

Lunch

Thursday—Sunday: 12 pm—3 pm
Order any food item and get a small Salad or Soup for only \$6

Dinner

Monday—Wednesday: 5 pm—11 pm
Thursday—Sunday: 3 pm—11 pm

Ⓞ Available till midnight Fri, Sat and Eves of Public Holidays Ⓞ

Appetizers

Snack Sampler 51

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

Mini-Sausages 19

Bite-sized beer bratwurst, bockwurst (a mix of pork & beef) and spicy Italian ☺

Chicken Quesadillas 19

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

Nachos 20 / 33

Double cheese \$24, \$41 and add beer chili \$4 ☺

Buffalo Chicken Wings 16 / 26

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

Grilled Chicken Wings 16 / 26

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

Calamari 16/ 24

Tender fried squid and marinara sauce for dipping ☺

Spicy Fried Whitebait 16

Crispy, lightly fried little fish with lemon-garlic mayonnaise ☺

Fried Cheese Sticks 19

Mozzarella, Swiss and Cheddar ☺

Fried Shrimp 16

Japanese shrimp, served with lemon aioli ☺

Chili Cheese Fries 18

Topped with beer chili and cheese ☺

Potato Skins 16

Cheddar cheese, bacon and ranch dressing for dipping ☺

Tortilla Chips & Salsa 12

With guacamole \$14

Soups & Salads

Soup of the Day 9

Made fresh in our kitchen every day ☺

Chicken Cobb Salad 20

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

Soba Noodle Salad 20

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

Caesar Salad 12 / 18

Crispy romaine lettuce and Parmesan cheese ☺

House Salad 12

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 \$13

Sandwiches

Pork-on-a-Roll 24

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

California Club 24

turkey, ham, bacon with cheddar cheese on focaccia ☺

Reuben 24

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

Smoked Salmon 24

On toasted focaccia spread with cream cheese, arugula, red onions and capers ☺

Grilled Portobello 24

Large mushroom, goat cheese, basil and grilled onions ☺

Turkey 24

Tomatoes, mayonnaise and romaine lettuce on focaccia ☺

Fried Egg 20

Bacon, lettuce, tomatoes and avocado on focaccia ☺

Burgers

King Brew 30

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

Werkz Wagyu 26

With aged cheddar and sautéed onion ☺

Wombat 24

With bacon, pineapple, beetroot, cheddar cheese and a fried egg sunny side-up

Cowboy 21

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

Bistro 21

Blue cheese, sautéed mushrooms and grilled onions give it *savour* ☺

Mexicano 21

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

Volcano 21

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

Brewerkz 18

Juicy, flame grilled beef ☺

Falafel 18

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

Sides

Beer-Battered Onion Rings 12

Herb-Garlic Fries 10

Sautéed Mushrooms 10

White Cheddar Mashed Potatoes 9

Bread Basket 6

Corn Bread 6

Kidz Meals

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

Kidz Pizza 14

Fish & Chips 14

Spaghetti 14

Beef Burger 14

Chicken Fingers 14

Served with carrot sticks, celery sticks or French fries



Pizzas

Verace Pizza Napoletana Certified in producing authentic Neapolitan-style pizza in our traditional wood-fired Italian pizza oven - The only one of its kind in Singapore

White Pizzas

Garlic, oregano and olive oil base

Smoked Salmon 19/ 25/ 33

Sun-dried tomatoes, fresh mozzarella, arugula and capers ☺

Meat Lovers 19/ 25/ 33

Pepperoni, sausage, ham and bell peppers ☺

Merlion 16/ 21/ 28

Prawns and squid ☺

Red Pizzas

San Marzano tomato sauce base

Capricciosa 19/ 25/ 33

Artichoke hearts, mushrooms, olives, mozzarella and ham ☺

Hawaiian 16/ 21/ 28

Tomato sauce, grilled pineapple, Canadian bacon and jalapeños ☺

Merguez 16/ 21/ 28

Spicy lamb sausage with sautéed onions and mild red chile peppers ☺

Stadium 16/ 21/ 28

House-cured pancetta, roasted garlic and fresh basil ☺

Italian Connection 16/ 21/ 28

Pepperoni, Italian sausage and banana peppers ☺

Margherita 16/ 21/ 28

Fresh tomatoes and basil with fresh mozzarella ☺

Veggie 16/ 21/ 28

Roasted garlic, bell peppers, grilled mushrooms and artichoke hearts ☺

Build Your Own

9" at \$14 / 12" at \$19 / 16" at \$25

Choice of Red or White Pizza

Pepperoni, ham, spicy sausage, grilled chicken, pineapple, mushrooms, artichoke hearts, bell peppers, chili peppers, jalapeños, olives, onions, double cheese—add \$3 per item

Mains

Rack of Lamb 37

Hoisin marinated and served with new potatoes and grilled vegetables

Pan-Seared White Cod 33

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

Smoked Duck Breast 29

With asparagus, orange and a spicy chocolate sauce

Cajun Pork Chop 28

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

Fish & Chips 24 / 31

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

Sausages & Mash 27

Choose any 2 sausages: beer bratwurst, spicy Italian, bockwurst (a mix of pork & beef)

