

Lunch

Daily 12 pm—3 pm

Order any food item and get a small Salad or Soup for only \$6
Regular Sodas \$6 till 6 pm

Snack Sampler 51

Calamari, chicken wings, mini-sausages and fried cheese sticks ①

Mussels 20/ 37

Brewerkz beer sauce with herbs and garlic

Nachos 20/ 33

Double cheese \$24, \$41 and add beer chili \$4 ①

Mini-Sausages 19

Bite-sized beer bratwurst, spicy Italian and bockwurst ①

Chicken Quesadillas 19

Cheese -and- chicken-filled tortillas with salsa on the side ①

Soup & Salads

Soup of the Day 9

Made fresh in our kitchen every day ①

Chicken Cobb Salad 20

Greens, grilled chicken breast, bacon, blue cheese, tomatoes, grilled onions, hardboiled egg and sliced avocado ①

Soba Noodle Salad 20

Greens, soba noodles, teriyaki chicken with Asian vinaigrette ①

Replace chicken with salmon \$4

Caesar Salad 12/ 18

Crispy romaine lettuce and Parmesan cheese ①

House Salad 12

Mixed greens and an assortment of veggies ①

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 ①

Reuben 24

Corned beef on brewers dark rye with sauerkraut, 1000-Island dressing and Swiss cheese ①

California Club 24

Turkey, ham, bacon with cheddar cheese on focaccia ①

Smoked Salmon 24

On toasted focaccia spread with cream cheese, rocket salad, red onions and capers ①

Grilled Portobello 24

Large mushroom, goat cheese, basil and grilled onions ①

Turkey 24

Tomatoes, mayonnaise and romaine lettuce on focaccia ①

Fried Egg 20

Bacon, cheddar cheese and avocado on focaccia ①

Dinner

Daily 3 pm—11 pm

① Available till midnight Fri, Sat and Eves of PH ①

Appetizers

Fried Cheese Sticks 19

Mozzarella, Swiss and Cheddar ①

Chili Cheese Fries 18

Topped with beer chili and cheese ①

Buffalo Chicken Wings 16/ 26

Made with the famous NY sauce: mild, hot or suicide ①

Grilled Chicken Wings 16/ 26

With an Asian-style sauce of lime and local red chilies ①

Calamari 16/ 24

Tender fried squid and marinara sauce for dipping ①

Potato Skins 16

Cheddar cheese, bacon and ranch dressing for dipping ①

Fried Shrimp 16

Japanese shrimp, served with lemon aioli ①

Spicy Fried Whitebait 16

Crispy, lightly fried little fish with lemon- garlic mayonnaise ①

Tortilla Chips & Salsa 12

With guacamole \$13 ①

Spicy Edamame 10

Steamed soybeans served in the pod and coated in our very own spicy salt ①

Burgers

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

King Brew 30

Don't tell your cardiologist—two patties of beef with cheese, bacon, sautéed mushrooms and beer chili ①

Werkz Wagyu 26

With aged cheddar and sautéed onion ①

Wombat 24

With bacon, pineapple, beetroot, cheddar cheese and a fried egg ①

Cowboy 21

Bacon, cheddar cheese and Brewerkz own recipe BBQ sauce—*YEE HA* ①

Bistro 21

Blue cheese, sautéed mushroom and grilled onions give it *savour* ①

Volcano 21

Brewerkz's own spicy-hot beef patty with cheddar cheese ①

Mexicano 21

A flavor fiesta with guacamole, sour cream, jalapenos and beer chili—*muy bueno* ①

Brewerkz 18

Juicy, flame grilled beef ①

Falafel 18

Vegetarian patty made from garbanzo beans, onions, parsley and garlic ①

White Pizzas

Garlic, oregano and olive oil base

Smoked Salmon 19/ 25

Mozzarella cheese, arugula and capers ①

Meat Lovers 19/ 25

Pepperoni, sausage, ham and bell peppers ①

Merlion 16/ 21

Prawns, squid and mussels ①

Red Pizzas

San Marzano tomato sauce base

Capricciosa 19/ 25

Artichoke hearts, mushrooms, olives, mozzarella and ham ①

Hawaiian 16/ 21

Honey baked ham, pineapple, olives and jalapenos ①

Italian Connection 16/ 21

Pepperoni, Italian sausage and jalapenos ①

Veggie 16/ 21

Roasted garlic, bell peppers, mushrooms and artichoke hearts ①

BYO Pizzas

Build your own pizza with white or red base \$14 / \$19

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

No Service Charge!

