



20% OFF ON ALL ITEMS

*(*Not Applicable on Other Promotional Items
& Public Holidays)*

Available from Monday to Friday, 12-3pm



LITTLE ISLAND BREWING CO. @ GILLMAN BARRACKS

DINNER MENU



LITTLE ISLAND BREWING CO.
@ GILLMAN BARRACKS
43 MALAN ROAD #01-01, 109443

operating hours: monday : closed
sun - thu & ph : 12pm - 10:30pm
fri, sat & eve of ph : 12pm - 11:30pm

kitchen hours: tue, wed, thu : 5:30pm - 9:30pm
fri & eve of ph : 5:30pm - 10pm

STARTER

🍷 khmer peanuts	peanuts, kaffir lime leaves, chilli, garlic, sugar, sea salt	4
🍷 potato wedges	potato, sea salt, gochujang mayo	8
🍷 french fries	russet potato, sea salt, herbed mayo	8
🍷 truffle fries	russet potato, black truffle oil, parmesan, herbed mayo	12
🍷 chicken wings	grilled chicken wings, soy, pepper, green siracha	12
chicken karaage	fried chicken pieces, herbed mayo	12
🍷 mozzarella stick	fried mozzarella cheese, green sriracha	13
🍷 cheese nachos	corn chips, cheese, guacamole, salsa, jalapeno, sour cream	15
🍷 burnt ends nachos	beef brisket point, corn chips, cheese, guacamole, salsa, jalapeno, sour cream	22

TAPAS

🍷 grilled king oyster mushrooms	king oyster mushrooms, ponzu sauce	10
🍷 dukkah cauliflower	roasted cauliflower, pine nuts, dukkah spice	12
🍷 shio koji brussel sprout	brussel sprout, balsamic honey, sesame nori	13
🍷 hummus	chickpea dip, olive oil, naan	13
🍷 blistered padron peppers	padron pepper, sea salt	15
🍷 bangers & mash	chicken bratwurst, mashed potatoes and gravy	15
🍷 baby calamari	buttermilk battered squid, curry leaf sea salt, tartare, lemon	16
🍷 crispy pork belly	slow roasted pork belly, ponzu, green sriracha	21
🍷 gambas al ajillio	pan seared sea prawns, roasted garlic oil, mash, sourdough	23
squid tentacle	char-grilled squid tentacles, yuzu anticucho sauce, chimichurri	26

MAIN

fish & chips	ale battered seabass, sweet tartare, and fries	23
🍷 classic cheeseburger	chuck blend beef patty, cheddar, maple mayo, chimichurri, brioche, fries	24
🍷 ultimate cheeseburger	chuck blend beef patty, pepperoni tomato jam, gochujang mayo, fresh onions, garlic, salt, brioche, fries	26
🍷 wagyu beef brisket	15 hrs smoked brisket, balsamic truffle sauce, and mash	29
peruvian lamb cutlet	grilled lamb shoulder, yuzu anticucho sauce, grilled veg, fried leeks	32
🍷 shio koji pork cheek	pork cheek, shio koji, pineapple teriyaki, togarashi	34
🍷 steak frites (200g+/-)	argentine ribeye steak, chimichurri, gravy, fries	39

PASTA

🍷 ragu alla bolognese	beef ragu, soffritto, rigatoni, parmigiano reggiano	23
🍷 ravioli ai porcini	porcini mushroom ravioli, cacio e pepe, saffron oil	24

🍷 SOURDOUGH PIZZA

🍷 classic margherita	fresh basil, fior di latte	18
🍷 zuchinni al forno	zuchinni, rosemary, sea salt, fior di latte	22
🍷 margherita pomodorini	golden cherry tomato, basil pesto, fior di latte	24
🍷 fab four cheese	cheddar, parmigiano reggiano, danish blue, oregano, fior di latte	27
🍷 play that fungi muzik	porcini crema, swiss brown mushroom, oregano sea salt, fior di latte	28
🍷 pepperoni	pork pepperoni, fior di latte	22
🍷 bye bye blackbird	roast chicken, stout teriyaki, togarashi, mayo, green chilli, fior di latte	23
🍷 pineapple the sailor ham	smoked virginia ham, pineapple, fior di latte	24
🍷 bon anchovy	anchovies, golden cherry tomato, romesco sauce, fior di latte	24
🍷 don't go bacon my heart	caramelised onion, apple, roast pork belly, fior di latte	25
🍷 optimus prime	beef brisket, pork pepperoni, red onion, fior di latte	30

DINNER MENU



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fri & eve of ph : 5:30pm - 10pm

