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The 19 Best Breweries in Portland, Maine

Allagash is just the tip of the iceberg.

By Daniel Gold Published on October 6, 2021 | 10:00 am ET

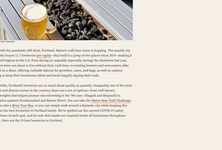

Photo: Courtesy of Allagash Brewing Company

Even with the pandemic still afoot, Portland, Maine's craft beer scene is hopping. The seaside city (population 66,000) is home to 19 breweries, which, per capita, is more than anywhere else in the state. It's the third-place hub in the U.S. (from during its expansion especially during the eleventh-hour crash, Maine's were not about to live without their craft beer, in existing brewers and newcomers alike turned on a dime, offering curbside takeout for growlers, cans, and kegs, as well as outdoor seating to keep their businesses afloat and locals happily sipping their suds.

Meanwhile, Portland's breweries are as much about quality as quantity. Inarguably one of the most vibrant and diverse scenes in the country, there are a ton of options—from well-known powerhouses to nanobrewery-and-taproom combos, from IPA-focused shops to those with innovative options (Traditional and Nature Boys). You can take the Maine Beer Trail Challenge, you can take a Beer Tour Bus, or you can simply walk around a fantastic city while keeping this guide in your back pocket. Here, we've listed the 19 breweries in Portland that are currently in full or partial operation of such sort, and do note that masks are required inside all businesses throughout Maine. Here are the 19 best breweries in Portland.

ALCOHOL-BREWING,GARDEN

Allagash Brewing Company

Belgian

Allagash began as a one-man outfit in 1995, using modified dairy equipment. Today it produces Belgian-inspired ales and sours in a state-of-the-art facility that includes a barrel room and a location of parts for smaller breweries. We have previously praised its "impressive selection of year-round, 'tribute' [brews] to give back to the community, 'outsiders' [crafted using unusual ingredients], and seasonal offerings."

The beer you shouldn't skip: Its tart Lost in Spice, a Belgian White. But the other months call for Allagash Black and a second release, Nocturn, again the beer in bourbon barrels with vanilla beans. **COVID-19 protocols:** Its tasting room and outdoor patio are closed.
Other info: Tours are suspended, but Allagash's tasting room is offered for curbside pickup via online ordering. Yet-to-down service or tours are currently offered, but they hope to change that some time spring.

CRAFT-BREWERY,BREWERY

Austin Street Brewery

Maine Lager

Who does not love Allagash, stop by Austin Street Brewery's Industrial Way location across the street. This place is a bit more than a mere tasting room and follow-the-night-serve-as-a-bar concatenation in the great Allagash White. The Fort Street locale offered all that, plus a rotating roster of terrific food from well-known local eateries, from sushi to barbecue.
The beer you shouldn't skip: It's surf-and-Dillon IPA day for you, then give the flagship hop-forward Dillon IPA a try. The brewery's descriptive words of "grassy" and "Fresh Cut Lawn" seem to fit the mid-on the beer.
COVID-19 protocols: Both locations are open for outdoor seating, and both also offer to go sales online or by phone.

BARGE,BREWPUB,GL

Bayside Brewing Co.

Maine Lager

Starting in 2013, Bayside's land-lover gentle is Biddeford for its rather beer and pedal-powered tours, but it's also a fine place to stop for a pint of Maine Lager and a tasty spread this spiffy new tasting room in Portland. Here you'll find the same meticulously made brews as shelf (like Alma, an ale aged in bourbon barrels with crab apples) or by the bottle and can.
The beer you shouldn't skip: Bayside's Maine Lager is a crisp, easy-drinking lager, and uses longer a glass of Lily Bloodmans, made with espresso and shot through with notes of cranberry, lime chocolate, and lively orange.
COVID-19 protocols: Indoor seating is currently closed, but bundled outdoor seating is available. Curbside pickup or delivery can be ordered online.

