



OUR STORY

Brewerkz is Singapore's longest running craft brewery experience.

It all began in 1997, where the company started as a brewpub. After years of expansion and growing the brand, BrewerKz now operates restaurants, a brewery, brew our own craft beer and cater at large-scale outdoor events.

Our award-winning craft beers are brewed right here in Singapore using only the finest quality ingredients.

Our cuisine is contemporary Western and Asian-inspired with a touch of local flavors, prepared using local and sustainably produce where possible.

Soup & Salads

SMOKED MUSHROOM CAPPUCCINO 12
White truffle foam, sautéed wild mushrooms, hazelnuts, toast on side



FJORD TROUT SOBA NOODLE SALAD 25
Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette

CLASSIC CAESAR SALAD 15
Romaine lettuce and mizuna, anchovy dressing, hard boiled egg, croutons and parmesan chips

SUPERFOODS SALAD 15
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

Spruce up your salad with grilled chicken +6 or grilled trout +10

Appetizers

KOMBU TRUFFLE FRIES 16
Kombu, grated parmesan, truffle coulis

SUPER NACHOS 22
Tortilla chips topped with melted cheese, jalapenos, salsa and guacamole
+ Cheese 3
+ Beer chilli 3

GOLDEN ALE BLUE MUSSELS 22
Seasonal blue mussels, beer emulsion, garlic bread

CHICKEN SATAY 16
Grilled chicken skewers, japanese cucumber, homemade cashew sauce

CRISPY FRENCH CHEESESTICKS 12
French mimolette cheese, puff pastry, truffle mayonnaise

CHARGRILLED LAMB RIBS 18
Lamb ribs confit, honey mustard, roasted beetroot



OYSTERS TEMPURA 14
Pair of extra large Hyogo Japanese oysters, cocktail dressing, gingerfower sauce on side

CRUNCHY CALAMARI 17
Marinara sauce

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

PETITE SPANISH SARDINES 14
Pilsner beer batter, premium sardines, lemon



STOCKYARD 200 DAYS GRAIN FED ANGUS BEEF STRIPLOIN (200g) 28
Australian angus beef cubes, flame-grilled, red wine reduction, stout butter

Mains

WILD MUSHROOM AGLIO OLIO 22
Roasted garlic, arugula, forest mushrooms

SAKURA SHRIMP PASTA 24
Taglierini, sakura shrimp, bay scallops, cured sausage paste and shellfish stock

ROASTED RED BASS 28
Dashi mushroom essence, fluffed potatoes, enoki crisps, charred cauliflower

KUROBUTA PORK TENDERLOIN 28
Spiced pork tenderloin served with sliced roasted potatoes, goma mixed salad and pickled grapes

TRUFFLED SCALLOP PASTA 25
Scallops aburi, caviar-tobiko medley, sakura shrimp



SPICED LAMB GOULASH 28
Slow-cooked lamb shoulder, brown onion paste, mediterranean spices, served with pita bread on side

WAGYU BEEF RIBEYE (300g) 52
Australian wagyu ribeye (mbs 4-5), chargrilled, balsamic mixed greens, confit potatoes, whole roasted garlic and red wine reduction (2 to share)

WAGYU BRAISED BEEF SHORTRIBS 32
Boneless US beef short ribs braised in jamon serrano, served with root vegetables, piquillo peppers, kale and garlic chips



GOLDEN ALE FISH & CHIPS* 26
Golden ale, beer-battered seasonal fish served with french fries and white tartarsauce

BACKYARD BBQ CHICKEN* 28
Grilled chicken in bbq sauce, served with coleslaw and french fries

HALF RACK BABY BACK RIBS* 32
Glazed with bbq sauce, served with coleslaw and french fries

*Option to change sides to roasted vegetables

Burgers

AMERICAN COWBOY* 27
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce



WAGYU* 29
Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms

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

MEXICANO* 26
Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos, and salsa on the side

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

FALAFEL SANDWICH* 20
Chickpeas patty topped with avocado, tomatoes, shredded lettuce and white tartar sauce

STEAK SANDWICH* 25
Steak topped with pickled purple cabbage, Swiss cheese, lettuce and chimichurri sauce in a toasted baguette

*Option to change sides to roasted vegetables

Sides

KFC (Korean Fried Cauliflower) 8
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame



ONION RING FRITTERS 8
Bbq sauce

SWEET POTATO FRIES 8
Good old sweet potato fries, crisp on the outside and moist on the inside

SAUTÉED GARLIC KALE 8
Garlic slivers, toasted pine nuts

Sharing

SAUSAGE PLATTER 28
Trio of sausages accompanied with sauerkraut, pickles, mashed potatoes and brewerkz mustard on side

SG WINGS PLATTER 28
Ayam penyet, Tandoori chicken, Shrimp paste chicken (Har cheong ga), Buffalo wings

BREWERKZ PLATTER* 48
Crispy french fries, buffalo wings, kombu truffle fries and calamari



Pizzas (11 inch)

We can do your pizza in a white or red base. Your choice of toppings, including half and half, at the price of the higher cost topping.

