



SALADS

served with pretzel crostinis

DRESSINGS

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

garden house \$5

spring mix, carrots, cucumbers, red onion, tomato and croutons; choice of dressing
add chicken, carne asada or salmon \$2

chicken cobb \$8

spring mix topped with grilled chicken, applewood smoked bacon, tomato, hard-boiled egg, gorgonzola crumbles and croutons; choice of dressing

caesar \$5

romaine, asiago and croutons tossed in caesar dressing
add chicken, carne asada or salmon \$2

fiesta salad \$7.5

spring mix tossed with chipotle ranch on a bed of white corn chips, topped with pico de gallo, black beans, cheddar and guacamole
add chicken, carne asada or salmon \$2

honey-lime mahi mahi \$7.5

spring mix tossed in honey-lime vinaigrette with grilled chipotle mahi mahi on a bed of white corn chips, topped with queso fresco and pico de gallo

mediterranean salmon \$8

spring mix tossed in red wine vinaigrette with grilled sockeye salmon fillet, topped with feta, kalamata olives, red onion, tomato, cucumber and croutons

PIZZAS

your choice of house-made 9" thin crust or gluten-free crust
dine-in pizzas include small salad with red wine vinaigrette or peppercorn ranch

bto \$7

applewood smoked bacon, tomato, red onion, asiago and mozzarella on cream cheese and marinara
add chicken, carnitas or carne asada \$2

margherita \$7

sliced tomato, asiago and mozzarella on basil pesto
add chicken, carnitas or carne asada \$2

bbq \$7

applewood smoked bacon, red onion, asiago and mozzarella on cream cheese and curly's barbecue sauce
add chicken, carnitas or carne asada \$2

sw steak \$8.5

grilled certified angus beef, pico de gallo, monterey jack and mozzarella on adobo and black bean garlic spread; served with guacamole

meat lovers \$9

pepperoni, beef, applewood smoked bacon, asiago and mozzarella on marinara

three cheese \$6

melted asiago, mozzarella and cheddar on marinara
add chicken, carnitas or carne asada \$2

APPETIZERS

white corn chips and fire roasted salsa \$5

bottomless chips and salsa

white corn chips and queso blanco \$4

white corn chips and guacamole \$4

mediterranean hummus platter \$6

mediterranean hummus served with carrots, kalamata olives, cucumbers and pretzel crostinis

stacked nachos \$6

white corn tortilla chips stacked with queso blanco, cheddar, monterey jack, sautéed jalapeños, pico de gallo, sour cream and guacamole

add chicken, carnitas or carne asada \$2

mac and cheese \$6

a bowl of creamy mac and cheese with crispy panko topping

add applewood smoked bacon \$1

house-made potato chips \$4

a basket of Idaho potatoes, sliced thin and deep fried served with a side of gorgonzola dressing or chipotle ranch

quesadilla \$6

cheddar, monterey jack, black beans and pico de gallo grilled in a garlic herb or gluten-free tortilla served with sour cream, guacamole and salsa

add chicken, carnitas or carne asada \$2

loaded potato chips \$6

our house-made potato chips loaded with cheddar, monterey jack, bacon, sour cream and green onion

butter milk chicken tenders basket \$7

five hand-breaded tenders, served with peppercorn ranch, honey mustard or barbecue

SOUP OF THE DAY

Ask your server about today's selection.

cup \$3 bowl \$5

KIDS MEALS

served with choice of house side; make it a signature side for \$1 more

pb&j \$6

grape or strawberry jelly with creamy peanut butter on toasted sourdough bread

grilled cheese \$6

melted american on toasted sourdough bread

add applewood smoked bacon \$1

butter milk chicken tenders \$7

three hand-breaded tenders, served with peppercorn ranch, honey mustard or barbecue

fish sticks \$7

five hand-breaded mahi mahi slices served with tartar sauce on the side

BURGERS

weber hall beef patties served with lettuce, tomato, red onion and pickles on the side
all burgers come cooked to temperature on house-made pretzel buns
grilled or fried chicken breast can be substituted by request
served with choice of house side; make it a signature side for \$1 more