BREWERY,BREWPUB,GARDEN

Batson River Brewing & Distilling

Pale Ale/Bitter

What started in Kennebunkport has now also ate a strong footprint in Portland. The beautiful 5,200-square-foot space opened in December 2020, boasting 16 hot ceilings, a gargantuan bar, and a 10-barrel brewing system. Batson River's Portland location is also what it lacks in length with substance, is a handful of adorable IPAs and gluten.
The beer you shouldn't skip: Batson River's Pearl Street Pilsner goes down easy as can be, what with its mild and sweet flavors.
COVID-19 protocols: Indoor seating is currently (recommendations encouraging that can support). Outdoor seating is available in two large dining period, portion of the to-right people are limited to two and a half hours. Pickup orders can be called ahead. Local delivery services will deliver four-packs, ordered online.

BATTERY,BREW,BREWING

Battery Steele Brewing

Traditional Ale

Co-founders Jacob Gordon and Chase Steele are veterans of the local brewing world, and it shows in the quality of their offerings, from German pale ales, pilsners, IPAs, and more.
The beer you shouldn't skip: Pilsner is an outstanding rendition, flavored after a mountain peak, with clear flavors of mango and grapefruit, malt, and hoppiness that are all incredibly well balanced.
COVID-19 protocols: Cans are available to order in advance online and pickup at the to-go window. The canopy-covered outdoor patio is open for spring, and will be expanding for the summer season.

BREW,CRAFTBREW

Bissell Brothers Brewing Co

Traditional Ale

A hopper as a beer without a space of its were—initially offered through The Thirsty Pig, now Bissell Brothers produces roughly 10,000 barrels a year in its Lilliputian space—a 30-year-old Portland brewery that's now a Portland institution. Co-founder Dave Bissell was a 2019 James Beard semi-finalist for his work on gose. Keep an eye on the always-schedule for upcoming beers.
The beer you shouldn't skip: The brewer's flagship is The Substance: Ale, a bright but hop-heavy IPA with a lot of citrus and pine. Or, you've previously noted, Baby Vernon brewers the ale series with Bissell of summer beers.
COVID-19 protocols: The tasting room is closed until late spring, but curbside pickup via the drive-thru—masks must still be worn—and delivery (with a $25 minimum) within the area are both on offer.

BUNKER,BREWING,GL

Bunker Brewing Co

Traditional Ale

Just a short walk from Bissell Brothers is another alliterative spot, Bunker Brewing, a tad space that features a record player connected to a DL system, an indoor dog-friendly patio, and a tasty lineup of beers. Bunker's Pilsner is a Czech-style Bohemian Czech Pils, a crisp ode to a Bohemian-style pilsner from the Czech Republic.
The beer you shouldn't skip: Its Iota a good session lager and Ha's IPA (ABV linked than the Iota) is a hop-forward, citrus-and-pine-forward IPA with a bit of tropical sweetness.
COVID-19 protocols: Indoor seating is closed for the time being, but outdoor seating requires no reservations and for chilly days, heated Yurts with limited seating are also available.

CRAFT-BREWERY,BREWERY

Definitive Brewing Company

Traditional Ale

Since its appearance in Portland's brewing landscape, Definitive quickly became a go-to for the best stouts (remarkably smooth and creamy) and for pastrami and Ben lay-tasting crown when it opened in 2018. It's also across the street from Allagash and steps away from Foundation, Battery Steele, and Austin Street, so it's a great place to start a tasting tour of the area.
The beer you shouldn't skip: Gone for the Fruity more and sessions also Citrus Rainbow is a refreshing session redolent of blood orange and limes, stop for the dark, dessert-esoteric creations, like Double Stuffed—a smooth milk stout made with chocolate cookies.
COVID-19 protocols: The indoor tasting room is open, as is the outdoor patio. Toilet bottle at the ready, or you can order cans to-take, or order ahead online for pickup. Delivery is also available to certain zip codes.

CRAFT-BREWERY,BREWERY

Foulmouthed Brewing

Flanders Red Ale/Wild

A brewpub that has something for everyone, Foulmouthed Brewing features several options that can change quite quickly. Since its 2014 inception, Foulmouthed has produced nearly 100 different beers—everything from German lagers to saisons—and transition manages to perfect every style.
The beer you shouldn't skip: Friendly Saisons lays locally grown from The Hop Yard, and is a crisp, dry, and fruity ale with a lemon-and-pepper finish. Perfect for summertime.
COVID-19 protocols: Indoor service is currently closed, but you can call ahead to place a curbside order, or order online through local delivery service.