TANDOORI CHICKEN 23
Potato, red chilli, red onion and raita



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

VERDURA 20
Bell peppers, mushrooms, momotaro tomatoes and olives

HAWAIIAN 22
Honey-baked ham, pineapple and olives

Dessert

CHOCOLATE LAVA CAKE

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



THREE SHADES OF APPLE 🍏

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

BREWERY ICE CREAM

Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 🍷🍏

Savoirdi soaked in oatmeal stout, baileys and espresso coffee

TROPICANA SURPRISE

Grilled pineapple, sour sop sorbet, coconut foam



Kids Menu

Served with soda, and a choice of kids side salad or kids ice cream

CHEESEBURGER SLIDERS

Mini version of our famous burger

SPAGHETTI

Pasta and meatball in tomato sauce

CHICKEN FINGERS

Crispy, lightly fried chicken tenders

TRUFFLE MASH 🍄

Mushroom truffle paste, mashed potato

FISH & CHIPS

Battered Fish fillets with french fries

PIZZA

Cheese pizza on a red sauce base

👨‍🍳 Chef's Recommendation | 🌱 Vegetarian | 🍷 Cooked with beer

Award-winning craft beer brewed in Singapore

BREWERY

Singapore's longest running craft brewery experience

SIGNATURE SERIES

BREWED IN Singapore SINCE 1987

LIMITED BREWS



GOLDEN ALE
4.9% ABV | 25 IBU | TIER *
One of our 4 all-time favourites. Clean, crisp, golden hued ale. Biscuit maltiness accented by a smooth bitterness with a mild floral and citrus flavour.



PILSNER
5.3% ABV | 27 IBU | TIER **
One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.



MISTLETOE KISS WHITE BEER
5.2% ABV | 9 IBU | TIER *
A cloudy refreshing wheat beer of Bavaria. Bearing flavours of clove, vanilla and banana and finishes with a round breadly flavour and pillowy texture.



NEW

OKTOBERFEST MALTY AMBER LAGER
5.6% ABV | 24 IBU | TIER **
A pleasantly deep-ambered delight, enticing and rich with biscuity bread crust aroma and roasted hazelnut overtones, malty rich palate, and a balanced bitter aftertaste.



SINGAPORE FOOD FESTIVAL OFFICIAL BEER

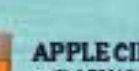
PASSION GAO SIEW DAI FRUITED HAZY IPA
5.3% ABV | 35 IBU
*Only available in 330ml 15
This fruity Hazy IPA bears flavour of passionfruit and mango, and finishes in an explosion of bitter, sweet and sour flavours.



INDIA PALE ALE
5.9% ABV | 50 IBU | TIER **
One of our 4 all-time favourites. 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 **
One of our 4 all-time favourites. Intense notes of fresh roasted coffee, chocolate and caramel, with oats to provide a silky smooth finish.



APPLE CIDER
4.5% ABV | 0 IBU | TIER **
A classic semi-sweet cider proudly crafted in Singapore. Retains the flavor of fresh apples, yet fizzy and crushingly drinkable.



SWEET CHERRY WEISSE
5.0% ABV | 3 IBU | TIER **
A deeply garnet tippie with charmingly pinky foam, loaded with refreshing cherry flavors.



TROPICAL PUNCH FARM HOUSE ALE
11% ABV | 17 IBU
*Only available in 330ml 16
Sophisticated and dangerous. Hints of jackfruit and pineapple with a light body and warming sensation. Fermented with a unique farmhouse yeast from Lithuania. A collaboration with Smedsbo Slott of Sweden.



CASK IPA
5.9% ABV | 50 IBU | TIER **
Taste an elegant bitterness on the palate which then dissipates. Crystal and caramel malts play nicely with the citrus, berry, pine and tropical floral notes from the hops.



SANTA MONICA WEST COAST IPA
6.0% ABV | 50 IBU | TIER ***
An American classic from the West Coast that made IPAs popular. Tropical and piney hop noses and medium body with a drier finish.



CIRCUIT BREAKER NEW ENGLAND IPA
5.5% ABV | 25 IBU | TIER ***
A revolutionary substyle of IPA brewed with heaps of oats and wheat, creating a soft and silky mouthfeel. Exceptionally tropical with hints of mango, cempedak and pineapple.



NEW

PINEAPPLE MILKSHAKE IPA
6.5% ABV | 45 IBU
*Only available in 330ml 16
Looks like juice. Tastes like juice. Quaffs like juice. A Milkshake IPA with pineapple and lactose added.



RESIN BOMB DIPA
7.5% ABV | 80 IBU | TIER ****
Light gold, full-bodied with a fruity aroma of citrus, mango and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly.



AFTERBURNER PACIFIC PALE ALE
5.0% ABV | 25 IBU | TIER **
A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honey dew and pine aftertaste.



ENIGMA PALE ALE
5.0% ABV | 23 IBU | TIER **
Enigmatic. Elegant. Eloquent. An easy-going quencher with mysterious soul and aromas reminiscent of Cempedak and Muskmelon.



NITRO STOUT
5.5% ABV | 24 IBU
*Only available in pint 16
This is for you if you like a wholesome creamy head on your beer. Our classic Oatmeal Stout with a silky mouthfeel and velvety head of extra-fine bubbles.



LEMONADE DRAFT
PINT 6 / JUG 15 (Zero Alcohol)



BEER COCKTAIL. PINT 12 / JUG 33
Mixed with our homemade Lemonade Draft, the perfect beer cocktail for the summer heat!

BEER SAMPLERS \$18			
Contains 4 glasses x 125ml			

OPEN TO 6 PM 15% OFF BEERS!				
Tier	Stem (330ml)	Pint (480ml)	Jug (1.4litre)	Tower (4litre)
Tier *	11	15	41	106
Tier **	12	16	44	113
Tier ***	13	17	47	120
Tier ****	14	18	50	127



HARD SELTZERS
4.8% ABV
*Only available in pint 16
Our version of spiked sparkling water, refreshing and flavourful, yet low in calories and gluten-free.

PINEAPPLE HARD SELTZER
Quenching tropical flavours blended with dewy tartness

GRAPEFRUIT HARD SELTZER
Refreshing citrusy notes balanced with rounded acidity

BOYSEN BERRIES HARD SELTZER
Beautifully perplexes flavour of raspberry and blackberry

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