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
add grilled chicken or shredded pork 3
add flame-grilled steak 4

NACHOS
freshly made tortilla chips, topped with our in-house queso, cheddar and monterey jack cheese, black beans, sautéed jalapeños, pico de gallo, fire-roasted salsa, sour cream and guacamole 8
add grilled chicken or shredded pork 3
add flame-grilled steak 4

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 10.5

MEDITERRANEAN HUMMUS
our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crostini 7.5
add gyro meat 3

SMALL PLATES

JP’S TRIO 9
FIRE-ROASTED SALSA 5
QUESO 5

GUACAMOLE 5
REFILLS S2
served with bottomless house-made corn tortilla chips

CHICKEN CAESAR
thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing 10

CHIPOTLE PEPPERONI & CHEESE
a blend of asiago, mozzarella and cheddar over our house marinara, topped with pepperoni 8

SOUP
ask your server about today’s selection
CUP 4  |  BOWL 6  |  + HOUSE OR CAESAR SIDE SALAD 4

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.

FROM THE SKILLET

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

1863 JP’s original house-made mac+cheese
THE SAUCE |  barbecue, 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
2016 mac+cheese with flame-grilled steak, bell pepper, portobello mushroom and a drizzle of chipotle ranch 13

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, asagio and mozzarella with a basil pesto sauce 7
add applewood smoked bacon or portobello mushroom 2
add grilled chicken or shredded pork 3
add flame-grilled steak 4

MEAT LOVER’S
pepperoni, ground beef, applewood smoked bacon, asiago and mozzarella cheese with our house marinara sauce 11

PEPPERONI & CHEESE
a blend of asagio, mozzarella and cheddar over our house marinara, topped with pepperoni 8

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 9.5

CHICKEN CAESAR
thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing 10
**DRINK MENU**

**BEER ON TAP**
- Bud Light
- Kona Big Wave Golden Ale
- Blue Moon Belgian White
- Voodoo Ranger IPA
- Goose Island Lemonade Shandy

**SPECIALTY MULES**
- London | Moscow | Dublin

**Bloody Mary**
- Hot & Spicy
- Traditional

**Sangria**
- House Recipe
- Ask for today’s selection

**Margaritas**
- Traditional
- Strawberry
- Jalapeno
- Wild Berry

**Spiked Lemonade**
- Tito’s Vodka and freshly squeezed lemonade

**Mojitos**
- Classic
- Wild Berry

**The Weftald**
- A twist on the traditional mushroom swiss burger; our house burger layered with grilled portobello mushroom, caramelized onion and melted swiss cheese 12

**The Veggie West**
- A mixture of black beans, bell pepper and seasonings created in house and finished off with guacamole and chipotle mayo 10

**Two-Handed Sandwiches**

**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 10.5

**Philly Cheesesteak**
- Sliced flank steak, grilled onion, red and green pepper, portobello mushroom and melted provolone cheese then smothered in white queso 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

**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 10.5

**The Reuben**
- Corned beef, sauerkraut, Swiss cheese and JP’s house sauce between slices of toasted marble rye 10.5

**WINE | BY THE GLASS OR BOTTLE**

**Whites**
- Bosc d’Ale, Moscato
- Kendall-Jackson, Chardonnay
- Line 39, Pinot Grigio
- Sean Minor, Sauvignon Blanc
- Kim Crawford, Rosé

**Reds**
- Commuter Cuvée, 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.