SHARING PLATTER

☒ sausage platter	sundried chicken, cheesy chicken, garlic pork, mash, gravy, curry sauce	28
☒ animal farm platter	grilled chicken thigh, crispy pork belly, wagyu beef brisket, arugula salad & french fries	58

SALAD

☒ charred caesar salad	romaine lettuce, caesar dressing, bacon, croutons	16
☒ mexican quinoa salad	lettuce, bell peppers, onion, jalapeno, corn, corn chips, lemon *add on: grilled chicken chop +5 roast beef +7	18

DESSERT

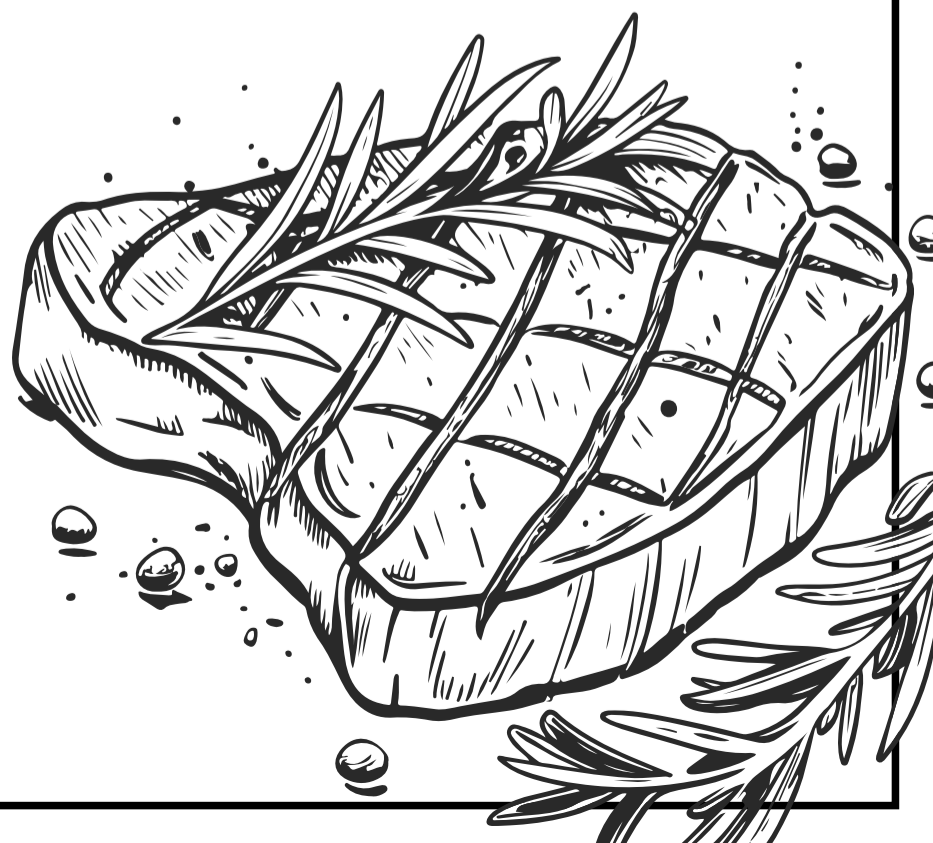
☐ vanilla gelato		5
☒ sticky date pudding	safawi date pudding, toffee sauce, vanilla ice cream	12
☒ spiced rum chocolate lava cake	chocolate lava cake, spiced rum, brandied cherry, creme fraiche (*waiting time 20 mins)	13

KID'S MEAL \$12

	mains + sides (fries or salad) + juice	
☐ mac & cheese	macaroni, cheddar & mozzarella sauce	
☐ fish & chips	battered sea bass with sweet tartare	

☒ vegetarian friendly ☒ spicy ☐ dairy ☒ pork ☐ egg ☒ fish

- all prices stated are subject to a 10% of service charge and 9% of prevailing gst.
- our products may contain allergens, please enquire if you have any allergies before placing orders.





LITTLE ISLAND BREWING CO. @ GILLMAN BARRACKS
43 MALAN ROAD #01-01, 109443



WOOD FIRED SOURDOUGH PIZZA

operating hours: monday : closed
sun - thu & ph : 12pm - 10:30pm
fri, sat & eve of ph : 12pm - 11:30pm

kitchen hours: tue - fri & eve of ph : 5:30pm - 9:30pm
sat, sun & ph : 12pm - 10pm

