

Dinner

Sunday—Thursday: 4 pm—11 pm
Friday—Saturday: 4 pm—Midnight

Lunch

Saturdays, Sundays & PH 12pm—4 pm
Order any food item and get a small Salad or Soup for only \$6

Appetizers

Snack Sampler 46

Calamari, chicken wings, mini-sausages and fried cheese sticks

Mini-Sausages 18

Bite-sized beer bratwurst, spicy Italian and bockwurst

Chicken Quesadillas 18

Cheese-and-chicken-filled tortillas with salsa on the side

Nachos 18 / 30

Double cheese \$20 / \$35 and add beer chili \$3

Calamari 15 / 22

Tender fried squid and marinara sauce for dipping

Buffalo Chicken Wings 15 / 24

Made with the famous NY sauce: mild, hot or suicide

Grilled Chicken Wings 15 / 24

With an Asian-style sauce of lime and local red chilies

Chili Cheese Fries 17

Topped with beer chili and cheese

Fried Cheese Sticks 18

Mozzarella, Swiss and Cheddar

Potato Skins 15

Cheddar cheese, bacon and ranch dressing for dipping

Fried Shrimp 15

Japanese shrimp, served with lemon aioli

Tortilla Chips & Salsa 11

With guacamole \$13

Soup & Salads

Soup of the Day 9

Made fresh in our kitchen every day

Chicken Cobb Salad 18

Greens, grilled chicken breast, bacon, blue cheese, tomatoes, grilled onions, hardboiled egg and sliced avocado

Soba Noodle Salad 18

Greens, soba noodles, teriyaki chicken with Asian vinaigrette. Replace chicken with salmon \$4

Caesar Salad 11 / 17

Crispy romaine lettuce and parmesan cheese

House Salad 11

Mixed greens and an assortment of veggies

Oil & vinegar, balsamic vinaigrette, blue cheese, thousand island, low-fat ranch, lemon vinaigrette and Caesar dressings

Grilled chicken add \$9 / Grilled salmon add \$12

Sandwiches

Pork-On-a-Roll 22

Hand-pulled, hickory-smoked pork with jalapeños and Brewerkz BBQ sauce

Reuben 22

Corned beef on brewers dark rye with sauerkraut, 1000-Island dressing and Swiss cheese

California Club 22

Turkey, ham, bacon with cheddar cheese on focaccia

Grilled Portobello 22

Large mushroom, goat cheese, basil and grilled onions

Turkey 22

Tomatoes, mayonnaise, romaine lettuce on focaccia

Fried Egg 18

Bacon, cheddar cheese and avocado on focaccia

Burgers

King Brew 27

Don't tell your cardiologist—two patties of beef with cheese, bacon, sautéed mushrooms and beer chili

Werkz Wagyu 24

With aged cheddar and sautéed onion

Wombat 22

With bacon, pineapple, beetroot, cheddar cheese and a fried egg

Cowboy 19

Bacon, cheddar cheese and Brewerkz own recipe BBQ sauce—*YEE HA*

Bistro 19

Blue cheese, sautéed mushrooms and grilled onions give it *saveur*

Mexicano 19

A flavor fiesta with guacamole, sour cream, jalapeños and beer chili—*muy bueno*

Volcano 19

Brewerkz's own spicy-hot beef patty with cheddar cheese

Brewerkz 17

Juicy, flame grilled beef

Falafel 17

Vegetarian patty made from garbanzo beans, onions, parsley and garlic

Cheddar, Swiss, American, blue or goat cheese, sautéed mushrooms, bacon or beer chili add \$3 per item



Mains

Pan-Seared White Cod 30

Coated with Brewerkz spices, served with arugula and a red curry sauce

Smoked Duck Breast 27

With asparagus, orange and a spicy chocolate sauce

Sausages & Mash 25

Choose any 2 sausages : beer bratwurst, spicy Italian and bockwurst

Cajun Pork Chop 26

American pork served with beer braised white beans, arugula and a honshimeji mushroom sauce

Fish & Chips 22 / 28

White fish filets coated in Brewerkz beer batter 2 pieces or 3 pieces

Baked Seafood Pasta 24

Prawn, squid, dory fish and shell pasta all tossed with tomato sauce and covered with melted cheese

Mushroom Linguine 19

With a portobello, button and honshimeiji mushroom cream sauce

Grilled Portobello Mushrooms 22

With white cheddar mashed potatoes and capsicum sauce

Macaroni & Cheese 18

Creamy beer-cheese sauce, onions and tomatoes

Beer Chili Bowl 19

Beef and beans covered with melted cheddar cheese. Served with corn chips or corn bread

