SMALL PLATES

JPs Trio 9 | Fire-Roasted Salsa 5 | Guacamole 5 | Refills $2
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

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
dill 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

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.

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
tiny sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing 10

Chipotle Steak
garden-certified Angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle
ranch dressing 11.5

Buffalo Chicken
flame-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

From the Skillet
every order made from scratch with a flavorful blend of cheeses and elbow macaroni, then finished with a breadcrumb crust

1863
JP’s original house-made mac+cheese 8
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 11

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, asiago 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 asago, mozzarella and cheddar over our house marinara, topped with pepperoni 8
**Signature Burgers**

Choice of one side, gluten-free bun upon request

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)*
- 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**

- **The Cheeses** | american, cheddar, swiss, pepper jack, provolone, gorgonzola crumbles
- **The Sauce** | barbecue, JP's sauce, bbq, chipotle mayo
- **The Fancy $2** | applewood smoked bacon, gauamole, portabella 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 portabella 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

**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, portabella mushroom and melty 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

**Sides | 4**

- **JP's Seasoned Tater Twists**
  - Seasoned, beer-battered 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**

**$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**

**Kids' Sides**

- Fries, sweet potato fries, fruit, onion rings, mott's apple sauce

**Drink Menu**

**Beer on Tap**

- Bud Light
- Kona Big Wave Golden Ale
- Blue Moon Belgian White
- Warbeard Irish Red
- Odell Mt. Standard IPA

**Wines**

**By the Glass or Bottle**

**Whites**

- Bosc d'ile rei, moscato
- Kendall Jackson, chardonnay
- Robert Mondavi, pinot grigio
- Seam Minor, sauvignon blanc
- Kim Crawford, rosé

**Reds**

- Cameron cuvee, pinot noir
- Boomtown, merlot
- Boomtown, cabernet sauvignon
- Bodega la flor, 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.

(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.

* indicates a gluten-sensitive menu item

** indicates a meatless menu item

** indicates a JP's house favorite

01/22/21