

APPETIZERS

WINGS 17

choice of: dry rub, buffalo, carolina mustard bbq or
ginger chili glaze with carrots, celery, blue cheese

SEA SALT PRETZEL 14

batson beer cheese, raye's mustard

STEAMED MAINE MUSSELS* 18

pilsner , garlic, shallots, butter, snowflake rolls

CHARCUTERIE BOARD 30

assorted meats and cheeses

VENISON TOSTADA NACHOS 18

corn, black beans, pickled jalapenos, cheddar, scallions, cilantro, sour
cream, red onion - add guacamole & salsa \$4

ZA'ATAR HUMMUS 17

cucumbers, sweet peppers, carrots, marinated olives,
stuffed grape leaves, pita

CHILLED SHRIMP COCKTAIL 5 ea

poached colossal shrimp, cocktail sauce, chipotle aioli, lemon

OYSTERS ON 1/2 SHELL* 4 ea

cocktail sauce, lemon, mignonette

COZY & CRISP

SOUP DE JOUR 12

ask your server for today's choice

CLAM CHOWDER 14

chives, oyster crackers

SWEET POTATO QUINOA CHILI 14

sour cream, chives, aleppo, tortilla chips

SIMPLE GREENS 10

little leaf greens, toasted sunflower seeds, zinfandel vinaigrette

HARVEST BURRATA 18

butternut squash, beets, candied pecans, cranberries,
arugula, white balsamic-shallot vinaigrette

CAESAR SALAD 12

romaine, croutons, parmesan, fried garlic, white anchovy, lemon

**ADD: CHICKEN 8, STEAK* 12, SALMON* 12,
HADDOCK 10, SHRIMP 15, DUCK CONFIT 8**

**Consuming foods that are raw or undercooked may increase the
risk of food borne illness*

PLATES

ROASTED ATLANTIC SALMON* 34

market vegetables, quinoa salad, ginger chili sauce

BEER BATTERED FISH AND CHIPS 24

beer battered haddock, red cabbage slaw, fries, tartar, lemon

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glaze

SLOW COOKED HALF CHICKEN 28

market vegetables, mashed potatoes, chicken demi-glaze

GRILLED CHOICE NY STRIP* 42

sautéed mushrooms, mashed potato, red wine demi-glaze

BATSON MACARONI AND CHEESE 18

roasted tomatoes, basil, crushed red pepper, parmesan cheese
add chicken +8, shrimp +15

MOULES FRITES* 28

pilsner, garlic, shallots, butter, truffle fries, truffle aioli

BUTTERMILK FRIED CHICKEN TENDERS 26

red cabbage slaw, baked beans, pickled vegetables, bbq sauce

SHAREABLE SIDES

TRUFFLE FRIES 10

parm, herbs, truffle salt & aioli

DUCK FAT CORNBREAD 12

hot honey, bourbon maple butter

MARKET VEGETABLES 8

lemon-shallot butter

RED CABBAGE SLAW 7

ginger, carrots, ginger

CAJUN FRIES 9

remoulade sauce

QUINOA SALAD 8

corn, carrot, peppers, chickpeas

MASHED POTATOES 8

garlic butter, parsley

BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Parties of 7 or more subject to 20% gratuity | Split checks limited to 6 per table

PIZZA

BROCCOLINI & MUSHROOM 24

pesto, crushed red pepper, stracciatella, parmesan

MARGHERITA 21

red sauce, fresh mozzarella, basil. olive oil

ITALIAN SAUSAGE 22

roasted onion, smoked mozzarella, arugula, olive oil, garlic (no sauce)

PEPPERONI 22

red sauce, mozzarella, basil, hot honey

MARINARA 18

red sauce, oregano, garlic, olive oil (no cheese)

BUFFALO CHICKEN 25

buffalo sauce, chicken, red onion, white cheddar, mozzarella, blue, cojita

HANDHELDS

*served with french fries & pickle.
sub side salad +4, vegetables +4,
truffle fries +3, gluten free bun +1*

FRIED HADDOCK SANDWICH 19

beer battered haddock, tartar, red cabbage slaw, lemon

BLACKENED HADDOCK TACOS 20

mango pico, red cabbage slaw, chipotle aioli, cotija,
corn or flour tortilla

BATSON BURGER* 18

angus beef patty, white american, boursin, onion,
bacon, lettuce - double patty + 6

VEGGIE BURGER 18

lettuce, tomato, red onion, cheddar cheese, burger sauce

FRIED CHICKEN SANDWICH 18

red cabbage slaw, spicy remoulade, pickled jalapeno



DINNER MENU

HAPPY HOUR

ALL DAY EVERY MONDAY

FOOD SPECIALS

MINI BURGERS 10

2 mini burgers (one blue, one cheddar),
lettuce, tomato, onion, pickle, burger sauce

SMALL CHEESE PIZZA 10

SMALL PEPPERONI PIZZA 12

BEER BATTERED HADDOCK BITES 10

honey mustard, remoulade, tartar

FARMER'S MARKET GRILLED CHEESE 10

seasonal veggies, cheese, sauce

SIDE FRIES 5

assorted dipping sauces

CHIPS, SALSA & GUACAMOLE 8

DRINK SPECIALS

\$5 HOUSE WINES

\$5 DRAFT BEER

\$3 OFF SIGNATURE COCKTAILS

BATSON LITTLES

for our little guests 12 and under

all meals come with choice of fresh fruit, veggie
sticks, market vegetables or french fries

CHICKEN FINGERS 8

choice of honey mustard or ranch

CHEESEBURGER 10

burger topped with American cheese

PIZZA

choice of cheese (10) or Pepperoni (12)

PASTA 8

with butter OR red sauce and cheese

MAC & CHEESE 8

classic mac & cheese

GRILLED CHEESE 8

with American cheese

PETITE STEAK* 15

grilled to your liking

ROASTED SALMON* 12

pan-roasted, seasoned with s&p

**Consuming foods that are raw or undercooked may increase the risk of food borne illness*

DESSERT

CARAMEL CHURROS 9

cinnamon sugar, chocolate sauce, whipped cream

CHEESECAKE 12

mixed berries, mint, whipped cream

- gluten free -

WHOOPIE PIE FLIGHT 15

Four assorted mini whoopie pies,
chocolate and caramel sauce

EVENTS? WE DO THOSE!

From small private parties to full weddings, we've
got a space for you in southern Maine!

Batson River Brewing & Distilling is the perfect
place! All four of our locations – Biddeford,
Portland, Kennebunk, or Wells – are available for
private events. Let us take care
of all the details, with game
rooms, private space, and of
course craft beer, cocktails and
food!



OUR LOCATIONS

WELLS

73 MILE ROAD
WELLS, ME

KENNEBUNK

12 WESTERN AVE
KENNEBUNK, ME

BIDDEFORD

17 LINCOLN STREET
BIDDEFORD, ME

PORTLAND

82 HANOVER STREET
PORTLAND, ME