Chargrilled Steaks

Rib-Eye 36

Tender but tasty 300 grams of beautifully marbled, nicely aged, New Zealand Black Angus

New York 32

Classic flame-grilled striploin cut of 200 grams from flavorful New Zealand-raised, hormone-free Black Angus

Port wine mushroom sauce or BBQ sauce and baked potato, white cheddar mashed potatoes, herb-garlic fries, corn bread or buttered rice

Kidz Meals

For folks under 10, these "pint-sized" versions of our regular items come with soft drink and a scoop of ice cream

Fish & Chips 13

Spaghetti 13

Beef Burger 13

Chicken Fingers 13

Served with carrot sticks, celery sticks or French fries

Sides

Beer-Battered Onion Rings 11

Herb-Garlic Fries 9

Sautéed Mushrooms 9

White Cheddar Mashed Potatoes 9

Corn Bread 6

Sweet Stuff

Brewerkz Ice Cream (7 per scoop)

Chocolate, vanilla and strawberry with chocolate or strawberry sauce

Apple Crumble 13

Served with our own ice cream

NY Cheese Cake 13

It doesn't get any more authentic, rich or creamy than this

Brownie 13

With vanilla ice cream and chocolate sauce

Barbequed Items

Beef Ribs 32

Massive beef ribs, slow cooked and tender

Pork Ribs 28 / 49

Tender baby-backs, slow roasted and finished on the grill with Brewerkz BBQ sauce 1/2 rack or full rack

Combo 27

Chicken breast or leg and 1/4 rack of ribs glazed with Brewerkz BBQ sauce

Chicken 24

Flame grilled 1/2 chicken glazed with Brewerkz BBQ sauce

Baked potato, white cheddar mashed potatoes, herb-garlic fries, corn bread or buttered rice

Sign up for our newsletter at www.brewerkz.com and stay tuned for the latest newz, promotions and giveaways.

For catering enquiries, visit www.menucatering.com.sg or call 6305 4914 to personalize your event today

No Service Charge!

Wines

Sparkling Wine

Champagne, **A.R.Lenoble**, Brut, Cuvée Intense, Damery, France, MV
Ripe, creamy, mouthfilling with peach, vanilla pastry and honey flavors.

G 22 B 108

Moscato(Semi-sparkling), **Paolo Saracco**, Moscato d'Asti, Piedmont, Italy, 2008
Delicately sweet, crisp, lightly fizzy and gorgeously fruity.

B 70

White Wine

Riesling, **Gunderloch**, Jean-Baptiste, Kabinett, Rheinhessen, Germany, 2008
Off-dry, fresh, showing vibrant apricots and grapefruits, and a long mineral finish.

G 15 B 73

Sauvignon Blanc, **Greyrock**, Marlborough, New Zealand, 2009
B 64

Chardonnay, **West Cape Howe**, Unwooded, Western Australia, 2007
G 14 B 69

Rosé Wine

Grenache-Cinsault-Syrah, **Domaines Ott**, Les Domaniers, Ott Sélection, Rosé, Côtes de Provence, Provence, France, 2008
G 14 B 69

Red Wine

Cabernet Sauvignon, **Baron Philippe De Rothschild**, Languedoc-Roussillon, France, 2007
Fragrant blackcurrant, blackberry, cherry aromas.
G 14 B 69

Grenache-Syrah, **E.Guigal**, Côtes du Rhône, Southern Rhône, France, 2005
G 14 B 70

Shiraz-Grenache-Mourvèdre, **Soul Growers**, Barossa Valley, South Australia, 2006
B 91

Pinot Noir, **Freeman**, Sonoma Coast, United States, 2007
B 119

Specialty Cocktails

All specialty cocktails at 14

Add \$5.50 for premium pours



Iguana Rita

An upgraded interpretation of everybody's favorite Mexican cocktail - The Margarita. Made with 100% blue agave reposado tequila. Choose from hand-squeezed on the rocks lime or frozen strawberry, mango or soursoop.

Brewerkz Bloody Mary

Our special house recipe created slightly spicy to match perfectly with a beer back.

Classic Daiquiri

According to Science Daily, researchers discovered that treating fruits with alcohol led to an increase in antioxidants. A classic-style Daiquiri. Choose from straight-up fresh lime or frozen lime strawberry, mango or soursoop.