SOURDOUGH PIZZA

🍷 classic margherita	fresh basil, fior di latte	18
🍷 zucchini al forno	zucchini, rosemary, sea salt, fior di latte	22
🍷 margherita pomodorini	golden cherry tomato, basil pesto, fior di latte	24
🍷 fab four cheese	cheddar, parmigiano reggiano, danish blue, oregano, fior di latte	27
🍷 play that fungi muzik	porcini crema, swiss brown mushroom, oregano sea salt, fior di latte	28
🍷 pepperoni	pork pepperoni, fior di latte	22
🍷 bye bye blackbird	roast chicken, stout teriyaki, togarashi, mayo, green chilli, fior di latte	23
🍷 pineapple the sailor ham	smoked virginia ham, pineapple, fior di latte	24
🍷 bon anchovy	anchovies, golden cherry tomato, romesco sauce, fior di latte	24
🍷 don't go bacon my heart	caramelised onion, apple, roast pork belly, fior di latte	25
🍷 optimus prime	beef brisket, pork pepperoni, red onion, fior di latte	30

TOPPINGS

Cheese

fior di latte - 3
parmigiano reggiano - 4

Surf & Turf

egg - 1
black anchovies - 5
smoked virginia ham - 6
beef brisket - 8
pepperoni - 6
roast chix - 6
sea prawn - 8

Garden

pineapple - 2
arugula - 3
capers - 3
jalapeno - 3
kalamata olives - 3
mushrooms - 4

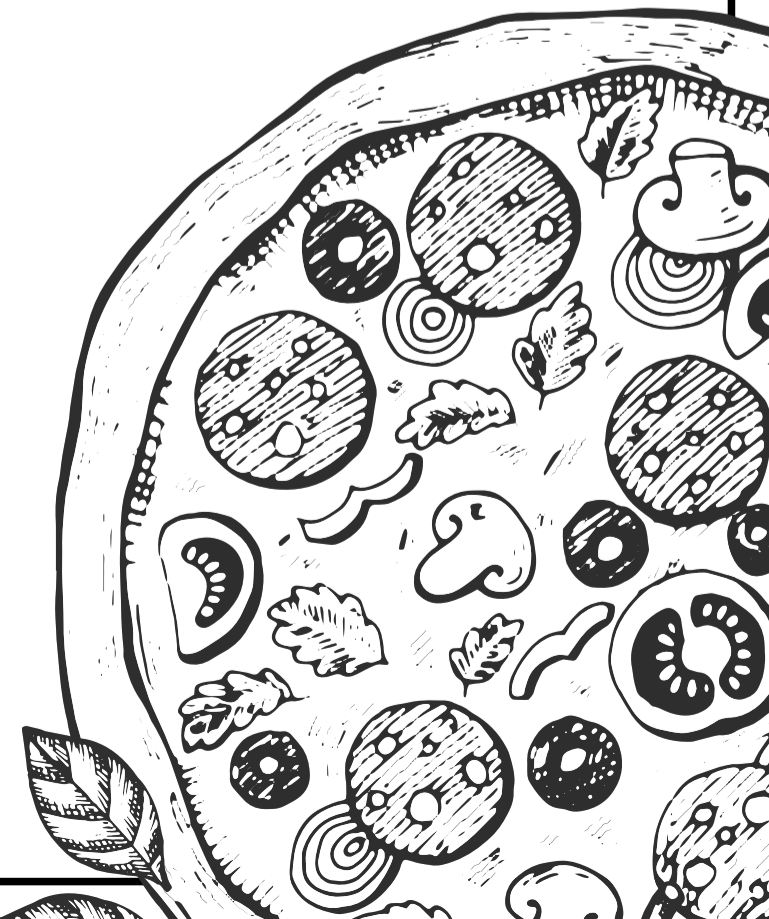
Takeaway Box - 1

notes

- all our pizzas are 12 inches, and cut into 8 slices.
- toppings subject to change based on availability.
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WEEKDAY LUNCH SPECIALS

operating hours: monday : closed
 sun - thu & ph : 12pm - 10:30pm
 fri, sat & eve of ph : 12pm - 11:30pm

kitchen hours: tue - fri & eve of ph : 12pm - 3pm

20% OFF ON ALL ITEMS

MAIN

🌿 nasi kerabu ayam goreng	blue pea rice, spiced chicken, fish keropok, sambal, acar	15
🌿 nasi kerabu daging rendang *fried egg - add +\$1	blue pea rice, spiced beef, fish keropok, sambal, acar	18
🌿 hummus	chickpea dip, olive oil, charcoal naan	13
🌿 fish & chips	ale battered seabass, sweet tartare, and fries	23
🌿 classic cheeseburger	chuck blend beef patty, cheddar, maple mayo, chimichurri, brioche, fries	24
🌿🌿 ultimate cheeseburger	chuck blend beef patty, pepperoni tomato jam, gochujang mayo, fresh onions, garlic, salt, brioche, fries	26
🌿 wagyu beef brisket	15 hrs smoked brisket, balsamic truffle sauce, and mash	29

