FRESH GREENS

JP'S TRIO 10
FIRE-ROASTED SALSA 6
QUESE 6

GUACAMOLE 6
REFILLS 3
served with bottomless house-made corn tortilla chips

QUESADILLA
garlic herb tortilla filled with cheddar and monterey jack cheese, black beans and pico de gallo
served with fire-roasted salsa, sour cream, guacamole and house-made corn tortilla chips 8.5
the fancy S3 | grilled chicken or shredded pork the fancy S4 | flame-grilled steak

NACHOS
freshly made tortilla chips, topped with our in-house queso, cheddar and monterey jack cheese, black beans, seasoned peppers, pico de gallo, fire-roasted salsa, sour cream and guacamole 9
the fancy S3 | grilled chicken or shredded pork the fancy S4 | flame-grilled steak

CHICKEN TENDERS & PARMESAN TRUFFLE FRIES
hand-cut chicken breast, seasoned and breaded served with a choice of dipping sauce: peppercorn ranch, honey mustard or barbecue 12

MEDITERRANEAN HUMMUS
our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crackers 8
the fancy S3 | gyro meat or grilled chicken

SPINACH ARTICHOKE DIP
a creamy and flavorful blend of spinach and artichoke hearts, melted asiago and mozzarella cheese served with corn tortilla chips 8.5

FRESH GREENS

CAESAR
crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing 8
the fancy S2 | applewood smoked bacon the fancy S3 | grilled chicken
the fancy S4 | flame-grilled steak

BUFFALO BLEU
romaine and fried chicken, tossed in our house buffalo sauce and topped with cherry tomatoes, red bell pepper, celery, gorgonzola cheese and peppercorn ranch 13

JP'S HOUSE
mixed greens topped with sliced cucumber, cherry tomatoes, red onion, carrots and seasoned croutons 8
the fancy S2 | applewood smoked bacon the fancy S3 | grilled chicken
the fancy S4 | flame-grilled steak

FARMHOUSE
baby spinach mixed with fresh greens and topped with feta cheese, fresh blueberries and strawberries, candied pecans and our house honey-lime vinaigrette 10
the fancy S2 | applewood smoked bacon the fancy S3 | grilled chicken
the fancy S4 | flame-grilled steak

CHICKEN COBB
spring mix topped with chopped applewood smoked bacon, grilled chicken, cherry tomatoes, hand-breaded egg, gorgonzola crumbles, seasoned croutons and your choice of dressing 13
the fancy S1 | sub flame-grilled steak

HOUSE-MADE DRESSINGS
peppercorn ranch, caesar, honey-lime vinaigrette, gorgonzola, honey mustard, red wine vinaigrette, balsamic vinaigrette

SOUP
ask your server about today's selection

CUP 5 | BOWL 7 + HOUSE OR CAESAR SIDE SALAD 4.5

WRAPS
choice of one side; gluten-free tortilla available upon request

THE KONZA
JP's signature hummus, grilled portobello mushroom, lettuce, red onion, tomato, cucumber and house-made balsamic vinaigrette 10.5

CHICKEN CAESAR
thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing 11

CHIPOTLE STEAK
gilled certified angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle ranch dressing 12.5

BUFFALO CHICKEN
flame-grilled chicken drizzled with buffalo sauce and combined with spring mix, gorgonzola cheese, tomato, red onion and house-made ranch dressing 12

TURKEY PESTO WRAP
roasted turkey, spring mix, cherry tomato, red onion, monterey jack cheese and basil pesto spread 11

MEDITERRANEAN
gilled lamb and beef slices, JP's signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house-made cucumber sauce 11.75

FROM THE SKILLET
every order made from scratch with a flavorful blend of cheeses and elbow macaroni, then finished with a breadcrumb crust 1863
JP's original house-made mac+cheese 10
the sauce | barley, JP's sauce, buffalo, chipotle ranch
the fancy S2 | applewood smoked bacon, portobello mushroom
the fancy S3 | grilled chicken or shredded pork the fancy S4 | flame-grilled steak

2012
mac+cheese topped with hand-breaded buffalo chicken 13

2016
mac+cheese with flame-grilled steak, bell pepper, portobello mushroom and a drizzle of chipotle ranch 13.75

SPECIALTY PIZZAS
your choice of house-made 9-inch thin crust or gluten-free crust, served with a garnish house or caesar salad (no substitutions)

MARGHERITA
sliced tomato, asiago and mozzarella with a basil pesto sauce 10
the fancy S2 | applewood smoked bacon, portobello mushroom
the fancy S3 | grilled chicken or shredded pork the fancy S4 | flame-grilled steak

MEAT LOVER'S
pepperoni, ground beef, applewood smoked bacon, asiago and mozzarella cheese with our house marinara sauce 13

PEPPERONI & CHEESE
a blend of asiago, mozzarella and cheddar over our house marinara, topped with pepperoni 11

SPINACH ARTICHOKE
our creamy blend of spinach and artichoke hearts with shredded asiago and mozzarella cheese 10
the fancy S2 | applewood smoked bacon, portobello mushroom
the fancy S3 | grilled chicken or shredded pork the fancy S4 | flame-grilled steak
**SIGNATURE BURGERS**

choice of one side
JP’s signature house-made pretzel bun (gluten-free bun available upon request) 
lettuce, tomato, red onion and pickle available upon request
all burgers cooked to a minimum temperature of 155°F (medium-well) *
grilled chicken breast substituted upon request

JP’s is proud to make our burgers with a half pound of locally sourced certified angus beef, processed and purchased on campus at K-State’s own Weber Hall.

