



STARTERS LET'S SHARE ... OR NOT

JP'S TRIO 8.75

a basket of house-made white corn tortilla chips served with fire-roasted salsa, guacamole and queso

FIRE-ROASTED SALSA 5

QUESO 5

GUACAMOLE 5

refills: 2

accompanied with bottomless house-made white corn tortilla chips

SPINACH AND ARTICHOKE DIP 7

a creamy and flavorful blend of spinach and artichoke hearts, melted asiago and mozzarella cheese choice of white corn tortilla chips or house-made flatbread

QUESADILLA 6

grilled flour or gluten-free tortilla filled with cheddar and monterey jack cheese, black beans and pico de gallo. served with sour cream, guacamole and fire-roasted salsa

add grilled chicken, shredded pork or flame-grilled steak 3

STACKED NACHOS 7

freshly made tortilla chips, topped with our in-house queso, cheddar and monterey jack cheese, sautéed jalapeño, pico de gallo, sour cream, guacamole and a small side of fire-roasted salsa

add grilled chicken, shredded pork or flame-grilled steak 3

MEDITERRANEAN HUMMUS PLATTER 7

chef's specialty hummus recipe served with carrots, kalamata olives, cucumber slices and pretzel crostini

add gyro meat 3

add fresh, hand-cut grilled or blackened salmon 4

SKILLET MAC & CHEESE 6

every order is made from scratch with a flavorful blend of cheeses and elbow macaroni, finished with a breadcrumb crust

add grilled chicken, shredded pork, portabello mushrooms, applewood smoked bacon or flame-grilled steak 3

students' favorite! try it with buffalo or barbecue fried chicken 4

BUTTERMILK CHICKEN TENDERS AND FRIES 9

four hand-battered, crispy tenders served with tater twists and choice of house-made dipping sauces: peppercorn ranch, honey mustard or barbecue

WHAT'S THE DEAL WITH TIPPING?

Our employees are paid a student hourly wage, so tips are not necessary. However, if you would like to show appreciation for great service, cash tips are accepted as a donation to support our K-State student employees through a JP's scholarship fund.

FROM THE FIELD

add grilled chicken or steak 3

add grilled shrimp 4

add fresh grilled or blackened salmon 4

FARMER'S 6.5

the freshest local greens and seasonal salad garnishes available at today's market, selected by our chef

CAESAR 6.5

crisp romaine lettuce tossed with caesar dressing and topped with asiago cheese and seasoned croutons

FIESTA 7.5

mixed greens tossed with chipotle ranch dressing and topped with pico de gallo, black beans, cheddar cheese, guacamole and white corn tortilla strips

SIGNATURE COBB 7.5

spring mix topped with chopped applewood smoked bacon, tomato, hard-boiled egg, gorgonzola crumbles, seasoned croutons and your choice of dressing

MEDITERRANEAN 7.5

mixed greens tossed in red wine vinaigrette and topped with feta cheese, kalamata olives, red onion, tomato, cucumber and seasoned croutons

DRESSINGS

peppercorn ranch, chipotle ranch, caesar, gorgonzola, honey mustard, balsamic vinaigrette, red wine vinaigrette

SOUP

ask your server about today's selection

CUP 4 | BOWL 6

SOUP AND HALF HOUSE SALAD 7

PIZZAS

your choice of house-made 9-inch thin crust or gluten-free crust 

served with a small house or caesar salad; no substitutions

add grilled chicken, shredded pork or steak 3

add applewood smoked bacon or pepperoni 1.5

MARGHERITA 7.5

sliced tomato, asiago and mozzarella on a basil pesto sauce

MEAT LOVER'S 9

pepperoni, ground beef, applewood smoked bacon, asiago and mozzarella cheese on our house-made marinara sauce

SPINACH AND ARTICHOKE 7.5

our creamy blend of spinach and artichoke hearts with shredded asiago and mozzarella cheese

THREE CHEESE 7

a blend of asiago, mozzarella and cheddar cheese on our house-made marinara sauce

SPECIALTY BURGERS

JP's proudly serves locally sourced beef from K-State's own Weber Hall. Customize your burger with a beer bun or house-made pretzel bun.

lettuce, tomato, red onion and pickle available upon request served with your choice of side

all burgers cooked to a minimum temperature of 155°F (medium well)*

grilled or fried chicken breast substituted upon request

SINGLE DOUBLE

THE JP'S 9 | 12

our house cheeseburger — build it to your taste (after all, it's your burger!)