PASTA

🌿 ragu alla bolognese	beef ragu, soffritto, rigatoni, parmigiano reggiano	23
🌿 ravioli ai porcini	porcini mushroom ravioli, cacio e pepe, saffron oil	24

PIZZA

🌿 classic margherita	fresh basil, fior di latte	18
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🌿 bon anchovy	anchovies, golden cherry tomato, romesco sauce, fior di latte	24
🌿 fab four cheese	cheddar, parmigianno reggianno, danish blue, oregano, fior di latte	27
🌿🌿 optimus prime	beef brisket, pork pepperoni, red onion, fior di latte	30

SALAD

🌿 charred caesar salad	romaine lettuce, caesar dressing, bacon, croutons	16
🌿 mexican quinoa salad	lettuce, bell peppers, onion, jalapeno, corn, corn chips, lemon *add on: grilled chicken chop +5 roast beef +7	18

DESSERT

🌿 vanilla gelato	-	5
🌿🌿 sticky date pudding	safawi date pudding, toffee sauce, vanilla ice cream	12
🌿🌿 spiced rum chocolate lava cake	chocolate lava cake, spiced rum, brandied cherry, creme fraiche (*waiting time 20 mins)	13

KID'S MEAL \$12

🌿 mac & cheese	macaroni, cheddar & mozzarella sauce
fish & chips	battered sea bass with sweet tartare

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 Little Island Brewing Co  Littleislandbrew  littleislandbrewingco

WEEKEND ALL DAY MENU

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sun - thu & ph : 12pm - 10:30pm
fri, sat & eve of ph : 12pm - 11:30pm

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STARTER

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🍷 potato wedges	potato, sea salt, gochujang mayo	8
🍷 french fries	russet potato, sea salt, herbed mayo	8
🍷 truffle fries	russet potato, black truffle oil, parmesan, herbed mayo	12
🍷 chicken wings	grilled chicken wings, soy, pepper, green siracha	12
🍷 chicken karaage	fried chicken pieces, herbed mayo	12
🍷 mozzarella stick	fried mozzarella cheese, green sriracha	13
🍷 cheese nachos	corn chips, cheese, guacamole, salsa, jalapeno, sour cream	15
🍷 burnt ends nachos	beef brisket point, corn chips, cheese, guacamole, salsa, jalapeno, sour cream	22

TAPAS

🍷 grilled king oyster mushrooms	king oyster mushrooms, ponzu sauce	10
🍷 dukkah cauliflower	roasted cauliflower, pine nuts, dukkah spice	12
🍷 shio koji brussel sprout	brussel sprout, balsamic honey, sesame nori	13
🍷 hummus	chickpea dip, olive oil, naan	13
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WEEKEND ALL DAY MENU

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fri, sat & eve of ph : 12pm - 11:30pm

kitchen hours: sat, sun & ph : 12pm - 10pm

SHARING PLATTER

sausage platter	sundried chicken, cheesy chicken, garlic pork, mash, gravy, curry sauce	28
☞ animal farm platter	grilled chicken thigh, crispy pork belly, wagyu beef brisket, arugula salad & french fries	58

SALAD

☞ charred caesar salad	romaine lettuce, caesar dressing, bacon, croutons	16
☞ mexican quinoa salad	lettuce, bell peppers, onion, jalapeno, corn, corn chips, lemon *add on: grilled chicken chop +5 roast beef +7	18