FOUNDATION,BREWING,COMPANY

Foundation Brewing Company

Belgian Ale

After going to Allagash and Austin, you should swing by Foundation Brewing, which covers a bit more ground than the other two. Founded in 2015, Foundation's Belgian-inspired ales are ground well. One of its most popular products is Kajkawa, which is suggestively hopped in the bottle and fermenter for an avocado citrus and pine flavor that lacks any strong bitterness. As ales go, it's a good one to try if you're a fan of Belgian ales.
The beer you shouldn't skip: After you've sampled Kajkawa, cap off your experience with a Barrelly, a brown ale that gives off notes of coffee, toffee, and chocolate.
COVID-19 protocols: The indoor taproom is closed, but the full-size patio is open now (with tents, heaters, and fire pits) and beer can be pre-ordered for pickup.

GARDEN,BOTTLE,GL

Geaslite Brewing Company

Pale Ale/Bitter

With an emphasis on hop-forward ales, the brewers at Geaslite charm out an impressive array of pilsners (like Citrine, an extra-pale, American style ale with plenty of hard hoppy, pertness, sours, and saisons (like Ruby, a tart-and-sweet saison, and a strong version of Ruby, called Ruby-red). Essentially, this cool crazy graphic on cans is a clue to what's in the brew.
The beer you shouldn't skip: For sour fans, it's tough to go to a place that's Ruby, a high-acid and tannic yield of pomegranate and tart cherry.
COVID-19 protocols: There's curbside pickup, ordered in advance online. The tasting room, however, remains closed until further notice.

ALCOHOL-BREWING,GARDEN

Liquid Riot Bottling Company

Pale Ale

Dwarf for the quintupple decorrelates and ambitious cocktail for bad you into thinking that the beer here's anything but solid. Everything's brewed on site by brothers Eric and Ian Mylroad, and their team keeps a previous five-tine continuously going.
The beer you shouldn't skip: Its Pale Ale is pretty simply terrific—especially the Hoppy Tuesday, full of tart raspberry and chocolate bite.
COVID-19 protocols: The indoor dining room and waterfront deck are open, and all of their cans and bottles of beer can be ordered online for curbside pickup or delivery service.

LONE PINE BREWING COMPANY

Lone Pine Brewing

East Bayside

Across the street from the fantastic Maine Tool Library, Lone Pine is a cozy space in a cozy corner of the East End with friendly staff that is currently producing roughly 15,000 barrels per year. Lone Pine's flagship beer is the aptly named Portland Pale Ale, which is remarkably light with flavors of stone fruit and citrus.
The beer you shouldn't skip: Don't miss out on the brewery's animal-themed IEPA series, which includes Diamond Unicorn, Quantum Cuddle Kitten, and Space Metal Dinosaur. The latter is a 7.8% ABV beer brewed with rye malt and exuding flavors of melon and orange zest.
COVID-19 protocols: Curbside pickup is available, and the tasting room is open for outdoor patio service only. Tables are on a first-come, first-served basis.

MAINE BEER COMPANY

Maine Beer Company

Freeport

A bit off the beaten Portland path (plan on a 20-minute drive) sits one brewery that's become a regional, if not national, destination. "Do what's right. Make great beer. Have fun." is the longstanding motto here. And indeed, the company gives 1% of its gross annual sales to environmental causes and partners consistently with local environmental organizations. That, plus the headquarters' rural setting, have made it a magnet for beer-loving nature enthusiasts. Meanwhile, the beer enjoys its own distinctions; the eight on-tap brews are constantly revolving, but usually eclipsed with constant orders for Lunch, its classic (and luscious) IPA.
The beer you shouldn't skip: Besides the widely loved Lunch, there's also Dinner, a double IPA that's rightfully lauded for its spicy, fruity undertones and malty, sweet aromatics.
COVID-19 protocols: The taproom is open, as is the sunny patio—both serving beer plus pizza and salads with reservations. Bottles and cases can be ordered online for curbside pickup.