Prices subject to 7% GST

All Beers, Breads, Soups and Desserts are Handcrafted at Brewerkz

Mains

Rack of Lamb 37

Hoisin marinated, served with potatoes and grilled veggies

Pan-Seared White Cod 33

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

Fish & Chips 24/ 31

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

Beer Braised Lamb Foreshank 30

With onion slaw and white cheddar mashed potatoes

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 honshimeji mushroom sauce

Shepherd's Pie 27

Lamb stew made with beer and smothered in white cheddar mashed potatoes

Sausages & Mash 27

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

Grilled Portobello Mushrooms 24

With white cheddar mashed potatoes and capsicum sauce

Barbequed Items

Choice of baked potato, white-cheddar mashed potatoes, herb-garlic fries, corn bread or buttered rice

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

Grilled 1/2 chicken with Brewerkz BBQ sauce 🕒

Chargrilled Steaks

Choice of port wine mushroom sauce or BBQ sauce and baked potato, white-cheddar mashed potatoes

Rib-Eye 40

Tasty 300 grams of New Zealand Black Angus 🕒

New York 35

Striploin cut of 200 grams of New Zealand Black Angus 🕒

Seafood Spaghetti 24

Brewerkz favorite with clams, prawns, mussels and squid in tomato sauce

Crab Linguine 24

With lemon-basil-cream sauce

Prawn Pasta 24

Shell pasta tossed with our creamy roasted red pepper sauce

Mushroom Linguine 21

With a portobello, button and honshimeji mushroom cream sauce

Beer Chili Bowl 21

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

Macaroni & Cheese 20

Creamy beer-cheese sauce, onions and tomatoes

Angel Hair Pasta 20

With tomatoes, mushrooms and traditional basil pesto

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 comes with a soda and a scoop of ice cream

Beef Burger 14

Chicken Fingers 14

Fish & Chips 14

NY Pizza 14

Spaghetti 14

Sweet Stuff

Stout Hot Fudge Sundae 17

Choice of 3 Brewerkz ice cream scoops topped with cashews, stout fudge sauce and butterscotch sauce 🕒

Tiramisu 15

Almond ladyfingers layered with a light custard 🕒

Apple Crumble 14

Served with our own ice cream 🕒

Black Bottom Pie 14

Frozen chocolate ice cream pie 🕒

Oreo Ice Cream Cake 14

Vanilla ice cream and chocolate crust 🕒

Chocolate Fudge Cake 14

Moist chocolate cake and luscious fudge frosting 🕒

Brewerkz Ice Cream 7 /per scoop

Chocolate, vanilla and strawberry with chocolate or strawberry sauce 🕒

NY Cheese Cake 14

It doesn't get any more authentic than this 🕒

Brownie 14

With vanilla ice cream and chocolate sauce 🕒

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

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

Honey FruitBrewz

Ask your server for currently available flavor 5.0% abv

Steam Beer

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

American Pale Ale

Light amber color, strong citrus hop flavors from American Centennial hops 4.8% 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

Darkside Lager

German dark beer with toffee and coffee notes, a hoppy finish 5.0% abv

Hopback Ale

Australian International Beer Awards 2007 Gold Medal in the British Style Pale Ale category—“Real ale”, dry hopped, cask conditioned, hand-pumped 4.5% abv

White Rabbit Beer

It has strong notes of clove and banana balance by a strong American hop bitterness 7% 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, Steam Beer, Wheat Beer, American Pale Ale

