

APPETIZERS

WINGS (traditional or boneless) 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, stone ground mustard

STEAMED MAINE MUSSELS* 18

pilsner, garlic, shallots, butter, snowflake rolls

CHARCUTERIE BOARD 35

assorted meats and cheeses

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

CLAM CHOWDER 14

chives, oyster crackers

SIMPLE GREENS 10

little leaf greens, toasted sunflower seeds, zinfandel vinaigrette

BURRATA CAPRESE 18

heirloom tomatoes, basil, arugula, pesto, balsamic glaze

CAESAR SALAD 13

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

ADD: CHICKEN 8, STEAK* 14, SALMON* 16,
HADDOCK 12, SHRIMP 15, DUCK CONFIT 8

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Parties of 8 or more subject to 20% gratuity | Split checks limited to 6 per table

PLATES

MEDITERRANEAN RICE BOWL 18

cherry tomatoes, red onion, olives, cucumbers, chickpeas, dill, feta, tzatziki
ADD: chicken 8, steak* 14, salmon* 14, haddock 12, shrimp 15, duck confit 8

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

HALIBUT PICCATA 42

market vegetables, mashed potatoes, capers, lemon butter sauce

MOULES FRITES* 28

maine mussels, pilsner, garlic, shallots, butter, snowflake rolls, truffle fries, truffle aioli

STEAK FRITES* 44

10oz NY strip, french fries, shallot butter, demi-glace

SLOW COOKED HALF CHICKEN 30

market vegetables, mashed potatoes, chicken demi-glace

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, black pepper, chicken demi-glace

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

carrots, scallion, citrus

CAJUN FRIES 9

remoulade sauce

QUINOA SALAD 8

corn, carrots, peppers, chickpeas

MASHED POTATOES 8

garlic butter, parsley

BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

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

PIZZA

MARINARA 18

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

MARGHERITA 21

red sauce, fresh mozzarella, basil, olive oil

PESTO & FOUR CHEESE 22

pesto, mozzarella, smoked mozzarella, strachitella, parmesan

PEPPERONI 22

red sauce, mozzarella, basil, hot honey

BBQ CHICKEN 25

pulled chicken, bacon, pickled red onion, white cheddar, mozzarella, cojita

HANDHELDS

served with french fries & pickle.

sub side salad +4, vegetables +4, truffle fries +3,
gluten free bun +1

BATSON TACOS 21

mango pico, red cabbage slaw, chipotle aioli, cotija, corn or flour tortillas
choice of blackened haddock or duck confit

BATSON BURGER* 19

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

VEGGIE BURGER 19

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

FRIED CHICKEN SANDWICH 19

bread & butter pickles, lettuce, tomato, spicy remoulade

BATSON RIVER
BREWING & DISTILLING • MAINE



DINNER - SPRING 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

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

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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