

## 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, stone-ground mustard

### CHARCUTERIE BOARD 30

assorted meats, cheeses and accouterments

### ZA'ATAR HUMMUS 17

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

### CRISPY CALAMARI 18

cajun remoulade sauce

### STEAMED MAINE MUSSELS\* 18

pilsner, garlic, shallots, butter, snowflake rolls

### STREET CORN DIP 16

cotija, aleppo, tortilla chips, scallions

### CHILLED SHRIMP COCKTAIL 5 ea

poached colossal shrimp, cocktail sauce, chipotle aioli, lemon

### OYSTERS ON THE HALF SHELL\* 4 ea

cocktail sauce, lemon, mignonette

## COZY & CRISP

### CLAM CHOWDER 14

chives, oyster crackers

### MAINE LOBSTER BISQUE 16

claw and knuckle meat, chives, crackers

### SIMPLE GREENS SALAD 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\* 14, HADDOCK 12, SHRIMP 15, DUCK CONFIT 8**

# BATSON RIVER

BREWING & DISTILLING • MAINE



## PLATES

### MEDITERRANEAN RICE BOWL 18

cherry tomatoes, red onions, olives, cucumbers, chickpeas, dill, feta, tzatziki  
add chicken +8, steak +14, salmon +14, haddock +10, shrimp +15

### BEER BATTERED FISH AND CHIPS 24

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

### MOULES FRITES\* 28

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

### ROASTED ATLANTIC SALMON\* 34

market vegetables, quinoa salad, ginger chili sauce

### HADDOCK PICCATA 28

market vegetables, mashed potatoes, capers, lemon butter sauce

### STEAK FRITES\* 44

10oz NY strip, fries, shallot butter, red wine demi-glace

### SLOW COOKED HALF CHICKEN 30

market vegetables, mashed potatoes, chicken demi-glace

### DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glace

## SHAREABLE SIDES

### TRUFFLE FRIES 12

parm, herbs, truffle salt and aioli

### DUCK FAT CORNBREAD 12

hot honey, bourbon maple butter

### MARKET VEGETABLES 8

lemon-shallot butter

### RED CABBAGE SLAW 7

carrots, scallions, citrus

### CAJUN FRIES 9

remoulade sauce

### QUINOA SALAD 8

corn, carrot, pepper, chickpea

### MASHED POTATOES 8

garlic butter, parsley

### BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

## FLATBREADS

### ANDOUILLE SAUSAGE & PEPPER 16

onions, crushed red pepper, smoked mozzarella, parmesan, red sauce

### HEIRLOOM CHERRY TOMATO 16

arugula, goat cheese, basil pesto

### CLASSIC CHEESE 12

mozzarella, basil, red sauce

additional toppings; pepperoni +4, hot honey +2,  
greek olives +2, red onion +1, arugula +1, parmesan +1

## HANDHELD

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

### LOBSTER ROLL 36

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

### BATSON TACOS 21

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

### 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 and butter pickles, lettuce, tomato, spicy remoulade

*DINNER - Spring/Summer 2026*

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*

*large parties subject to 20% gratuity | Split checks limited to 6 per table*

*\*Consuming foods that are raw or undercooked may increase  
the risk of foodborne illness*

## 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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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 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