MAST LANDING BREWING COMPANY

Mast Landing Brewing

Westbrook

Set significantly apart from the crowded streets of Portland, Mast Landing has made a name for itself since it opened in 2015. It has its enviable selection of IPAs and Kolsches to thank for that—standouts like the well-balanced Saccarappa with its tropical notes, and the bright and floral Everybody/Everywhere. The place also has its own food truck called Mainstay, which on weekends whips up homemade sandwiches and other beer-friendly fixings (the confit chicken wings are killer).
The beer you shouldn't skip: Milk stout fans shouldn't bypass Gumner's Daughter, a dark, chocolatey, and malty brew laced with notes of peanut butter, but doesn't contain peanuts.
COVID-19 protocols: The indoor tasting room is open with limited seating, and outdoors are picnic tables. Outdoor igloos can also be reserved in advance. Curbside pickup and local delivery are also available.

OXBOW BREWING COMPANY

Oxbow Blending and Bottling

East End

Nearly 50 miles southwest of its original home base/farm of operations is Oxbow's Portland outpost, which houses more than 200 oak barrels and dozens of stainless steel tanks. Production focuses on mixed-fermentation or sour beers that require extended aging, like the Surfer Rosa, which is a subtly funky choice. The taproom itself shares its courtyard with a Duckfat stand—aka New England fry and poutine royalty—and, inside, local art fills the walls and a Ms. Pacman beckons in the corner.
The beer you shouldn't skip: To take advantage of everything Oxbow is known for, try the Barrel-Aged Farmhouse Pale Ale, an American-hopped, mixed-fermentation saison aged in oak barrels.
COVID-19 protocols: Order for curbside pickup online. The tasting room is currently closed with no opening date yet.

RISING TIDE BREWING COMPANY

Rising Tide Brewing Company

East Bayside

The minimalist, garage-like space of Rising Tide feels fitting for a family-owned brewery that keeps its focus on local ingredients. Take Daymark, a bright crisp pale ale that uses local rye malt for a hint of spice.
The beer you shouldn't skip: Daymark is worth your time, but take a look at Mountainside, too, a slightly hazy, tropical IPA that feels more appropriate for the wintertime and gives off notes of pineapple and grapefruit.
COVID-19 protocols: Order online for curbside pickup, or head to the outdoor patio, which bravely stayed open all winter, with seating options that include open tables around a firepit and bubble tents.

SHIPYARD BREWING COMPANY

The Shipyard Brewing Company

India Street

Founded in 1994, Shipyard Brewing Company is considered to be one of the forerunners of modern craft brewing in Maine. (The other is Allagash.) The brewery produces more than 100,000 barrels per year and is available in 40 states in the United States. The Shipyard XXXX IPA drinks light with a low-lying flavor of grapefruit, as well as a slightly sour finish.
The beer you shouldn't skip: Shipyard does consistently good pumpkin beer but, in the winter, try the Blue Fin Stout, a smooth and dry brew with notes of coffee, espresso, and chocolate.
COVID-19 protocols: The tasting room is open to a limited number of visitors—no reservations required. Beer is sold inside, and curbside if you call ahead and place your order.

URBAN FARM FERMENTORY

Urban Farm Fermentory

East Bayside

Seasonal and local ingredients are in the spotlight at this adventurous spot, and a panoply of flavor options result. Beyond beer, Urban Farm also brews kombucha, cider, mead, and a fermented green tea called jun. In all drinks, expect to taste traces of those ingredients the brewing team has foraged—everything from seaweed and ghost peppers to red beets and turmeric. It's a stone's throw from Lone Pine Brewing Company, so plan ahead and hit both.
The beer you shouldn't skip: The Chaga Stout perfectly embodies what makes Urban Farm unique—the earthy brew is made with Blue Ox malt and locally foraged Chaga mushrooms.
COVID-19 protocols: The indoor tasting room is open, serving food and drink Fridays and Saturdays, and outdoor seating is also available all other days (no food is served outside). Curbside pickup and local delivery is offered through online ordering.

What's your favorite fast food restaurant?

Burger King | Chipotle
Dairy Queen | In-N-Out
KFC | McDonald's
Taco Bell | Wendy's
Other | None of the above

Pick at least 1 choice

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