

APPETIZERS

WINGS 17

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

SEA SALT PRETZEL 14

batson beer cheese, raye's mustard

CHARCUTERIE BOARD 30

assorted meats and cheeses

VENISON TOSTADAS 18

corn, black beans, pickled jalapeños, 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

STEAMED MAINE MUSSELS* 18

pilsner, garlic, shallots, butter, snowflake rolls

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

CLAM CHOWDER 14

chives, oyster crackers

SWEET POTATO & QUINOA CHILI 14

sour cream, chives, aleppo, tortilla chips

SIMPLE GREENS SALAD 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 13

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

**ADD: CHICKEN 8, STEAK* 12, SALMON* 12,
HADDOCK 10, LOBSTER 22,
SHRIMP 15, DUCK CONFIT 8**

PLATES

BATSON MACARONI AND CHEESE 18

roasted tomatoes, basil, crushed red pepper, parmesan cheese
add lobster +22, chicken +8, pulled pork +8

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glace

BEER BATTERED FISH AND CHIPS 24

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

ROASTED ATLANTIC SALMON* 34

market vegetables, quinoa salad, ginger chili sauce

HALIBUT PICCATA 42

market vegetables, mashed potatoes, capers, lemon butter sauce

SLOW COOKED HALF CHICKEN 30

market vegetables, mashed potatoes, chicken demi-glace

GRILLED NY STRIP* 42

sautéed mushrooms, mashed potatoes, red wine demi-glace

SHAREABLE SIDES

TRUFFLE FRIES 10

parm, herbs, truffle salt, aioli

CAJUN FRIES 9

remoulade sauce

MARKET VEGETABLES 8

lemon-shallot butter

QUINOA SALAD 8

corn, carrots, peppers, chickpeas

RED CABBAGE SLAW 7

ginger, carrots, sesame

MASHED POTATOES 8

garlic butter, parsley

BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

DUCK FAT CORNBREAD 12

hot honey, bourbon maple butter

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

HANDHELDS

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

FRIED HADDOCK SANDWICH 20

beer battered haddock, tartar, red cabbage slaw, lemon

BLACKENED HADDOCK TACOS 20

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

LOBSTER ROLL 36

iceberg, lemon, chives, brioche, mayo - sub warm butter +2

BATSON BURGER* 18

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

QUINOA VEGGIE BURGER 18

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

FRIED CHICKEN SANDWICH 18

red cabbage slaw, spicy remoulade, pickled jalapeño



*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
large parties subject to 20% gratuity | Split checks limited to 6 per table*

DINNER - Winter 2026

HAPPY HOUR

ALL DAY EVERY MONDAY
TUESDAY-FRIDAY 3-5pm

FOOD SPECIALS

MINI BURGERS 10

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

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

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

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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 sauces

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