Grilled Portobello Mushrooms 24

With white cheddar mashed potatoes and capsicum sauce

Crab Linguine 24

With lemon-basil-cream sauce

Seafood Spaghetti 24

Brewerkz favorite with clams, prawns and squid in tomato sauce

Pancetta Pasta 26

Spaghetti with Rosemary cured pancetta, roasted garlic, sun dried tomatoes and arugula

Beer Chilli Bowl 21

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

Mushroom Linguine 21

With a portobello, button and honshimeiji mushroom cream sauce

Angel Hair Pasta 20

With tomatoes, mushrooms and traditional basil pesto

Macaroni & Cheese 20

Creamy beer-cheese sauce, onions and tomatoes

Chargrilled Steaks

Rib-Eye 40

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

New York 35

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

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

Barbequed Items

Beef Ribs 35

Massive beef ribs, slow cooked and tender ☺

Pork Ribs 31 / 54

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

Combo 29

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

Chicken 26

Flame grilled 1/2 chicken glazed with Brewerkz BBQ sauce ☺

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

Sweet Stuff

Tiramisu 15

Almond ladyfingers layered with a light custard ☺

Apple Crumble 14

Served with our own ice cream ☺

NY Cheese Cake 14

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

Chocolate Fudge Cake 14

Moist chocolate cake and luscious fudge frosting ☺

Brownie 14

With vanilla ice cream and chocolate sauce ☺

Brewerkz Ice Cream 7/per scoop

Chocolate, vanilla and strawberry with chocolate or strawberry sauce ☺

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!

Draft Selections

Handcrafted by Brew Master Scott Robertson in our 10 hl, made-in-Canada, Newlands brewery

Golden Ale

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

FruitBrewz

Ask your server for currently available flavor 4.5% abv



Wheat Beer

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

Pilsner

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

Singapore Pale Ale

Australian International Beer Awards 2007 Gold Medal and Best In Category —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

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

XIPA

Extra malt and hops character. Can you take it? 7.0% 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

Design a Sampler Set 13

A selection of 4 x 90 ml drafts from the entire selection

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

	Thirty 300ml	Fifty 500ml	Jug 1400ml	Tower 4000ml
11am - 3pm	5.00	6.00	14.00	82.00
3pm - 6pm	7.00	9.00	22.00	82.00
6pm - 8pm	9.00	12.00	29.00	82.00
8pm - 11pm	11.00	15.00	37.00	82.00
11pm - Close	9.00	12.00	29.00	82.00

India Pale Ale, Oatmeal Stout

	Thirty 300ml	Fifty 500ml	Jug 1400ml	Tower 4000ml
11am - 3pm	6.00	7.00	18.00	88.00
3pm - 6pm	8.00	10.00	27.00	88.00
6pm - 8pm	10.00	13.00	36.00	88.00
8pm - 11pm	12.00	16.00	44.00	88.00
11pm - Close	10.00	13.00	36.00	88.00

FruitBrewz, XIPA (Stem & Fifty Only)

	Stem 375ml	Fifty 500ml	Jug 1400ml	Tower 4000ml
11am - 3pm	7.00	8.00	20.00	93.00
3pm - 6pm	10.00	11.00	28.00	93.00
6pm - 8pm	12.00	14.00	36.00	93.00
8pm - 11pm	14.00	17.00	44.00	93.00
11pm - Close	12.00	14.00	36.00	93.00

Bottled Beers

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

Australia

Little Creatures Bright Ale 14
4.5%abv (330ml)

Little Creatures Pale Ale 14
5.2%abv (330ml)

Belgium

Maredsous Blond 15
6.0% abv (330ml)

Chimay Bleue 17
9.0% abv (330 ml)

USA

Flying Dog Brewery - In-Heat-
Wheat 13
4.7% abv (355 ml)

Canada (Belgian Style)

Eau Bénite 15
7.7% abv (341 ml)

Cider (Australia)

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

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

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

Wines

Sparkling Wine

Champagne, **A.R.Lenoble**, Brut, Cuvée Intense, Damery, France, MV
G 22.00 B 108.00

Semi-Sparkling Wine

Moscato(Semi-sparkling), **Paolo Saracco**, Moscato d'Asti Piedmont, Italy, 2008
B 70.00

White Wine

Riesling, **Robert Weil**, Trocken, Rheingau, Germany, 2007
B 82.00

Sauvignon Blanc, **Greyrock**, Marlborough, New Zealand, 2009
G 12.00 B 59.00

Chardonnay, Chablis, **Domaine Laroche**, Burgundy, France, 2008
G 16.00 B 75.00

Viognier, **Tim Smith**, Adelaide Hills, South Australia, 2009
B 92.00

Rosé Wine

Grenache-Cinsault-Syrah, **Domaines Ott**, Les Domaniers, Ott Sélection, Rosé, Côtes de Provence, Provence, France, 2008
G 14.00 B 69.00