Non-Alcoholic Drinks

Mocktails 9

Cinderella, Pussyfoot, Gunner, Shirley Temple

Soda/Water 6

Unlimited Refills - Pepsi, Pepsi Light, 7-Up, Ginger Ale, Iced Tea, Soda Water

San Pellegrino, Fiji, H-Two-O, Red Bull, Ginger Beer, Root Beer
Bitter Lemon, Tonic, Green Tea

Juices 6

Lime, Apple, Orange, Cranberry, Mango, Pineapple, Fruit Punch
- Grapefruit, Tomato \$7

Nespresso Coffee 6

Espresso, cappuccino or latte, De-caffeinated
- Double Espresso \$7

Gryphon Tea 6

British Breakfast, Earl Grey, Moroccan Mint, Jasmine,
Chamomile Dream and Lemon Ginger Mint

Hot Chocolate 6

Spirits

All Pours 30ml

House Pours 11

Seven Tiki Rum, El Charro Reposado, Gordon's Gin, Jim Beam Bourbon,
St. Remy Brandy, J&B Rare Scotch, Stolichnaya

Call Pours 14

Tito's Vodka, Myer's Dark Rum, Malibu Rum, Corralejo Reposado, Johnny Walker
Black Label, Jack Daniel, Chivas Regal, John Jameson, Courvoisier VSOP,
Tanqueray, Ocho Reposado 10

Premium Pours 16

Vodka

Hanger One: Straight, Mandarin Blossom, Buddhas Hand, Kaffir Lime; Grey
Goose

Gin

Hendrick's, Junipero, Bombay Sapphire,

Rum

Stroh, Havana Club, Appleton Estate VX, Bundaberg

Tequila

Cabo Wabo Blanco, Partida Reposado, Herradura Anejo

Whisk(e)y

Booker's Noe, Nikka, Laphroaig 10 yrs

Draft Selections

Handcrafted by Brew Master Scott Robertson in our 3 hl, made-in-Canada, Newlands brewery

Golden Ale

Best seller, low bitterness and a floral hop character 4.5% abv

Singapore Pale Ale

Dry hopped, English-style ale with a bountiful bouquet 4.5% abv

Steam Beer

Lager yeast fermented at ale temperatures, round and clean 5.0% abv

Pilsner

Subtle malt, nicely bitter, good hop aroma, clean finish 5.0% abv

Wheat Beer

Notes of wheat, fruit and spice, very lightly hopped 5.0% abv

India Pale Ale

Australian International Beer Awards 2007 Silver Medal in the India Pale Ale category—Very popular, shows strong malt and hop character 6.0% abv

Oatmeal Stout

Australian International Beer Awards 2007 Bronze Medal - Oats give this rich and very dark beer a silky mouth-feel 6.2% abv

FruitBrewz

Ask your server for currently available flavor 4.5% abv

Design a Sampler Set 13

A selection of 4 drafts from the entire selection

Beers Online

Now you can order our 5 liter and 30 liter kegs online at www.brewerkz.com

Golden Ale, Pilsner, Singapore Pale Ale, Steam Beer, Wheat Beer

	Thirty 300ml	Fifty 500ml	Jug 1400ml
11am - 3pm	4.00	5.00	12.00
3pm - 6pm	6.00	8.00	19.00
6pm - 8pm	8.00	10.00	26.00
8pm-11pm	9.00	13.00	33.00
11pm-Close	8.00	10.00	26.00

India Pale Ale, Oatmeal Stout

	Thirty 300ml	Fifty 500ml	Jug 1400ml
11am - 3pm	5.00	6.00	16.00
3pm - 6pm	7.00	9.00	24.00
6pm - 8pm	9.00	11.00	32.00
8pm-11pm	10.00	14.00	39.00
11pm-Close	9.00	11.00	32.00

FruitBrewz

	Stem 375ml	Fifty 500ml	Jug 1400ml
11am - 3pm	6.00	7.00	18.00
3pm - 6pm	8.00	9.00	25.00
6pm - 8pm	10.00	12.00	32.00
8pm-11pm	12.00	15.00	39.00
11pm-Close	10.00	12.00	32.00

Belgian & Specialty-Style Beers

Bottled beers from some of the world's most interesting breweries

Belgium

Maredsous Blond 15
6.0% abv (330ml)

Maredsous Brune 16
8.0% abv (330ml)

Tripel Karmeliet 15
8.0% abv (330 ml)

Chimay Blanche 17
8.0% abv (330 ml)

Chimay Bleue 17
9.0% abv (330 ml)

Canada (Belgian-Style)

Eau Benite 15
7.7% abv (341 ml)

Maudite 15
8.0% abv (341 ml)

Trois Pistoles 16
9.0% abv (341 ml)

United States of America

Flying Dog Brewery - Gonzo Imperial Porter
15
7.8% abv (355 ml)

United Kingdom

Ringwood, Old Thumper 14
5.6% abv (500 ml)

Cider (Australia)

Dicken's Cider Rose 13
8% abv (330 ml)

Dicken's Tasmanian Cider 13
7.5% abv (330 ml)