### Small Plates

| Item                                      | Price
|-------------------------------------------|-------
| Quesadilla                               | 8
| NACHOS                                   | 8
| Chicken Tenders & Parmesan Truffle Fries | 10.5
| Mediterranean Hummus                     | 7.5
| Fresh Greens                             | 8
| Caesar                                   | 8
| Buffalo Bleu                             | 12
| Farmhouse                                | 9
| Chicken Cobb                             | 11
| House-Made Dressings                     | 10.5
| Soup                                     | 4

### Wraps

| Item                                      | Price
|-------------------------------------------|-------
| JP’s Signature Hummus, grilled portobello mushroom, lettuce, red onion, tomato, cucumber and house-made balsamic vinagrette | 9.5
| Chicken Caesar                           | 9
| Chipotle Steak                           | 11.5
| Buffalo Chicken                          | 11.5
| Mediterranean                            | 10.5

### From the Skillet

| Item                                      | Price
|-------------------------------------------|-------
| 1863 JP’s original house-made mac+cheese  | 8
| The Sauce                                | 2
| The Fancy S2                              | 2
| The Fancy S3                              | 3
| The Fancy S4                              | 4
| 2012 mac+cheese topped with hand-breaded buffalo chicken | 11
| 2016 mac+cheese with flame-grilled steak, bell pepper, portobello mushroom and a drizzle of chipotle ranch | 13

### Specialty Pizzas

| Item                                      | Price
|-------------------------------------------|-------
| Margherita                                | 7
| Meat Lover’s                              | 11
| Pepperoni & Cheese                        | 8

### Soup

| Item                                      | Price
|-------------------------------------------|-------
| 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; 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.
### Signature Burgers

<table>
<thead>
<tr>
<th>Choice of one side</th>
<th>JP’s signature house-made pretzel bun (gluten-free bun available upon request)</th>
<th>lettuce, tomato, red onion and pickle available upon request</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>all burgers cooked to a minimum temperature of 155°F (medium-well) *</td>
<td>grilled chicken breast substituted upon request</td>
</tr>
</tbody>
</table>

**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
- **The Cheesies** | American, cheddar, Swiss, pepper jack, provolone, gorgonzola crumbles
- **The Sauce** | Barbecue, JP’s sauce, Buffalo, chipotle mayo
- **The Fancy 3** | Applewood smoked bacon, guacamole, portobello mushroom, sauerkraut

**The Goodnow**
Our award-winning burger, featuring pepper jack cheese, pico de gallo, battered and fried banana peppers and chipotle mayo 12

**THE WEFALD**
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 12.5

**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

**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

<table>
<thead>
<tr>
<th>Choice of one side</th>
<th>Gluten-free bun available upon request</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>CRANBERRY CHICKEN SALAD SANDWICH</strong></td>
</tr>
<tr>
<td></td>
<td>made fresh in house with diced chicken, cranberries, basal and mayo, and topped with applewood smoked bacon, lettuce, tomato and red onion on toasted sourdough bread 10.5</td>
</tr>
<tr>
<td></td>
<td><strong>PHILLY CHEESESTEAK</strong></td>
</tr>
<tr>
<td></td>
<td>sliced flank steak, grilled onion, red and green pepper, portobello mushroom and melted provolone cheese then smothered in white queso 11</td>
</tr>
<tr>
<td></td>
<td><strong>CUBAN</strong></td>
</tr>
<tr>
<td></td>
<td>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 bread hoagie 11</td>
</tr>
<tr>
<td></td>
<td><strong>TOWER CLUB</strong></td>
</tr>
<tr>
<td></td>
<td>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</td>
</tr>
<tr>
<td></td>
<td><strong>THE REUBEN</strong></td>
</tr>
<tr>
<td></td>
<td>Corned beef, sauerkraut, Swiss cheese and JP’s house sauce between slices of toasted marble rye 10.5</td>
</tr>
</tbody>
</table>

### Sides

| **JP’S SEASONED TATER TWISTS** | Seasoned, beer-battered fried potatoes |
| **SWEET POTATO FRIES** | Thin-cut sweet potatoes, dusted with powdered sugar |
| **JP’S CHIPS** | Housemade, deep-fried potato slices |
| **ONION RINGS** | FRESH FRUIT |
| **HOUSE SALAD** | CAESAR SALAD |
| **CUP OF SOUP** |

## 5 Kids’ Menu

**12 & UNDER**
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**

**CHEESE QUESADILLA**

#### Side Menu

<table>
<thead>
<tr>
<th><strong>KIDS’ SIDES</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fries, sweet potato fries, fruit, onion rings, mott’s apple sauce</td>
</tr>
</tbody>
</table>

### Drink Menu

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

**BOTTLES | CANS**
- KC Bier Dunkel
- KC Pils
- KC Bavarian Weiss
- Stella Artois
- Busch Light
- Tallgrass Buffalo Sweat
- Tallgrass 8 Bit Pale Ale
- Three Rings Brewery Vertigo IPA
- Alaskan Hawks Eye IPA
- Heineken
- Bell’s Two Hearted IPA
- Coors Light
- Boulevard Wheat
- Truly Iced Tea
- Hive
- Dove & Danni Apple Cider
- Warbird Irish Red

**SPIKED LEMONADE**
- Tito’s Vodka and freshly squeezed lemonade |
- Mojoitos 7 |
- Classic | Wild Berry

**WINE | BY THE GLASS OR BOTTLE**

### Whites
- Baco Dlla Nei, Moscato
- Kendall-Jackson, Chardonnay
- Robert Mondavi, Pinot Grigio
- Seán Minor, Sauvignon Blanc
- Kim Crawford, Rosé

### Reds
- Commuter Cuvée, Pinot Noir
- Boom Town, Merlot
- Boom Town, Cabernet Sauvignon
- Bodega La Flor, Malbec

**Bloody Mary 7**
- London | Moscow | Dublin

**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

**Sangria 6**
- Hot & Spicy | Traditional

**Margaritas 7**
- Traditional | Strawberry | Jalapeno

**Mules 7**
- London | Moscow | Dublin

**Mint Julep 8**
- Buffalo Trace Straight Kentucky Bourbon, Simple Syrup, Muddled Fresh Mint

**Cape Codder 6.5**
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**Mules 7**
- London | Moscow | Dublin

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**Sangria 6**
- Hot & Spicy | Traditional

**Margaritas 7**
- Traditional | Strawberry | Jalapeno

**Mules 7**
- London | Moscow | Dublin

**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

### Speciality
- **Mules 7**
  - London | Moscow | Dublin
- **Bloody Mary 7**
  - Hot & Spicy | Traditional
- **Sangria 6**
  - House Recipe
- **Margaritas 7**
  - Traditional | Strawberry | Jalapeno
- **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

**Wine**
- **Whites**
  - Baco Dlla Nei, Moscato
  - Kendall-Jackson, Chardonnay
  - Robert Mondavi, Pinot Grigio
  - Seán Minor, Sauvignon Blanc
  - Kim Crawford, Rosé

**Reds**
- **commuter cuvé, pinot noir**
- **boomtown, merlot**
- **boomtown, cabernet sauvignon**
- **bodega la flor, malbec**

### Indications
- **GS** indicates a gluten-sensitive menu item
- **GS** indicates a JP’s house favorite
- **NS** indicates a nut-sensitive menu item
- **RF** indicates a 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.

### Notes
- 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.