**THE JP’S 11.5**

the cheese | american, cheddar, swiss, pepper jack, provolone, gorgonzola crumbles
the sauce | barbecue, JP’s sauce, buffalo, chipotle mayo
the fancy S2 | applewood smoked bacon, guacamole, portobello mushroom, fried egg, sauerkraut

**THE GOODNOW**

our award-winning burger, featuring pepper jack cheese, pico de gallo, battered and fried banana peppers and chipotle mayo 13.5

**THE WEFALED**

this burger starts with a classic combo of applewood smoked bacon and american cheese, then takes it to the next level with a topping of our house mac+cheese 15

**THE FORD**

a twist on the traditional mushroom swiss burger: our house burger layered with grilled portobello mushroom, caramelized onion and melted swiss cheese 13

**THE VEGGIE WEST**

a mixture of black beans, bell pepper and seasonings created in house and finished off with guacamole and chipotle mayo 12

**THE BOYD**

cooked to perfection, this burger features applewood smoked bacon, melted gorgonzola crumbles and drizzled with our chipotle mayo sauce 13.5

**TWO-HANDED SANDWICHES**

choice of one side, gluten-free bun upon request 

CRANBERRY CHICKEN SALAD SANDWICH
made fresh in house with diced chicken, cranberries, basil and mayo, and topped with applewood smoked bacon, lettuce, tomato and red onion on toasted sourdough bread 11.25

PHILLY CHEESESTEAK
sliced flank steak, grilled onion, red and green pepper, portobello mushroom and melted provolone cheese then smothered in white queso 13

GYRO
grilled lamb and beef slices, our signature hummus, baby greens, tomato, red onion and cucumber sauce on naan bread 11.75

CUBAN
JP’s version of the traditional cuban sandwich: seasoned and dry-rubbed pork, roasted in house and topped with smoked ham, swiss cheese, pickle chips and a touch of yellow mustard on a toasted sourdough hoagie 12.5

TOWER CLUB
roasted turkey, smoked ham, applewood smoked bacon, cheddar cheese, lettuce, tomato and red onion on toasted sourdough your choice of mayo, honey mustard or chipotle mayo 12

THE REUBEN
corned beef, sauerkraut, swiss cheese and JP’s house sauce between slices of toasted marble rye 11.75

BLT
applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough 10.5
the fancy S2 | guacamole or fried egg

**WHAT’S THE DEAL WITH TIPPING?**

Our K-State student 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 them through the JP’s Scholarship Fund.

**SIDES | 5**

JP’S SEASONED TATER TWISTS | JP’S CHIPS
SWEET POTATO FRIES | ONION RINGS
FRESH FRUIT | HOUSE SALAD
CAESAR SALAD | CUP OF SOUP

**DRINK MENU**

**BEER ON TAP**

bud light
kona big wave golden ale
blue moon belgian white
avondale ranger ipa
wanderlust scotch ale

**BOTTLES | CANS**

kc bier dunkel
kc pils
kc hefeweizen
michelob ultra
stella artois
busch light
tallgrass buffalo west
wahpeton bucktail red
leinenkugel summer shandy

**WINE | BY THE GLASS OR BOTTLE**

**WHITES**
bosa di na, moscato
chateau st. Michelle, chardonnay
line 39, pinot gris
bogle, cabernet sauvignon

**REDS**

pinot noir
seminyak, zinfandel

**MARGARITAS 7**

traditional | strawberry
jalapeño | blueberry

**CUCUMBER FIZZ 7**
tito’s vodka and freshly squeezed lemonade

**SANGRIA 6**

house recipe
ask for today’s selection

**MOJITOS 7**

classic | blueberry

**REDS**

alma de los andes reserva, malbec
kc bier dunkel
kc bier dublin

**WINE | BY THE GLASS OR BOTTLE**

**WHITES**
boca di na, moscato
kendall-jackson, merlot
pinot project, pinot noir

**REDS**

chateau ste. Michelle, merlot
bogle, cabernet sauvignon

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jalapeño | blueberry

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tito’s vodka and freshly squeezed lemonade

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**BLT**

applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough 10.5
the fancy S2 | guacamole or fried egg

**SPECIALTY**

mules 7
kentucky | mexican

**SANGRIA 6**

house recipe
ask for today’s selection

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traditional | strawberry
jalapeño | blueberry

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tito’s vodka and freshly squeezed lemonade

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