Red Wine

Pinot Noir, **Pencarrow**, Martinborough, New Zealand, 2006
B 77.00

Pinot Noir, **Freeman**, Sonoma Coast, United States, 2007
B 119.00

Malbec, **Kaiken**, Mendoza, Argentina, 2008
G 12.00 B 59.00

Corvina-Rondinella-Molinara, **Allegrini**, Valpolicella Classico, Veneto, Italy, 2007
G 16.00 B 82.00

Shiraz-Grenache-Mourvèdre, **Soul Growers**, Barossa Valley, South Australia, 2006
B 91.00

Cabernet Sauvignon-Merlot, **Château Beaumont**, Haut-Médoc, Bordeaux, France, 2004
G 15.00 B 75.00

House Specialty Daiquiris

Daiquiri is a family of cocktails whereby the main ingredients are rum and lime juice. According to Science Daily, researchers discovered that treating fruits with alcohol led to an increase in antioxidants.

Frozen Daiquiris... 13

Lime

Strawberry

Mango

The Need For Speed

Rushing off for a concert at the Indoor Stadium? Here's a menu of "express-food" items for your selection.

Appetizers

Mini-Sausages 19
Calamari 16 / 24
Buffalo Chicken Wings 16 / 26
Grilled Chicken Wings 16 / 26

Soup

Soup of the Day 9

Salads

Caesar Salad 12 / 18

Sandwiches

Fried Egg Sandwich 20

Burgers

King Brew 30
Werkz Wagyu 26
Mexicano 21
Bistro 21
Cowboy 21
Brewerkz 18
Falafel 18
Cheddar, Swiss, American, blue or goat cheese,
sautéed mushrooms, bacon or beer chili
add \$3 per item

Mains

Seafood Spaghetti 24

Barbequed Items

Chicken 26
Pork Ribs 31/ 54
Combo 29
Baked or white cheddar mashed potatoes,
herb-garlic fries, corn bread or buttered rice

Cocktails

All house cocktails at 15

Rum...

Sing, Sing, Swizzle

Triple sec, lemon juice, orange
juice, soursop, angostura bitters

Mojito

Havana Rum, mint leaves, brown
sugar

Traditional

Dark rum on the rocks with a
squeeze of lime—*For the purist*

The Nut

Dark rum, amaretto, lime cordial

Vodka...

Philips Fizz

Belvedere Pomaranca, mango
puree, sweet & sour

Bocce Ball

Amaretto, orange juice

Green Tea Cooler

Green tea, lemon juice

Gin...

Negroni

Sweet Vermouth, campari—
Italian apéritif

Singapore Sling

Cherry brandy, cointreau, ben-
dictine, angostura bitters—
"Majulah Singapura"

Lime Ricky

Fresh lime juice, grape soda, 7-up

Pink Gin

Angostura bitters

Tequila...

Hand-squeezed Margarita

100% blue agave, Triple sec, lime
juice

The Burro

100% blue agave, ginger ale...
giddy-up!

Rude Cosmo

100% blue agave, triple sec, lime
juice, cranberry juice

Singapore Breeze

100% blue agave, orange juice,
grapefruit juice, pineapple juice,
lemon juice

Spirits

House Pours

Gordon's Gin, Jim Beam Bourbon, St.
Remy Brandy, Johnny Walker Red Label,
Stolichnaya, Bacardi White Rum,
El Charro Reposado shot 11.00 onwards
jug 42.00 onwards

Gin

Tanqueray, Bombay Sapphire, Beefeater

Vodka

Absolut, Absolut Kurant, Absolut Vanilia,
Grey Goose, Belvedere Pomaranca

Rum

Captain Morgan's Original Spiced,
Bacardi Gold, Mount Gay,
Myer's Dark Rum

Bourbon/Sour Mash

Jack Daniel's, Knob Creek 9 yrs,
Booker's 126.7 proof 8 yrs

Scotch/Whiskey

Johnny Walker Black Label, Canadian
Club, Chivas Regal, Macallan 12 yrs,
Glenfiddich 12 yrs, Laphroaig 10 yrs,
Glenmorangle 10 yrs

Tequila

Herradura Gold Reposado, Jose
Cuervo 1800 Añejo,
Gran Patrón Platinum

Cognac

Martell Cordon Bleu, Courvoisier VSOP,
Remy Martin XO

Non-Alcoholic Drinks

Mocktails 10

Cinderella, Pussyfoot, Gunner, Shirley
Temple, Virgin Margarita (Lime, Mango or
Strawberry), Virgin Mary

Soda/Water 6

Unlimited Refills - Pepsi, Pepsi Light,
7-Up, H-Two-O, Tonic, Ginger Ale,
Bitter Lemon, Iced Tea, Root Beer

Red Bull, San Pallegriano, Fiji

Hot Chocolate 6

Nespresso Coffee 6

Espresso, coffee (decaf available)

- add \$1 for cappuccino or latte

Gryphon Tea 6

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

Juices 6

Lime, Orange, Apple, Cranberry, Mango,
Pineapple, Fruit Punch / **Jug \$24**

-add \$1 for Grapefruit, V-8, Tomato