DESSERT

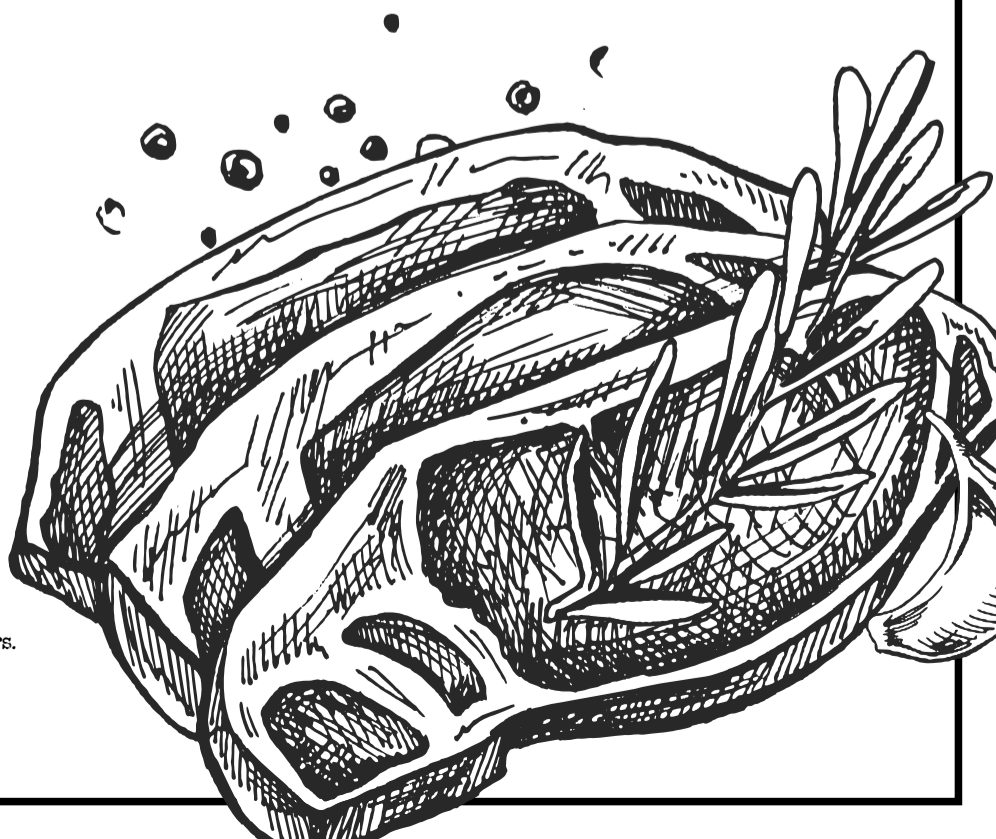
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☐☞ sticky date pudding	safawi date pudding, toffee sauce, vanilla ice cream	12
☐☞ spiced rum chocolate lava cake	chocolate lava cake, spiced rum, brandied cherry, creme fraiche (*waiting time 20 mins)	13

KID'S MEAL \$12

☐ mac & cheese	mains + sides (fries or salad) + juice macaroni, cheddar & mozzarella sauce
fish & chips	battered sea bass with sweet tartare

☞ vegetarian friendly ☞ spicy ☐ dairy ☞ pork ○ egg 🐟 fish

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TEA TIME MENU

operating hours: monday : closed
 sun - thu & ph : 12pm - 10:30pm
 fri, sat & eve of ph : 12pm - 11:30pm

kitchen hours: tue - fri & eve of ph : 3pm - 6pm

STARTER

🌿 khmer peanuts	peanuts, kaffir lime leaves, chilli, garlic, sugar, sea salt	4
🌿 potato wedges	potato, sea salt, gochujang mayo	8
🌿 french fries	russet potato, sea salt, herbed mayo	8
🌿 truffle fries	russet potato, black truffle oil, parmesan, herbed mayo	12
🍗 chicken wings	grilled chicken wings, soy, pepper, green siracha	12
🍗 chicken karaage	fried chicken pieces, herbed mayo	12
🍕 mozzarella stick	fried mozzarella cheese, green sriracha	13
🍫 cheese nachos	corn chips, cheese, guacamole, salsa, jalapeno, sour cream	15
🍖 burnt ends nachos	beef brisket point, corn chips, cheese, guacamole, salsa, jalapeno, sour cream	22

TAPAS

🌿 grilled king oyster mushrooms	king oyster mushrooms, ponzu sauce	10
🌿 dukkah cauliflower	roasted cauliflower, pine nuts, dukkah spice	12
🌿 shio koji brussel sprout	brussel sprout, balsamic honey, sesame nori	13
🌿 hummus	chickpea dip, olive oil, charcoal naan	13
🌿 blistered padron peppers	padron pepper, sea salt	15

SALAD

🥗 charred caesar salad	romaine lettuce, caesar dressing, bacon, croutons	16
🌿 mexican quinoa salad	lettuce, bell peppers, onion, jalapeno, corn, corn chips, lemon	18
	*add on: grilled chicken chop +5 roast beef +7	

KID'S MEAL \$12

mains + sides (fries or salad) + juice

🍝 mac & cheese	macaroni, cheddar & mozzarella sauce
🐟 fish & chips	battered sea bass with sweet tartare

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Weekday Lunch Special Promotion: tue - fri | 12pm - 3pm, 20% off (not applicable on HH items & public holidays)

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TAP ROOM

WHAT'S ON TAP *please check for availability

BEER *happy hour days: tue-thu: all day | fri: 12pm-6pm | weekends, eve ph & ph: not applicable

