

LeVeL33 Takeaway Menu Daily, 12pm – 8pm

Brewery Burgers

Crispy beer malt artisanal brioche buns specially created by our local baker

Classic Brewery Burger ▲ 22.00

Wagyu beef patty, chipotle mayo, cheddar cheese, lettuce, caramelised onions, gherkins, lettuce

Classic Brewery Veggie Burger (V) ▲ 18.00

Veggie patty made with mushrooms, corn, carrots, onions & spent grain, chipotle mayo, cheddar cheese, lettuce, caramelised onions, gherkins, lettuce

Brewery "Dry-Aged" Wagyu Beef Burger ▲ 28.00

Koji dry-aged Wagyu skirt, chimichurri, beer mustard, charred onions, lettuce

Brewery Big Mac ▲ 29.50

Double everything in the Classic Brewery Burger except the buns and the price

Brewery HOT Burger ▲ 23.00

Wagyu patty, Sriracha mayo, Lager pickled jalapeños, charred onions, cheddar cheese

Brewery Ibérico Pork Jowl Burger ▲ 25.00

Lemongrass marinated grilled pork jowl, green goddess, shiso, fermented leek

Brewery Fish Burger ▲ 24.00

Wheat Beer battered hake, yuzukoshō tartar sauce, cabbage & fennel slaw

Brewery Hainanese Chicken Burger ▲ 21.00

Turmeric marinated grilled chicken thigh, spring onion & ginger mayo, housemade garlic hot sauce, cucumber, coriander & lettuce

Brewery Burger with

LeVeL33 Lager / IPA 330ml ▶ 5.90

Fries ▶ 3.00 / Sweet Potato Fries ▶ 4.00 / Truffle Fries ▶ 5.00

Add On

Extra Cheese ▶ 2.00

Bacon ▶ 5.00

Tomatoes ▶ 2.00

Extra Beef Patty ▶ 12.00

Charred Onions ▶ 2.00

Small Bites & Fries

Lamb Ribs Moroccan spices, tzatziki ▲ 18.00

Fries (V) Hopped salt, LeVeL33 fermented ketchup ▲ 10.00

Sweet Potato Fries (V) Cajun spices, wasabi aioli ▲ 13.00

Truffle Fries (V) Truffle Parmesan, truffle mayo ▲ 14.00

Cod Roe Dip Spent grain mantou ▲ 10.00

Southern Fried Chicken Lager pickled daikon & garlic dip ▲ 10.00

Sides & Salads

Grilled Asparagus (V) Roasted yeast aioli ▲ 12.00

Grilled Broccolini Bacon, Lager pickled garlic ▲ 12.00

Sautéed Mushroom (V) Miso butter, chives ▲ 12.00

Potato Gratin (V) Spinach, cream ▲ 9.00

Mac & Cheese (V) Garlic crumb ▲ 9.00

Romaine Salad (V) Fresh pear, citrus dressing ▲ 9.00

Bread, Cured Meat & Cheeses

Charcuterie Board 160g of cured meats

Prosciutto di Parma, speck, black forest ham, pickles, beer mustard, crostini ▲ 28.00

Cheese Platter 160g of premium cheeses

Truffle brie, Ossau-Iraty, Tête de Moine, IPA honey jelly, quince paste, crackers ▲ 28.00

LeVeL33 Housemade Sourdough Roasted yeast butter ▲ 3.00

All prices subject to prevailing government taxes

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Sweet Finishes

Spent Grain Chocolate Tart Stout ganache, strawberry ▲ 12.00

Valrhona Chocolate Cake Caramelised chocolate mousse, hazelnut & almond praline ▲ 15.00

Layered Honey Cake Sour cream, kumquat ▲ 12.00

Cinnamon Roll Stout glaze, vanilla sour cream ▲ 4.00

LeVeL33's selection of House-Brewed Craft Beers

33.1 Blond Lager 330mℓ ▲ 6.50

Refreshing. Smooth. Light-bodied. Slightly fruity.

33.15 India Pale Ale 330mℓ ▲ 6.50

Aromatic hops. Malty. Bitter.

LeVeL33 Brut Beer ▲ 750mℓ 48.00 ▲ 1.5ℓ 96.00

Brewed with the same yeast as Champagne Barons de Rothschild

Wines by the bottle Exclusive to LeVeL33

Sauvignon Blanc Satyr ▶ Marlborough ▶ New Zealand ▲ 68.00

Pinot Noir Satyr ▶ Hawke's Bay ▶ New Zealand ▲ 68.00

Cabernet Sauvignon Diggers Bluff ▶ Sly Dog ▶ Barossa Valley ▶ Australia ▲ 98.00

Shiraz Rockford Basket Press 2010 Barossa Valley ▶ Australia ▲ 168.00

Pinot Noir Kooyong Mornington Peninsula ▶ Australia (half bottle) ▲ 58.00

Non Alcoholic

Coke, Coke Zero, Sprite ▲ 3.50

S.Pellegrino / Acqua Panna ▲ 4.50 500mℓ ▲ 6.50 750mℓ Sparkling / Still Water