	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, Darkside Lager

	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

Honey FruitBrewz

	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

Hopback

	Thirty 300ml	Fifty 500ml
11am - 3pm	6.00	7.00
3pm - 6pm	8.00	10.00
6pm - 8pm	10.00	13.00
8pm - 11pm	12.00	16.00
11pm-Close	10.00	13.00

White Rabbit Beer, XIPA

	Stem 375ml	Fifty 500ml
11am - 3pm	7.00	8.00
3pm - 6pm	10.00	11.00
6pm - 8pm	12.00	14.00
8pm - 11pm	14.00	17.00
11pm-Close	12.00	14.00

Bottled 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)

Duvel 16
8.5% abv (330 ml)

Chimay Blanche 17
8.0% abv (330 ml)

Chimay Bleue 17
9.0% abv (330 ml)

Orval 16
6.2% abv (330 ml)

Canada (Belgian Style)

Eau Bénite 15
7.7% abv (341 ml)

Maudite 15
8.0% abv (341 ml)

Trois Pistoles 16
9.0% abv (341 ml)

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

Brakespear Triple 15
7.2% abv (500ml)

Marstons Pedigree 15
5.7% abv (500ml)

Marstons Old Empire 15
5.7% abv (500ml)

Marstons Owd Roger 16
7.6% abv (500ml)

Australia

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

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

Coopers, Pale Ale 14
4.5% abv (375ml)

Coopers, Sparkling Ale 15
5.8% abv (375ml)

Coopers, Extra Stout 16
6.3% abv (375ml)

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)

Cider (United Kingdom)
Brothers Festival Strengh 16
7% abv (500ml)

Wines


Sparkling

 Champagne, **A.R.Lenoble**, Brut, Cuvée Intense, Damery, France, MV
Ripe, creamy, mouthfilling with peace, vanilla pastry and honey flavors
Glass 22 Bottle 108

Moscato(Semi-sparkling), **Paolo Saracco**, Moscato d'Asti, Piedmont, Italy, 2008
Delicately sweet, crisp, lightly fizzy and gorgeously fruity
Bottle 70

Whites


Riesling, **Petaluma**, Hanlin Hill, Clare Valley, South Australia, 2008
Light, crisp, refreshing aromas of lime and lemon rind with white flowers, minerals and chalk
Bottle 72

 Sauvignon Blanc, **Greyrock**, Marlborough, New Zealand, 2009
Aromatic, fresh, juicy grapefruit and gooseberry flavours with a rich, lingering finish
Glass 13 Bottle 64


Gewürztraminer, **Domaines Schlumberger**, Les Princes Abbés, Alsace, France, 2006
Intense, youthful quality, fruity, exotic scents with rose petals and cumin spice aromas
Bottle 92

 Chardonnay, Chablis, **Domaine Laroche**, Burgundy, France, 2008
Refreshing, smooth and harmonious with notes of apple and pear
Glass 16 Bottle 75


Rosé (dry)


 Grenache-Cinsault-Syrah, **Domaines Ott**, Les Domaniers, Ott Sélection, Rosé, Côtes de Provence, Provence, France, 2008
Fruit accentuated with hints of peach and apricot, white blossoms and spices
Glass 14 Bottle 69

Reds

 Corvina-Rondinella-Molinara, **Allegrini**, Valpolicella Classico, Veneto, Italy, 2009
Youthful, brilliant ruby red in colour, with a fresh, cherryish perfumed nose
Glass 16 Bottle 82

Pinot Noir, **Freeman**, Sonoma Coast, Sonoma County, California, United States, 2006
Blackberry, roasted tea and fennel scented wine with plenty of chewy tannins and a long finish
Bottle 119

 Cabernet Sauvignon, **Baron Philippe De Rothschild**, Languedoc-Roussillon, France, 2007
Fragrant blackcurrant, blackberry, cherry aromas. Comfortable tannins accompanied with spice and blackcherry flavours
Glass 14 Bottle 69

 Malbec, **Kaiken**, Mendoza, Argentina, 2008
Ripe, black cherry fruit and chocolate notes, mixing harmoniously with oak, finish is long and persistent
Glass 13 Bottle 64

Shiraz-Grenache-Mourvèdre, **Soul Growers**, Barossa Valley, South Australia, 2006
Fragrant flavours of sweet black fruits fruit can be obtained from this rich wine along with hints of spice and earthiness on the nose
Bottle 91

Cocktails

Want a cocktail that is not on our list? Ask our staff!