the jp's \$8

our house original — build it to your taste

the veggie west \$8

our house recipe — black beans and bell pepper, seasoned and hand pattied, with chipotle mayo

the goodnow \$9

deep-fried banana peppers, chipotle mayo, pico de gallo and melted pepper jack

the haymaker \$8.5

deep-fried jalapeño and onion strips, barbecue sauce and melted cheddar

the ford \$8.5

grilled portabella, grilled onion and melted swiss

the boyd \$9

black bean garlic spread, melted gorgonzola crumbles and applewood smoked bacon

double patty \$2 triple patty \$3

ADD ONS

chipotle mayo, barbecue, gorgonzola dressing, chili verde

cheddar, swiss, american, pepper-jack, gorgonzola crumbles, provolone (\$1 each)

applewood smoked bacon, carnitas al pastor, fried egg, portabella, guacamole, grilled onion, jalapeños (\$1 each)

SANDWICHES

served with a choice of house side and pickle spear make it a signature side for \$1 more

the wabash \$9

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

tower club \$8

roasted turkey, smoked ham, applewood smoked bacon, cheddar, lettuce, tomato and red onion on toasted sourdough
choice of mayonnaise or honey mustard

buffalo chicken \$7.5

your choice of grilled or fried chicken breast, frank's hot sauce, gorgonzola crumbles, applewood smoked bacon, lettuce, tomato and red onion on toasted brioche bun

served with a side of peppercorn ranch dressing

the sockeye \$8.5

grilled sockeye salmon, applewood smoked bacon, chipotle mayo, lettuce, tomato and red onion on a toasted ciabatta bun

blt \$8

applewood smoked bacon, lettuce, tomato and mayo on toasted sourdough
add fried egg or guacamole \$1

cubano panini \$7.5

carnitas al pastor, smoked ham, swiss, yellow mustard and pickle on a toasted sourdough hoagie

sw steak panini \$8.5

grilled certified angus beef, chili verde, grilled onion, adobo, monterey jack and black bean garlic spread on a toasted ciabatta bun

cranberry chicken salad \$8

our house chicken salad with applewood smoked bacon, lettuce, tomato and red onion on toasted sourdough

We pay our employees well, so tips are not necessary. However, if you choose to leave a tip, it will be donated to K-State scholarship funds.

Follow @KStateJPs on Twitter to stay updated on everything JP's!



WRAPS & FLATBREADS

choice of garlic herb or gluten-free tortilla
served with choice of house side
make it a signature side for \$1 more

konza wrap \$7

grilled portabella, mediterranean hummus, spring mix, red onion, tomato, cucumber and balsamic vinaigrette

chicken caesar wrap \$7

grilled chicken breast, romaine and asiago tossed with caesar dressing

turkey pesto wrap \$7

roasted turkey, spring mix, tomato, red onion, monterey jack and basil pesto

buffalo chicken wrap \$7.5

grilled buffalo chicken breast, spring mix, gorgonzola, red onion and tomato tossed with ranch dressing

spicy blt wrap \$8

applewood smoked bacon, tomato, cheddar and spring mix tossed with chipotle ranch dressing

sw steak wrap \$8

grilled certified angus beef, cheddar, guacamole, pico de gallo and spring mix tossed with chipotle ranch dressing

falafel flatbread \$7.5

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

bella flatbread \$7.5

grilled portabella, cucumber, red onion, tomato and spring mix tossed with balsamic vinaigrette on our house-made flatbread

HOUSE SIDES \$3

side salad

spring mix with dressing on the side

caesar salad

romaine, asiago and croutons tossed with caesar dressing

rings

steak cut onion rings

fries

traditional or seasoned sidewinder fries

house-made potato chips

deep-fried slices of idaho potatoes

SIGNATURE SIDES \$4

sweet potato fries

thin cut, extra-long sweet potato fries

pasta salad

our house pasta salad mixed with red pepper and broccoli

fresh fruit

cup of seasonal fresh fruit

apple slaw

house-made coleslaw with cabbage, carrot, apple and cilantro

 indicates a vegetarian menu item

 indicates a gluten-free menu item

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All gluten-free products are prepared in a common kitchen with the risk of gluten exposure. There is a possibility for food items to come into contact with wheat gluten/proteins.