	Labels	IBU	ABV	US Pint 473ml		Jug 1.3l		Tower 4l	
				hh	reg	hh	reg	hh	reg
<u>Staple Beers</u>									
golden ale	sister golden ale	20	5.0%	11	14	31	39	88	108
hefeweizen	white light	14	5.0%	11	14	31	39	88	108
extra pale lager	naked lager	16	5.1%	11	14	31	39	88	108
dry irish stout	that old black magic	27	5.5%	12	15	34	42	96	118
west coast ipa	vertigo	-	6.5%	12	15	34	42	96	118
<u>Seasonal Beers</u>									
light lager	sunlight	-	2.5%	9	11	26	31	80	96
summer lager	eye of the lager	15	4.5%	11	14	31	39	88	108
modern lager	just a little krush	-	4.5%	11	14	31	39	88	108
australian pale ale	a oz with no name	18	5.0%	11	14	31	39	88	108
american ipa	stars & bars	35	6.4%	12	15	34	42	96	118
<u>Gluten Free</u>									
alcoholic kombucha	strawberry champagne	0	3.0%	10	13	28	37	-	-
hard ginger beer	flaming lips	0	5.5%	11	14	31	39	-	-

*IBU - Intl Bittering Unit

COCKTAILS

Cocktails	Category	Description	Price
cuba libre	classic	rum, coke, lime	14
whisky highball	classic	whisky, soda	16
gimlet	classic	gin, lime concentrate	18
mojito	classic	white rum, lime juice, brown sugar, soda	18
aperol spritz	classic	aperol, prosecco, soda	18
margarita	classic	tequila, cointreau, lime soda	18
singapore sling	classic	gin, dom, pineapple, pomegranate, lime, cherry liquor, tonic water	24
negroni	bespoke	gin, vermouth, campari	18
white wedding	bespoke	gin, lemonade calpis	20
grapeful dead	bespoke	gin, strawberry champagne kombucha, orange bitters	20
umegroni	bespoke	gin, umeshu, campari	20
smokey old fashioned	bespoke	whisky, brown sugar, bitters	20

WINE

White Wine		Country	Glass hh	Glass reg	Bottle
chardonnay	luigi leonardo	ita	10	12	58
sauvignon blanc	santa lucia	chi	12	14	68
reisling	graf johann iv	deu	-	-	78
sauvignon blanc	toi toi	nzl	-	-	78
sauvignon blanc	chateau de cathalogue blanc	fra	-	-	78
chardonnay	lindsay estate balcony	aus	-	-	78
<u>Red Wine</u>					
sangiovese	luigi leonardo	ita	10	12	58
merlot	santa lucia	chi	12	14	68
malbec 2021	7 treasures mendoza	arg	-	-	78
shiraz	lindsay estate south australia	aus	-	-	78
terre di chieti	naadia pinot nero igt	ita	-	-	78
cab sauv, cab franc, merlot	château tour de bossuet lalande de pomerol	fra	-	-	88
cabernet sauvignon	lindsay estate barossa	aus	-	-	88
merlot	viu manent reserva	chi	-	-	88
piemonte	fontanafredda barbera d'alba	ita	-	-	88
veneto	enzo vincenzo amarone della valpolicella	ita	-	-	158
piemonte	fontanafredda coste rubin barbaresco	ita	-	-	158
carmenere colchagua	viu manent el incidente	chi	-	-	158
<u>Sparkling Wine / Others</u>					
moscato d'asti	fontanafredda moscato	ita	-	-	68
prosecco	perla bianca	ita	-	-	68
sara's rose	toi toi	nzl	-	-	78
red sangria	red wine, rum, orange juice, citrus fruits	-	-	-	78
moet & chandon brut	moet & chandon brut	fra	-	-	168

BAR LIST

SPIRITS *bottle purchase: · free mixers on purchase day only · bottle balance are kept for 3 months from date of purchase

<u>Whisky</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
johnnie walker black label (700ml)	usa	40%	10	138
jack daniel's	usa	40%	10	138
monkey shoulder	sco	40%	12	158
glenfiddich signature malt 12 yo	sco	40%	13	188
macallan 12 yo double cask	sco	43%	18	268
<u>Gin</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
beefeater	gbr	40%	10	128
roku gin	jpn	43%	12	148
hendrick's	sco	41.4%	13	178
<u>Vodka</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
iganoff grain	esp	37.5%	10	128
grey goose	fra	40%	12	158
<u>Rum</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
malibu	esp	21%	10	98
bacardi white	cub	38%	10	128
captain morgan's spiced rum	jam	37%	11	138
captain morgan's dark rum	jam	37%	12	138
<u>Tequila</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
jose cuervo gold	mex	37.5%	10	128
<u>Umeshu</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
akashi tai siraume ginjo umeshu	jpn	-	8	78
<u>Others</u>	<u>Country</u>	<u>ABV</u>	<u>Shot</u>	<u>1 Btl</u>
jagermeister	deu	35%	8	98
aperol	ita	11%	8	98
campari	ita	38%	9	108
<u>House Shooters</u>		<u>ABV</u>	<u>Single</u>	<u>Tray of 6</u>
tequila shots	tequila	37.5%	10	50
sambuca shots	liqueur	38%	10	50
jagerbomb	jager + red bull	35%	10	50

