Meekong Bar Vietnamese Fusion · Burgers · Pho

🥔 Spicy | 🌿 Vegan | 💞 Contains Peanuts | 🌾 Contains Gluten

*Please advise staff of any allergies, consuming raw or undercooked meat or eggs may increase your risk of foodborne illness. | Gratuity charges apply for party of 7 or more



Appetizers

Fresh Spring Rolls in the second seco	\$5
Fried Eggrolls Pork, shrimp. taro, wood ear mushrooms, carrots	\$6
Garlic Wings Served with pickled vegetables & sweet & sour sauce on the side	\$8
Calamari House seasoned fried squid with sriracha aioli.	\$8
Edamame 🜿 Topped with salt and pepper	\$5
Granny's Pork Belly Bao	\$8

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2 Sweet succulent pork belly braised, apple slice, onion,

cilantro, plum sauce

Satay Chicken Skewers House sauce marinade with lemongrass. Topped off with fried onions and peanuts	\$8
La Lot Beef Wraps 🖉 Ground beef, black pepper, wrapped in betel leaf	\$8
Crispy Crab Wontons Creamy cheese filling, imitation crab	\$8
Gyoza Mix of pork and vegetables	\$8
French Fries 🌿	\$5



Banh Mi Burgers

All orders come with lettuce, tomato, cucumber, pickled vegetables, and side of fries. Upgrade to Sriracha fries for 50 cents All burgers contain gluten 🌾

Meekong Burger House made beef patty with sriracha aioli	\$16
Monk Burger Pan-fried taro patty with wasabi aioli *Contains eggs	\$16
Double G Burger Lemongrass chicken patty with wasabi aioli	\$16
NW Cod Burger	\$16

Fried cod fillet and wasabi aioli



Pho & Soups

Pho is served with a side of fresh bean sprouts, basil, and jalapeño. All soups include rice noodles and topped with green, white onions and cilantro. All beef selections are Superior Angus Beef. All pho bowls are gluten free

Beef Pho Traditional beef stock, brisket & rare beef	\$14
Chicken Pho Traditional beef stock, chicken breast	\$14
Vegetable Pho 🜿 Vegetarian stock, steamed vegetables, mushrooms, fried tofu (beef broth available upon request)	\$14
Combination Pho Beef stock, rare beef, brisket, tripe, tendon, meatball	\$16
Shrimp Pho Traditional beef stock, shrimp	\$16
Mala Pho 🌿 🌛 Szechuan peppercorn simmered in oil, broccoli/Bok choy Choice of rare beef & brisket, chicken, or vegetables & tofu	\$16
Satay Pho J W Roasted chili infused broth, lettuce, cucumber, and tomato. Contains fish sauce. Choice of rare beef & brisket, chicken, or vegetables & tofu	\$16

Hue Style Beef Soup 🥒

(Bun bo hue) Central Vietnam's popular beef, brisket, pork sausage slice and house made pork meatball

\$16

Kid's Pho

Your choice of protein and broth - topped with onion and cilantro Starts at \$7.5 - Extra charges may apply with specialty broth.

Add Ons

Rare beef (2), Brisket (2), Tripe (2), Tendon (2), Meatball (2), Rice Noodles (2), Rice (2), Fried Tofu (2) Steamed Vegetables (3) Beef Stock/Vegetarian Stock (2 Dine in/ 5.5 TOGO) Mala/ Satay/ Hue stock (3 Dine in/ 6.5 TOGO)



Vermicelli Bowls

All vermicelli bowls include vermicelli noodles, lettuce, pickled carrots/daikon, chopped cucumbers, topped with fried shallots & peanuts. All bowls are served with fish sauce, contains peanuts 💞 and is gluten free

\$14

\$14

\$15

\$14

\$16

\$15

\$15

\$16

\$16

\$16

Satay Chicken Bowl

House roasted chili and lemongrass chicken skewers

Namaste Bowl 🜿 🌙

Seasonal bell peppers, tofu, onions, lemongrass. Served with fish sauce. (Soy vinegar sauce upon request)

Summer Bowl

Creamy yellow coconut curry, lemongrass grilled pork, and fried egg roll.

Lemongrass Bowl 🌙

Seasonal bell pepper, onions, fish sauce. Choice of Chicken or Beef.

Village Bowl

Lemongrass grilled pork, pork sausage, fried egg roll, betel leaf wrapped beef

La Lot Beef Bowl

5 Betel Leaf Wrapped Beef vermicelli bowl

Cod Bowl

NW fried cod fillet with turmeric



Chef's Special

All chef's specials have an adjustable spice level 1-5

Stir-Fried Pad Thai 🜿

Tomato Paste, flat rice noodles, beansprouts, egg, topped with peanuts. *Choice of chicken, beef, tofu or shrimp (+3)*

Red Coconut Curry 🌿

Vietnamese red curry, lemongrass, kaffir lime leaves, bell peppers, bamboo shoots, basil, served with jasmine rice or a toasted baguette *Choice of chicken, beef, tofu or shrimp (+3)*

Yellow Coconut Curry 🜿

Vietnamese yellow curry, lemongrass, kaffir lime leaves, bell peppers, served with jasmine rice or a toasted baguette *Choice of chicken, beef, tofu or shrimp (+3)*



Non Alcoholic Drinks

Classic Lemonade	\$4
Lemonade Choice of Lychee, Mango, Strawberry, Passionfruit	\$5
Hot Tea Choice of Green & Decaf, Early Grey & Decaf, Jasmine, Peppermint, Lemon Ginger, Chamomile	\$3
Fountain Drink Choice of Coke, Diet Coke and Sprite (with free refills)	\$4
Canned Soda	\$3
Cock and Bull Ginger Beer Non Alcoholic	\$5
Vietnamese Iced Coffee	\$5
Thai Iced Tea Thai tea with a dash of half½	\$5
Instant Vietnamese Hot Coffee	\$4
Coconut Juice	\$5



Cocktails

Manhattan Bourbon, sweet vermouth, finished with a splash of angostura bitters	\$8
Wiskey Smash Bourbon, mint, lemon juice	\$ 9
Meekong Mule Vodka, fresh lime, cock & bull ginger beer, basil	\$10
Lychee Martini Vodka, vermouth, lychee syrup	\$10
Jalapeno Smash Lychee and jalapeno muddled with tequila	\$ 9
Meekong Drop Midori liqueur, lemon juice, orange liqueur	\$8
Ginger Maitai Ginger syrup, light rum, pineapple juice (Add dark rum for \$1)	\$ 9
Mojito Choice of Classic, Mango or lychee puree with light rum muddled with fresh lime and fresh mint	\$ 9

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Beer

Angry Orchid Cider Bottled New York	\$5.50
Singha Bottled Thailand	\$5.50
Corona Bottled Mexico	\$5.50
Tsingtao Bottled China	\$5.50
Heineken Bottled Netherlands	\$5.00
Sapporo Bottled Japan	\$5.50
Stella Artois Bottled Belgium	\$5.50
Elysian Space Dust IPA Drat	\$7.50
Stella Artois Draft	\$6



Wine

House Red Wine

Merlot | Cabernet

House White Wine Chardonnay | Pinot Grigio

\$9/glass

\$9/glass

