



We do what Werkz

FACT SHEET

Concept

Brewerkz Restaurant & Microbrewery is an iconic haven for scrumptious American fare and freshly brewed beers. Initially modeled after similar concepts in the United States and Canada, this full-service restaurant has gathered a cult following of beer enthusiasts.

The most notable attraction of the restaurant is the distinctly featured custom-made microbrewery that enables Brewerkz to offer a wide selection of premium brews.

Brews

Synonymous with handcrafted beers, Brewerkz tempts the palates of discerning beer lovers with quality fresh brews, including four core beers that remain permanently on the menu. These beers include our best-selling India Pale Ale, a very popular Golden Ale, a traditionally hoppy Pilsner Lager, and Hopback Ale, cask-conditioned bitter of true English pedigree.

Cuisine

Brewerkz features a variety of tantalizing American culinary creations with international influences. Portions here are unabashedly American – hearty to fill even the biggest eaters.

In addition to the lunch and dinner selection, Brewerkz also serves a selection of brunch delights, such as Steak & Eggs, Cackleberries, Pancakes and Bananas Foster French Toast.

Design

Located in prime locations around Singapore, Brewerkz is the perfect hideaway from the hustle and bustle of city life. Its casual atmosphere with a pool table, dart boards and colourful chalkboards makes the restaurant a sanctuary for chilling out and relaxed dining.

Sports enthusiasts can also catch their favourite games on the large screen televisions while enjoying their desired brews.

The Team

Devin Otto Kimble

Brewerkz co-founder & Managing Director

Devin Otto Kimble was formerly the Regional Operations Manager for Dan Ryan's Chicago Grill in Asia. Devin is a graduate of Yale University and holds a Master's Degree from Cornell University's School of Hotel Administration. He currently serves on the American Chamber of Commerce in Singapore's board of governors and is its honorary treasurer and an executive committee member.

Scott Robertson

Brew Master

With more than ten years of microbrewery experience, Scott is widely known among the Canadian and Southeast Asian Media for his professional excellence. Prior to moving to Singapore, he was the head brewer for his family's microbrewery restaurant in Canada and was a consultant to Brewing Technology for the opening of several microbreweries in Japan.

Website

www.brewerkz.com

Opening

1997

Locations

Riverside Point

30 Merchant Road, #01-05/06 Riverside Point, Singapore 058282

Tel : (65) 6438 7438

Bukit Timah

903 Bukit Timah Road, Singapore 589620

Tel: (65) 6464 8155

Indoor Stadium

2 Stadium Walk #01-06/07/K1, Singapore Indoor Stadium,
Singapore 397691

Tel: (65) 6345 9905

Opening Hours

Riverside Point

Mon – Thurs	12pm – 12am
Fri, Sat & Eve of PH	12pm – 1am
Sun	11am – 12am

Bukit Timah

Mon to Thurs	4pm to 12am
Fri	4pm to 1am
Sat	11am to 1am
Sun	11am to 12am

Indoor Stadium

Mon – Wed	5pm – 12am
Thursday	12pm – 12am
Fri, Sat & Eve of PH	12pm – 1am
Sun	11am – 12am

Capacity

Riverside Point	240 indoors, over 300 alfresco
Bukit Timah	85
Indoor Stadium	250

Awards

Asia Beer Awards 2008

- Best of Show for Steam Beer
- Best in Category for Oatmeal Stout

Australian International Awards 2008

- Silver Award for Golden Ale
- Silver Award for Pilsner
- Silver Award for Darkside Lager
- Silver Award for Oatmeal Stout
- Bronze Award for Olde Ale
- Silver Award for Hopback Ale
- Bronze Award for Xtra India Pale Ale (XIPA)
- Bronze Award for India Pale Ale (IPA)

Australian International Awards 2007

- Gold Award and Best In Category for Hopback Ale
- Silver Award for IPA
- Silver Award for XIPA

World Beer Cup 2004

- Gold Award In Category for English Style India Pale Ale

Signature Dishes	Chili Lacquered Satay	\$14.95
	Grilled, marinated chicken with roasted cashew sauce	
	Spicy Edamame	\$11.95
	Whole steamed soybeans served in the pod and coated in our very own spicy salt	
	Brewerkz Burger	\$12.95 / \$21.95
	Juicy, flame grilled beef on a house made sour dough bun	
	Jambalaya	\$27.95
	With prawns, sausage, chicken and rice	
	Soba Noodle Salad	\$18.95
	Greens, soba noodles, teriyaki chicken with Asian vinaigrette	
	Replace chicken with salmon	\$2.95
	Braised Lamb Fore-shank	\$25.95
	With onion slaw and white cheddar mashed potatoes	
	Coconut Crème Brûlée	\$13.95
	Creamy custard served with handmade chocolate truffles	

Dress Code Casual

Credit Cards All major credit cards accepted

Corkage \$25 (max. 2 bottles or 1 magnum)

Parking Parking available at Riverside Point

#

For more information, please contact:

Lisa Tan

Marketing Executive

MENU Pte. Ltd.

Tel: (65) 6305 4922

Email: lisa@menu.com.sg

Web: www.menu.com.sg