NON-ALCOHOLIC BEVERAGES

<u>Soda</u>			<u>Glass</u>
passionfruit cooler	passionfruit + mint + lemonade	0%	7
steve jobs	apple spritzer	0%	7
lemonade calpis	calpis + lemonade	0%	8
iced lemon tea	tea + lemon juice + sugar	0%	8
ginger beer	ginger root + lemon	0%	8
yuzu kombucha	yuzu + jasmine tea	0.5%	8

Soft Drinks - 6

soda water
sprite
coke/coke zero
tonic water
ginger ale

Juice - 6

pineapple
cranberry
lime
apple
orange

Water

footprint alkaline water - 3
perrier sparkling water - 5

Hot Tea *One Time Refill (12pm to 6pm) - 5

english breakfast
green tea
earl grey

Hot Coffee (12pm to 6pm)

espresso - 3
black coffee - 5
latte - 6
cappuccino - 6

LIBC TAPROOM

STAPLE BEERS



Sister Golden Ale Golden Ale
 ABV: 5.0% IBU: 20 Maltiness: 🍷🍷 Bitterness: 🍷 Hoppiness: 🍷
 Our top-selling beer and the pride of our collection. This beer strikes a perfect balance between maltiness and bitterness, highlighting a distinct European character. An outstanding option to start with.



White Light Hefeweizen
 ABV: 5.0% IBU: 14 Maltiness: 🍷 Bitterness: 🍷 Hoppiness: 🍷
 Our Bavarian-style wheat beer, boasting a slightly hazy appearance that bursts with enticing fruity aromas reminiscent of bananas and cloves. This refreshing beer culminates with a delicate maltiness, leaving behind a satisfyingly light finish.



Naked Lager Extra Pale Lager
 ABV: 5.1% IBU: 16 Maltiness: 🍷 Bitterness: 🍷 Hoppiness: 🍷
 Beautiful german pilsner malt, esters, and hops intertwine seamlessly, offering a harmonious balance of refreshing light fruitiness. The journey concludes with a crisp, dry finish, showcasing the lingering essence of european hops alongside subtle hints of honey.



That Old Black Magic Dry Irish Stout
 ABV: 5.5% IBU: 27 Maltiness: 🍷🍷🍷 Bitterness: 🍷 Hoppiness: 🍷
 Experience the enchantment of "That Old Black Magic," our award winning Dry Irish Stout. Delight in its velvety nitro smoothness, rich roasted malts, and hints of chocolate and dark stonefruit. Embrace the allure of this bewitching brew with every drop.



Vertigo West Coast IPA
 ABV: 6.5% IBU: - Maltiness: 🍷🍷 Bitterness: 🍷🍷🍷🍷 Hoppiness: 🍷🍷
 A classic West Coast IPA, with assertive bitterness and a Double Dry Hopped fruity hop character reminiscent of watermelon and resinous lemon peel using experimental hops from Yakima Valley.



Sunlight Light Lager
 ABV: 2.5% IBU: - Maltiness: 🍷 Bitterness: 🍷🍷 Hoppiness: 🍷🍷
 A light, refreshing 2.5% lager brewed with Simcoe and Cascade, perfect for staying hydrated after outdoor activities. Super crisp, Sunlight is ideal when you need a thirst-quencher that lets you enjoy more than one.



Eye Of The Lager Summer Lager
 ABV: 4.5% IBU: 15 Maltiness: - Bitterness: - Hoppiness: -
 A thirst quenching lager featuring tropical fruit flavours and hints of spice, light bodied, smooth, and refreshing making it perfect for warm weather.



Just A Little Krush Modern Lager
 ABV: 4.5% IBU: - Maltiness: - Bitterness: - Hoppiness: -
 Light bodied and easy drinking lager, dry and clean finish with a hint of melon.



A Oz With No Name Australian Pale Ale
 ABV: 5.0% IBU: 18 Maltiness: 🍷🍷 Bitterness: 🍷 Hoppiness: 🍷
 This Australian Pale Ale, crafted with 100% Australian malt, highlights the vibrant flavors of melon, grape, and subtle hints of guava. With an easy-drinking 5% ABV, it's the perfect refreshing choice as your first beer.



Stars & Bars American IPA
 ABV: 6.4% IBU: 40 Maltiness: 🍷🍷🍷 Bitterness: 🍷🍷🍷 Hoppiness: 🍷🍷🍷
 An American IPA bursting with upfront fruity hop goodness, complemented by a touch of sweet caramel malt that beautifully offsets the bold hop profiles featuring notes of stone fruit, plums, and mixed berries.



