**SMALL PLATES**

**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 & PARMESEAN 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

**FRESH GREENS**

**CAESAR**
crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing 8
add grilled chicken 3
sub flame-grilled steak 4

**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 12

**FARMHOUSE**
baby spinach mixed with fresh greens and topped with feta cheese, fresh blueberries and strawberries, candied pecans and our house honey-lime vinaigrette 9
add grilled chicken 3
sub flame-grilled steak 4

**CHICKEN COBB**
spring mix topped with chopped applewood smoked bacon, grilled chicken, cherry tomatoes, hard-boiled egg, gorgonzola crumbles, seasoned croutons and your choice of dressing 11
sub flame-grilled steak 1

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

**S O U P**
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.

**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

**CHIPOTLE STEAK**
garlic-herbed angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle ranch dressing 11.5

**BUFFALO CHICKEN**
garlic-grilled chicken drizzled with buffalo sauce and combined with spring mix, gorgonzola cheese, tomato, red onion and house-made ranch dressing 11

**MEDITERRANEAN**
grilled lamb and beef slices, JP’s signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house-made cucumber sauce 10.5

**F R O M T H E S K I L L E T**
every order made from scratch with a flavorful blend of cheeses and elbow macaroni, then finished with a breadcrumbs crust

**2013**
JP’s original house-made mac+cheese 8

**2016**
mac+cheese with flame-grilled steak, bell pepper, portobello mushroom and a drizzle of chipotle ranch 13

**S P E C I A L T Y P I Z Z A S**
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, asage 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, asage and mozzarella cheese with our house marinara sauce 11

**PEPPERONI & CHEESE**
a blend of asage, mozzarella and cheddar over our house marinara, topped with pepperoni 8
**S I G N A T U R E  B U R G E R S**

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)
greened 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.

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**$5 K I D S ’  M E N U**

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

**T W O - H A N D E D  S A N D W I C H E S**

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

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**S I D E S  |  4**

JP’S SEASONED TATER TWISTS
seasoned, beer-batter fried potatoes

SWEET POTATO FRIES
thin-cut sweet potatoes, dusted with powdered sugar

JP’S CHIPS
house-made, deep-fried potato slices

ONION RINGS
FRESH FRUIT
HOUSE SALAD
CAESAR SALAD
CUP OF SOUP

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**D R I N K  M E N U**

**THE JP’S 10**
THE CHEESES | american, cheddar, swiss, pepper jack, provolone, gorgonzola crumbles
THE SAUCE | barbecue, JP’s sauce, buffalo, chipotle mayo
THE FANCY 32 | applewood smoked bacon, guacamole, portobello mushroom, sourkrout

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**

choice of one side, gluten-free bun upon request

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

**SIDES | 4**

**JP’S SEASONED TATER TWISTS**
seasoned, beer-batter fried potatoes

**SWEET POTATO FRIES**
thin-cut sweet potatoes, dusted with powdered sugar

**JP’S CHIPS**
house-made, deep-fried potato slices

**ONION RINGS**

**FRESH FRUIT**

**HOUSE SALAD**

**CAESAR SALAD**

**CUP OF SOUP**

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**W I N E  |  B Y  T H E  G L A S S  O R  B O T T L E**

**WHITES**
bosc, d’orsay, moscato
kendall/jackson, chardonnay
robert mondavi, pinot grigio
sean minor, sauvignon blanc
kim crawford, rosé

**REDS**
commuter cavea, pinot noir
boulevard, merlot
boulevard, cabernet sauvignon
bodega la flor, malbec

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**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**

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**BEER ON TAP**
bud light
kona big wave golden ale
blue moon belgian white
odell ipa

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**TWO-HANDED SANDWICHES**

choice of one side, gluten-free bun upon request

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**S I D E S  |  4**

**JP’S SEASONED TATER TWISTS**
seasoned, beer-batter fried potatoes

**SWEET POTATO FRIES**
thin-cut sweet potatoes, dusted with powdered sugar

**JP’S CHIPS**
house-made, deep-fried potato slices

**ONION RINGS**

**FRESH FRUIT**

**HOUSE SALAD**

**CAESAR SALAD**

**CUP OF SOUP**

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**W I N E  |  B Y  T H E  G L A S S  O R  B O T T L E**

**WHITES**
bosc, d’orsay, moscato
kendall/jackson, chardonnay
robert mondavi, pinot grigio
sean minor, sauvignon blanc
kim crawford, rosé

**REDS**
commuter cavea, pinot noir
boulevard, merlot
boulevard, cabernet sauvignon
bodega la flor, malbec

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**W H I T E S**

**R E D S**

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**INDICATES A MEAL WITHOUT GRAIN PRODUCTS**

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**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.**

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**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.**