**SHARED PLATES**

**JP’S TRIO 9**
- House-made corn tortilla chips served with fire-roasted salsa, guacamole and queso

**FIRE-ROASTED SALSA 5**

**QUESO 5**

**GUACAMOLE 5**
- Refills: $2
- Accompanied with bottomless house-made corn tortilla chips

**QUESADILLA**
- Garlic-herb tortilla filled with cheddar and monterey jack cheese, black beans and pico de gallo.
- Served with fire-roasted salsa, sour cream and guacamole
- Add grilled chicken or shredded pork: $3
- Add flame-grilled steak: $4

**CHICKEN TENDERS & PARMESAN TRUFFLE FRIES**
- Hand-breaded and seasoned chicken breast, served with a choice of dipping sauce: peppercorn ranch, honey mustard or barbecue: $10.5

**NACHOS**
- Freshly made tortilla chips, topped with our house queso, cheddar and monterey jack cheese, jalapenos, pico de gallo, fire-roasted salsa, sour cream and guacamole
- Add grilled chicken or shredded pork: $3
- Add flame-grilled steak: $4

**Mediterranean Hummus**
- Our signature hummus recipe served with carrots, celery, red and green peppers, cucumbers and sliced baguette: $7.5
- Add grilled or blackened salmon: $4
- Add gyro meat: $3

**Spinach & Artichoke Dip**
- A creamy and flavorful blend of spinach and artichoke hearts, melted asiago and mozzarella cheese
- Choice of tortilla chips or toasted naan: $8

**Loaded Tater Twists**
- JP’s tater twists smothered with our house queso, applewood smoked bacon, monterey jack and cheddar cheese, green onions and sour cream: $8

**GREENS**

**Caesar**
- Romaine lettuce, house croutons, asiago cheese and our house caesar dressing: $8
- Add grilled or fried chicken: $3
- Sub flame-grilled steak, grilled or blackened salmon: $4

**Farmhouse**
- Fresh greens mixed with baby spinach and topped with feta cheese, fresh strawberries, candied pecans* and blackened salmon, with our house raspberry vinaigrette: $12.5
- Sub flame-grilled steak or chicken

**Buffalo Bleu**
- Romaine, fried chicken tossed in our house buffalo topped with cherry tomatoes, red bell peppers, celery, gorgonzola cheese and pepper ranch: $12

**Chicken Cobb**
- Spring mix topped with chopped applewood smoked bacon, grilled chicken, cherry tomato, hard boiled egg, gorgonzola crumbles, seasoned croutons and your choice of dressing: $11
- Sub flame-grilled steak, grilled or blackened salmon: $1

**House-Made dressings**
- Peppercorn ranch, chipotle ranch, caesar, gorgonzola, honey mustard, balsamic vinaigrette, raspberry vinaigrette

**SOUP**
- Ask your server about today’s selection
- CUP 4 | BOWL 6
- + House or Caesar side salad 4

**Wraps**
- Choice of one side, gluten-free tortilla upon request

**The Konza**
- JP’s signature hummus, grilled portobello mushroom, lettuce, red onion, tomato, cucumber and balsamic vinaigrette: $9.5

**Chipotle Steak**
- Grilled certified angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle ranch dressing: $11.5

**Chicken Caesar**
- Thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing: $10

**Buffalo Chicken**
- Flame-grilled chicken, buffalo sauce, spring mix, gorgonzola cheese, tomato and red onion, with ranch dressing: $11

**Southwest**
- Mixed greens tossed with chipotle ranch, pico de gallo, black beans, cheddar cheese and guacamole: $9.5

**WHAT’S THE DEAL WITH TIPPING?**

Our 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 our K-State student employees through a JP’s scholarship fund.
S I G N A T U R E  B U R G E R S

choice of one side, gluten-free bun upon request

JP’s house-made pretzel bun
lettuce, tomato, red onion and pickle available upon request
all burgers cooked to a minimum temperature of 155°F (medium well) **
grilled or fried chicken breast substituted upon request

JP’s proudly serves locally sourced 1/2 pound certified angus beef from Kansas State’s own Weber Hall and served on JP’s signature pretzel bun.

DO YOU KNOW THE YEARS?

THE JPN’S 10
THE CHEESES | american, cheddar, swiss, pepper jack, gorgonzola rumbles, provolone
THE SAUCE | barbecue, buffalo, or chipotle mayo
THE FANCY S2 | applewood smoked bacon, fried egg, guacamole, grilled onions, portobello mushroom

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

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

THE HAYMAKER
this classic burger is topped with cheddar cheese, deep-fried jalapeños and onion strips, then drizzled with barbecue sauce

THE JARDINE
double beef patty layered with pepper jack cheese and piled high with pulled pork, then drizzled with barbecue sauce. finished with a tower of onion rings

THE GOODNOW
our award-winning burger topped with pepper jack cheese, pico de gallo, fresh battered and fried banana peppers, chipotle mayo

THE PUTNAM
beef patty smothered with melted swiss cheese, sauerkraut and JP’s house sauce

THE IMPOSSIBLE WEST
impossible burger patty, chipotle mayo and guacamole

TWO - HAN 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 by blending diced chicken, cranberries, basil and mayo; completed with applewood smoked bacon, lettuce, tomato and red onion on toasted sourdough bread

BLT
applewood smoked bacon, lettuce, tomato and mayo on toasted sourdough

PHILLY CHEESESTEAK
flame-grilled steak sautéed with grilled onions, mushrooms, and red and green peppers, then topped with melted provolone cheese and served with a side of chipotle mayo

TOWER CLUB
Roasted turkey, smoked ham, applewood smoked bacon, cheddar cheese, lettuce, tomato and red onion on toasted sourdough with choice of mayo, honey mustard or chipotle mayo

BLACKENED SALMON BLT
Fresh, hand-cut blackened salmon, applewood smoked bacon, chipotle mayo, lettuce and tomato on a toasted ciabatta bun

GYRO
Grilled lamb and beef gyro slices, hummus, baby greens, tomato, red onion and cucumber sauce on flatbread

CUBAN
JP’s version of the traditional Cuban sandwich — seasoned and dry-rubbed pork roasted in house and layered with smoked ham, swiss cheese and sliced pickle, with a touch of yellow mustard spread on a toasted sourdough hoagie

THE REUBEN
Cured beef, sauerkraut, swiss cheese and JP’s house sauce between slices of toasted marble rye

FALAFEL FLATBREAD
Deep-fried and seasoned ground chickpea balls, spring mix, tomato, red onion and cucumber sauce on flatbread

Sid e s | 4

FRESH FRUIT
HOUSE SALAD
CAESAR SALAD
CUP OF SOUP

J P’S SEASONED TATER TWISTS
seasoned beer-battered fried potatoes

SWEET POTATO FRIES
thin-cut sweet potato fries dusted with powdered sugar

J P’S CHIPS
house-made, deep-fried potato slices

SEASONAL STEAMED VEGETABLES

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-sensitivity guests.

* 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.

Weather residence hall opened.

K-State won the Big 12 Championship title in football, basketball and baseball.

K-State played its first-recorded football game.

Kansas State University was founded as the first land-grant university in Kansas.

Every order is made from scratch with a flavorful blend of cheeses and elbow macaroni, finished with a breadcrumb crust.

indicates a gluten-sensitive menu item

indicates a meatless menu item

indicates a JP’s house favorite

10.5
12.5
9.5