

SINGAPORE INDOOR STADIUM



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

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

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



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



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

QUESADILLAS (3 little pigs) 19
BBQ pulled pork, fennel pork sausage, candied bacon, coleslaw dip

Mains

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

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

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

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



JAMBALAYA STEW 26
Smoked paprika chicken stew, tiger prawns, smoked sausages and butter pilaf rice

CRISPY PORK KNUCKLE 38
Sauerkraut, fluffed potatoes, goma mixed salad and spicy tangy sauce on side (serves 2 to 3)
Please allow 20 minutes for preparation



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 tartar sauce

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

BACKYARD BBQ CHICKEN* 28
Grilled chicken in 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

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

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

*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, served with sauerkraut, pickles, mash potato and mustard

SG WINGS PLATTER 28
Ayam penyet, tandoori chicken, shrimp paste chicken (har cheong gai), buffalo wings

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



Dessert

TROPICANA SURPRISE 12
Grilled pineapples, sousop sorbet, coconut foam



CHOCOLATE LAVA CAKE 14
Valrhona chocolate, mango-passion fruit sorbet
Please allow 20 minutes for preparation

BREWERKZ ICE CREAM 12
Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 12
With oatmeal stout, baileys & espresso

Kids Menu

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

CHEESEBURGER SLIDERS 14
Mini version of our famous burger

SPAGHETTI 14
Pasta and meatball in tomato sauce

CHICKEN FINGERS 12
Crispy, lightly fried chicken tenders

TRUFFLE MASH 10
Mushroom truffle paste, mashed potato

FISH & CHIPS 14
Battered fish filets with french fries

PIZZA 12
Cheese pizza on a red sauce base

TRADITIONAL Wood-Fired — PIZZA OVEN —



TRY OUR SPENT GRAIN PIZZA DOUGH!

Choose our special spent grain dough for that added craft brewery experience. Made using grains used in our Oatmeal Stout, the result is a crust that is delicious, nutritious and sustainable.



Red base

Tomato sauce and mozzarella

White base

Garlic, oregano, olive oil and mozzarella

QUATTRO FORMAGGI PIZZA

Tomato, gorgonzola cheese, taleggio cheese, mozzarella cheese, mimolette cheese

24



MEAT LOVERS

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

24



MARGHERITA

Fresh mozzarella, sun dried tomatoes and basil

22



TRUFFLED WILD MUSHROOM

Truffle essence, porcini, hon shimeji, white button and shiitake mushrooms

24



HAWAIIAN

Honey-baked ham, pineapple, jalapeno and sliced olives

22



TANDOORI CHICKEN

Potato, red chilli, red onion and raita

23



We are happy to do your order in half and half (priced at the higher cost option).

Chef's Recommendation Vegetarian Cooked with beer

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

Award-winning craft beer brewed in Singapore

BREWERY

Singapore's longest running craft brewery experience

SIGNATURE SERIES

BREWED IN
Singapore
Since 1971

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.



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.



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.



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



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.



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.



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.



LEMONADE DRAFT
PNT 6 / JUG 15
Zero Alcohol



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



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.



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.



ENIGMA PALE ALE
5.6% ABV | 23 IBU | TIER **
Enigmatic. Elegant. Eloquent. An easy-going quencher with mysterious soul and aromas reminiscent of Cempedak and Muskmelon.



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.



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.



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.



HARD SELTZERS
*Only available in pint 16
Our version of spiked sparkling water made by fermenting sugar, it is 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 flavours of raspberry and blackberry

OPEN TO 6PM 15% OFF BEERS!

Tier	Stem (330ml)	Pint (480ml)	Jug (1.4 liters)	Tower (4 liters)
Tier *	11	15	41	106
Tier **	12	16	44	113
Tier ***	13	17	47	120
Tier ****	14	18	50	127

BEER SAMPLERS \$18

Contains 4 glasses x 125ml

