FRESH GREENS

JP’s Trio 9.75
Fire-Roasted Salsa 6
Queso 6

Guacamole 6
Refills $3
served with bottomless house-made corn tortilla chips

Quesadilla
Grilled 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
the fancy $3 | grilled chicken or shredded pork the fancy $4 | flame-grilled steak

Nachos
Freshly made tortilla chips, topped with our in-house queso, cheddar and monterey jack cheese, black beans, sautéed pimientos, pico de gallo, fire-roasted salsa, sour cream and guacamole $8
the fancy $3 | grilled chicken or shredded pork the fancy $4 | 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 $11

Mediterranean Hummus
Our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crostini $8
the fancy $3 | gyro meat or grilled chicken

Spinach Artichoke Dip
A creamy and flavorful blend of spinach and artichoke hearts, melted asagio and mozzarella cheese
served with corn tortilla chips $8

CAESAR
Crisp romaine lettuce, garlicky crotons, asagio cheese and our house caesar dressing $8
the fancy $2 | applewood smoked bacon the fancy $3 | grilled chicken the fancy $4 | flame-grilled steak

Buffalo Blue
Romaine and fried chicken, tossed in our house buffalo sauce and topped with cherry tomatoes, red bell pepper, celery, gorgonzola cheese and peppercorn ranch $12

JP’s House
Mixed greens topped with sliced cucumber, cherry tomatoes, red onion, carrots and seasoned croutons $8
the fancy $2 | applewood smoked bacon the fancy $3 | grilled chicken the fancy $4 | 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 $2 | applewood smoked bacon the fancy $3 | grilled chicken the fancy $4 | 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 $12
the fancy $1 | 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 4.5 | Bowl 6.5 | + House or Caesar Side Salad 4.5
**SIGNATURE BURGERS**

choice of one side

JP's signature house-made patty 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 10.5**

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 12.5

**THE WEFALD**

this burger starts with a classic combo of applewood smoked bacon and american cheese, then it takes it to the next level with a topping of our house mac+cheese 13.5

**THE FORD**

a twist on the traditional mushroom swiss burger: our house burger layered with grilled portobello mushroom, caramelized onion and melted swiss cheese 12.5

**THE VEGGIE WEST**

a mixture of black beans, bell pepper and seasonings created in house and finished off with guacamole and chipotle mayo 11

**THE BOYD**

cooked to perfection, this burger features applewood smoked bacon, melted gorgonzola crumbles and drizzled with our chipotle mayo sauce 12.5

**TWO-HANDED SANDWICHES**

choice of one side, gluten-free bun upon request

**CRANBERRY CHICKEN SALAD SANDWICH**

made fresh in house with sliced chicken, cranberries, basil and mayo, and topped with applewood smoked bacon, lettuce, tomato and red onion on toasted sourdough bread 10.75

**PHILLY CHEESESTEAK**

eysed flank steak, grilled onion, red and green pepper, portobello mushroom and melted provolone cheese then smothered in white queso 11.5

**GYRO**

grilled lamb and beef slices, our signature hummus, baby greens, tomato, red onion and cucumber sauce on naan bread 11

**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 11.75

**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 11

**THE REUBEN**

cured beef, sauerkraut, swiss cheese and JP’s house sauce between slices of toasted marble rye 10.5

**BLT**

applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough 10.5

**THE WEDALD**

this burger starts with a classic combo of applewood smoked bacon and american cheese, then it takes it to the next level with a topping of our house mac+cheese 13.5

**THE FORD**

a twist on the traditional mushroom swiss burger: our house burger layered with grilled portobello mushroom, caramelized onion and melted swiss cheese 12.5

**THE VEGGIE WEST**

a mixture of black beans, bell pepper and seasonings created in house and finished off with guacamole and chipotle mayo 11

**THE BOYD**

cooked to perfection, this burger features applewood smoked bacon, melted gorgonzola crumbles and drizzled with our chipotle mayo sauce 12.5

**SIDES | 4.5**

**JP’S SEASONED TATER TWISTS | JP’S CHIPS**

**SWEET POTATO FRIES | ONION RINGS**

**FRESH FRUIT | HOUSE SALAD**

**CAESAR SALAD | CUP OF SOUP**

**$5 KIDS’ MENU**

all kids’ meals include a soft drink and choice of one side | milk or juice 1.5

**MAC+CHEESE | MINI CORN DOGS**

**CHICKEN TENDERS | GRILLED CHEESE SANDWICH**

**CHICKEN QUESADILLA**

**KIDS’ SIDES**

fries, sweet potato fries, fruit, mott’s apple sauce

**DRINK MENU**

**BEER ON TAP**

bud light
kama big wave golden ale
blue moon belgian white
voodoo ranger ipa
wanderlust scottish red

**BOTTLES | CANS**

kc bier dunkal
kc pils
kc hefeweizen
michelob ultra
stella artois
busch light
tallgrass buffalo sweet
tallgrass 8-bit pale ale
three rings brewery vertigo ipa
darkwood hockey ipa
heineken
bell’s two hearted ipa
coons light
boulevard wheat
truly punch
dave & dani apple cider
warbeard irish red

**WINE | BY THE GLASS OR BOTTLE**

**WHITES**

bosc chardonnay, marscato
kendall-jackson, chardonnay
line 39, pinot grigio
kendall-jackson, chardonnay
bosc dla rei, moscato
kim crawford, rosé
sean minor, sauvignon blanc
line 39, pinot grigio
bosc dla rei, moscato
kim crawford, rosé

**REDS**

commuter cabine, pinot noir
boomtown, merlot
boomtown, cabernet sauvignon
alma de los andes reserve, malbec

**SPECIALTY**

**MULES 7**

kendall | moscow | dublin

**BLOODY MARY 7**

hot & spicy | traditional

**SANGRIA 6**

house recipe
ask for today’s selection

**MARGARITAS 7**

traditional | strawberry jalapeno | wild berry

**SPIKED LEMONADE 6**

tito’s vodka and freshly squeezed lemonade

**MOJITOS 7**

classic | wild berry

**MINT JULEP 8**

buffalo trace straight kentucky bourbon, simple syrup, muddled fresh mint

**CAPE CODDER 6.5**

tito’s vodka, cranberry juice, fresh lime wedge

**SPIKED LEMONADE 6**

jalapeño | wild berry

**MARGARITAS 7**

traditional | strawberry jalapeno | wild berry

**MINT JULEP 8**

buffalo trace straight kentucky bourbon, simple syrup, muddled fresh mint

**CAPE CODDER 6.5**

tito’s vodka, cranberry juice, fresh lime wedge

**WINE | BY THE GLASS OR BOTTLE**

**WHITES**

bosc chardonnay, marscato
kendall-jackson, chardonnay
line 39, pinot grigio
sean minor, sauvignon blanc
kim crawford, rosé

**REDS**

commuter cabine, pinot noir
boomtown, merlot
boomtown, cabernet sauvignon
alma de los andes reserve, malbec

* 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.

08/2021