orient, Chamomile Dream, and
Lemon Ginger Mint 6

JUICES

Lime, Orange, Apple, Cranberry,
Mango, Pineapple, Fruit Punch,
Grapefruit, Tomato 6

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger
Ale, Iced Tea, 100 Plus, Tonic,
Root Beer, Bitter Lemon,
Red Bull 5

Wines

SPARKLING

Prosecco, Extra Dry DOC, Santa
Margherita, Veneto, Italy, NV G 14 / B 78

Brut, Ca'del Bosco, Cuvee Prestige, NV,
Franciacorta DOCG, Italy B 90

CHAMPAGNE

Brut, Henri Abele, NV, France B 90
Dom Perignon, France, 2009 B 280

WHITES

Sauvignon Blanc, Montes Classic, Curico
Valley, Chile, 2017 G 12 / B 68

Sauvignon Blanc, Greywacke,
Marlborough, New Zealand, 2017 B 80

Chardonnay, Herve Kerlann, Chablis,
France, 2016 B 84

Semillon, Kalleske Elenore, Barossa
Valley, South Australia 2017 B 85

Riesling, Frankland Estate, Rocky Gully,
Western Australia, 2017 B 75

Riesling, La Boheme Act One, Yarra
Valley, Victoria Australia, 2018 B 75

Pinot Grigio, Santa Margherita, Veneto
Italy, 2018 B 70

Macabeo, Castillo Del Baron, Bianco,
Murcia, Spain 2016 B 70

ROSÉ

Rosé, Tempranillo, Garnacha, Marques de
Caceres, Rioja, Spain, 2017 B 70

REDS

Merlot, Montes Classic, Chile, 2017
G 12 / B 68

Petit Verdot, Pirramimma, McLaren Vale,
Australia, 2014 B 82

Pinot Noir, Misha's Vineyard "The High
Note", Central Otago, New Zealand, 2015
B 116

Malbec, Kaiken Ultra, Mendoza, Argentina,
2017 B 85

Barbera, Cerretto, d'Alba DOC Piana,
Piedmont, Italy, 2017 B 110

Cabernet Sauvignon, Montes Alpha Special
Cuv'ee, Colchagua Valley, Chile 2015 B 90

Shiraz, Frankland Estate Gully, Western
Australia, 2015 B 70

Carménère, Santa Rita Medalla Real,
Colchagua Valley, Chile 2015 B 75

Cariñena Garnacha, Morlanda Vi de Guarda
Priorat, Priorat Spain, 2014 B 130

Nero D'Avola, Tasca D'Almerita Regaleali,
Sicily, Italy, 2016 B 98

Cocktails

SINGAPORE SLING

Gin, cherry brandy,
Cointreau, angostura,
pineapple juice, lime juice,
and grenadine
Glass 16 / Jug 42

LONG ISLAND ICE TEA

Vodka, gin, rum, tequila,
triple sec, lemon juice and
splash of Coke 18

MOJITO

Rum, freshly squeezed
lime, mint leaves, sugar,
and a splash of soda 16

FROZEN

PIÑA COLADA

Malibu, pineapple juice,
pineapple slices,
and cream 16

SEA BREEZE

Vodka, cranberry juice,
and grapefruit juice 16

SANGRIA

Red wine, brandy, triple
sec, and fruit punch 18

LYCHEE MARTINI

Vodka, vermouth, and
lychee liqueur 16

MIMOSA

Champagne and orange
juice 16

MARGARITA

100% blue agave
El Destilador reposado
tequila, and lime mix
Glass 16 / Jug 42

COSMOPOLITAN

Vodka, triple sec, cranberry
juice, and lime juice 16