Fitty Fitty Martini 17

gin, extra dry vermouth, orange bitters

Manhattan 17

whiskey, dry vermouth, sweet vermouth, orange bitters

Negroni 17

gin, campari, sweet vermouth

Vesper Martini 17

gin, vodka, lillet blanc

French75 16

gin, sweet and sour, champagne

Tom Collins 15

gin, lemon mix, club soda

Bloody Mary 15/ Jug 42

vodka, tomato juice, and spices

El Diablo 15

100% blue agave reposado tequila, cassis, lime, ginger beer

Paloma 14

100% blue agave reposado tequila, fresh squeezed grape-fruit soda

Margarita 16/ Jug 48

100% blue agave reposado tequila, triple-sec, Lime

Majulah Margarita 16

100% blue agave reposado tequila, kaya liqueur, fresh citrus blend

Whisky Sour 15

whisky, fresh squeezed lemon, sugar, egg whites

Hemingway Daiquiri 16

rum, maraschino liqueur, fresh squeezed lime and grapefruit

Twenty century 16

martin miller gin, lillet blanc, white cacao, fresh squeezed lemon

Side Car 16

brandy, cointreau, fresh squeezed lemon, sugar

Singapore Sling 15/42 Jug

gin, cherry brandy, cointreau, dom, angostura, pineapple, lime, grenadine

Rum Punch 15/ Jug 42

rum, dark rum, mixed juices

Mojito 15

rum, fresh squeezed lime, mint leaves, sugar

Old Fashioned 15

bourbon, muddled orange and cherry, sugar, angostura bitters

Spirits

House Pours

Gordon's Gin, Jim Beam Bourbon, St. Remy Brandy, Johnny Walker Red Label, Stolichnaya, Bacardi White Rum, El Charro **shot 11 onwards jug 42 onwards**

Gin

Tanqueray, Tanqueray Ten, Bombay Sapphire, Beefeater, Junipero, Hendrick's Gin, Martin Miller's Gin

Vodka

Absolut, Absolut Kurant, Absolut Vanilia, Grey Goose, Effen White, Hanger One, Hanger One Kaffir Lime, Hanger One Mandarin Blossom, Hanger One Citron

Rum

Captain Morgan's Original Spiced, Sagatiba Cachaca, Mount Gay, Myer's Dark Rum

Bourbon/Sour Mash

Jack Daniel's, 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

Sauza Hornitos, Cabo Wabo Blanco, Don Julio Reposado, Gran Centenario Anejo, Corazon Anejo, Jose Cuervo 1800 Añejo, Partida Blanco, Partida Reposado, Partida Anejo

Cognac

Martell Cordon Bleu, Courvoisier VSOP, Remy Martin XO

Non-Alcoholic

Mocktails 9

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

Soda/Water 6

Pepsi, Pepsi Light, 7-Up, H-Two-O, Tonic, Ginger Ale, , Ginger Beer, Root Beer, Blackcurrant Soda , Red Bull, Iced Tea, Fiji, San Pellegrino , Bitter Lemon

Hot Chocolate 6

Nespresso Coffee 6

Espresso, Coffee (Decaf available) —Cappuccino or Latte \$7

Gryphon Tea 6

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

Juices 7

Lime, Orange, Apple, Cranberry, Mango, Pineapple, Fruit Punch **jug 24**

— Grapefruit, V-8, Tomato \$7

Fresh Juice Soda 7

Orange, Grapefruit, Lemon, Lime