THE VEGGIE WEST 9 | 12

chef's recipe — a mixture of black beans, bell peppers and seasonings created in house with care, then finished off with a drizzle of chipotle mayo

THE GOODNOW 10.5 | 13.5

our award-winning burger topped with fresh battered and fried banana peppers, chipotle mayo, pico de gallo and pepperjack cheese

THE FORD 10.5 | 13.5

a twist on the traditional mushroom swiss burger: our house burger layered with grilled portabella mushroom, caramelized onion and melted swiss cheese

THE WEFALD 11 | 13.5

this burger starts with a classic combo of applewood smoked bacon and american cheese, then takes it to the next level by topping it with our house mac and cheese

THE BOYD 10.5 | 13.5

cooked to perfection, this burger features gorgonzola crumbles, applewood smoked bacon and topped with a black bean spread

THE HAYMAKER 10 | 13

this classic burger is topped with cheddar cheese, deep-fried jalapeño, onion strips and drizzled with barbecue

ADD-ONS

cheddar, swiss, american, pepper jack, gorgonzola crumbles, provolone, caramelized onion, jalapeño 1

applewood smoked bacon, portabella mushroom, guacamole, deep-fried jalapeño, fried egg* 1.5

WRAPS

served with your choice of side

choice of garlic-herb or gluten-free tortilla 

THE KONZA 9

signature recipe hummus, grilled portabella mushroom, lettuce, red onion, tomato, cucumber and our house-made balsamic vinaigrette

TURKEY PESTO 9

roasted turkey, thinly sliced and wrapped with baby greens, sliced tomato, red onion, monterey jack and basil pesto

CHICKEN CAESAR 9

grilled chicken breast, romaine lettuce and asiago cheese tossed with caesar dressing

BUFFALO CHICKEN 9.5

char-flamed chicken drizzled with buffalo sauce, spring mix, gorgonzola cheese, tomato and red onion, topped with house-made ranch dressing

CHIPOTLE STEAK 9.5

grilled certified angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle ranch dressing

BETWEEN BREAD

served with your choice of side

ADOBO STEAK 9

grilled certified angus beef, salsa verde, caramelized onion, sliced pepper jack and black bean garlic spread on a toasted ciabatta bun

TOWER CLUB 9.5

roasted turkey, smoked ham, applewood smoked bacon, cheddar cheese, lettuce, tomato and red onion on a toasted sourdough with choice of mayo, chipotle mayo or honey mustard

BLT 9

applewood smoked bacon, lettuce, tomato and mayo on toasted sourdough
add guacamole or fried egg* 1.5

BLACKENED SALMON BLT 10.5

fresh, hand-cut blackened salmon, applewood smoked bacon, chipotle mayo, lettuce and tomato on a toasted ciabatta bun

CUBAN 9.5

JP's version of the traditional cuban sandwich — seasoned and dry-rubbed pork roasted in house and layered with smoked ham, swiss cheese and sliced pickle, with a touch of yellow mustard spread on a toasted sourdough hoagie

CRANBERRY CHICKEN SALAD SANDWICH 9

made fresh in house by blending diced chicken, cranberries, basil and mayo, and is completed with applewood smoked bacon, lettuce, tomato and red onion on toasted sourdough bread

THE WABASH 10.5

choice of grilled or fried chicken breast, smoked ham, provolone cheese, lettuce, tomato, red onion and honey mustard on a toasted brioche bun

GYRO 9

grilled lamb and beef gyro slices, hummus, baby greens, tomato, red onion and cucumber sauce on our house-made flatbread

FALAFEL FLATBREAD 9

deep-fried and seasoned ground chickpea patties, spring mix, tomato, red onion and cucumber sauce on our house-made flatbread

SALMON CAKE SANDWICH 10.5

ground fresh atlantic salmon cake, guacamole, lettuce, tomato, red onion and chipotle mayo on a toasted brioche bun

SIDES | 4

JP'S TATER TWISTS

beer-battered fried potatoes served traditional or seasoned

SWEET POTATO FRIES

thin-cut sweet potato fries dusted with powdered sugar

JP'S CHIPS

house-made, deep-fried potato slices


ONION RINGS

FRESH FRUIT

VEGGIE BOWL

HOUSE SALAD

CAESAR SALAD

 indicates a gluten-sensitive menu item JP's kitchen is not a gluten-free environment. Products containing gluten are prepared in our kitchens. The menu items featuring this symbol have been or can be modified for our gluten-sensitive guests.

 indicates a meatless menu item

 indicates a JP's house favorite

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. FDA food code recommends cooking all ground beef to a minimum of 155°F.

We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.