Lager Than Life India Pale Lager
 ABV: 6.0% IBU: - Maltiness: 🍷 Bitterness: 🍷🍷 Hoppiness: 🍷🍷
 Introducing our bold India Pale Lager, boasting heaps of vibrant hops and a higher ABV. Experience a burst of tropical passion fruit, peach, and citrus, perfectly balanced with zesty lime and lemon notes with a slight dark caramel backbone. Crisp, refreshing, and intensely flavorful.



Cherry Grazie Cherry Porter
 ABV: - IBU: - Maltiness: - Bitterness: - Hoppiness: -
 A rich, chocolatey porter with cherry notes

SEASONAL BEERS

SPECIAL BEERS

WINE LIST

WHITE WINE

Santa Lucia Sauvignon Blanc - CHI

Notes of white flowers, pineapples, tropical fruits, and dry fruits, a fresh and round palate with aromas of lemon and grapefruit.

Luigi Leonardo Chardonnay - ITA

Ripe pear on the nose and palate. Well-balanced acidity.

Lindsay Estate South Australia Chardonnay Balcony - AUS

Fine aroma of ripe tropical fruits such as pineapple and mango, complemented by subtle notes of citrus fruits and a hint of vanilla.

Graf Johann IV Reisling - DEU

Soft, refreshing, round flavour with balanced acidity, citrus shades, and harmonious aftertaste.

Toi Toi Sauvignon Blanc - NZL

Passionfruit, kiwi, musk characters. Juicy concentrated characters.

Chateau de Cathalogne Blanc - FRA

Soft, refereshing, rounded flavour with balanced acidity, citurs shades, and harmonnious aftertaste.

RED WINE

Santa Lucia Merlot - CHI

A lovely soft and smooth red wine with a highly intense purple-red color, with spicy notes and hints of cherries, blackcurrants, and small red berry jam.

Luigi Leonarado Sangiovese - ITA

Sweet cherry hints, good acidity and mild tannins.

Lindsay Estate South Australia Shiraz Trucking - AUS

Flavours of black fruits such as plums and blackcurrants are complemented by notes of chocolate and a hint of vanilla.

Naadia Pinot Nero Igt Terre Di Chieti - ITA

Dark red colour with violet hints. Notes of cherry, blueberry, chocolate and ripe dark fruits on the nose. Good-balanced, complex wine and fruity finish.

Fontanafredda Barbera D'alba Piemonte - ITA

Great structure with a velvety texture and great balance. It has notes of vanilla, spices, withered roses, and underbrush.

Enzo Vincenzo Amarone Della Valpolicella Veneto - ITA

Intense scents of stewed fruit and jam, on the palate it's very elegant. Complex finish, with clear scents of jam (cherries, blackberries, raspberries) and intense spicy notes.

Fontanafredda Coste Rubin Barbaresco Piemonte - ITA

Expressive bouquet featuring ripe red berries, plums, and blueberry, with violets and hints of spices and tobacco.

Viu Manent El Incidente Carmenere Colchagua - CHI

Aromas of exotic spices, green tea, violets, and various red and black fruits, together with subtle herbal notes.

7 Treasures Mendoza Malbec - ARG

Mature tannins that support fresh plum, strawberry and cherry flavours.

Chateau Tout De Bossuet Lalande De Pomerol (Cab Sauv, Cab Franc, Merlot) - FRA

Plump, concentrated and rich on the palate. The finish is a real cocktail of red fruit, cocoa and roast spice.

Lindsay Estate Barossa Cabernet Sauvignon - AUS

Elegant and well rounded with luscious wild berry characters, finishing with soft tannins. A fleshly fruit-forward with touches of oak integration to enhance the complexity.

Viu Manent Reserva Merlot - CHI

Plums, black cherries, black currants, long pleasing finish.

SPARKLING WINE / OTHERS

Prosecco (Perla Bianca) Spumante - ITA

Straw yellow with a lively persistent and subtle perlage. Fruity with tones of apple, pear, and peach.

Sara's Rose (Toi Toi) - NZL

Beautiful aromas of red berry fruits, mandarin and floral notes leading to a vibrant palate that is crisp, up front and zesty with a lingering fruity finish.

Red Sangria

Red wine, rum, orange juice, citrus fruits.

Moet & Chandon Brut - FRA

Intense green apple and citrus fruit nuances with brioche, cereal and fresh nuts on the palate.

Fontanafredda Moscato D'asti Piedmonte - ITA

The fragrance of its aroma, which comes directly from the grapes, imbues this wine with an intense nose of musk, black locust and orange flowers, sage, and honey.