STARTERS

POUTINE | $8.95
Hand-crafted tater-tots coated in herbs and parmesan cheese and topped with house-made ketchup and smothered in cheddar cheese
ADD CRISPY PORK BELLY $5 | ADD FRIED EGGS $3.5

AHI TUNA POKE | $10.95
Ahi tuna with a spicy-sweet dressing, layered with fresh mango, cucumber and red onion, served on wonton chips

KSU CHARCUTERIE BOARD | $13.5 | $17.5
A rotating assortment of local and imported meats and cheeses, grilled baguette and olive tapenade

UNION STATION TRIO | $8.5
IPA sauce, JP’s roasted salsa, and guacamole dusted with brisket powder, served with fresh tortilla chips

5 STREET TACOS | $10.95
One soft-harvested flour 2 corn tortillas filled with smoked pulled pork and pico de gallo, 2 corn tortillas filled with charred chicken and mango-citrus slaw, and 1 corn tortilla filled with grilled shrimp and mango-citrus slaw, all topped with avocado-lime crema

ADD CHICKEN $2.95
SUB SHRIMP $1

SALADS

HOUSE-MADE DRESSINGS
CAESAR | $8.95
crisp romaine, shaved parmesan cheese, croutons, black pepper, house caesar and caesar dressing ADD CHICKEN $2.95

SUNFLOWER SALAD | $11.95
roasted root vegetables (beets, carrots, sweet potatoes and yukon potatoes), heirloom cherry tomatoes, crispy chickpeas, roasted Garlic cream cheese, white cheddar, caraway havarti and gruyère on rustic sourdough bread

THE HERBIVORE | $10.75
roasted root vegetables, heirloom carrots, sweet potatoes and yukon potatoes, heirloom cherry tomatoes, crispy chickpeas, roasted garlic cream cheese, white cheddar, caraway havarti and gruyère on crispy brown bread

PUB SALAD | $12.95
A hearty helping of romaine topped with smoked brisket, roasted corn, heirloom cherry tomatoes, house cut chicken breast, bacon, fried jalapeños and ranch dressing

SMALL SALAD | $5.95
caesar in house ADD CRISHERS 10-25

BRICK OVEN PIZZA

hand-crafted artisan crust finished with herb-infused olive oil (serves 2-3)

THE SMOKEHOUSE | $15.5
house barbecue sauce, your choice of pulled pork or chicken, red onion, bacon and mango
SUB BRISKET FOR $2

1863 | $15.95
carrot-glazed brisket, kalamata olive, wild mushroom, roasted garlic, cream cheese, fresh mozzarella, cheese blend and arugula, topped with red wine reduction

GYRO | $16.95
gyro meat seasoned with mediterranean herbs, red onion, tomato, fresh mozzarella cheese and cucumber relish sauce

THE MEATHATTAN | $17.95
pepperoni, house-smoked pork belly, prosciutto, and cheese blend

JUST CHEESE, PLEASE | $13.25
a 5-cheese blend over our house-made sauce

PEPPERONI | $13.95
our past choice, please plus pepperoni

VEGGIE | $14.95
mushrooms, red onion, bell pepper and black olive

FROM THE SMOKER

everything from the smoker served with our 3 house barbecue sauces

UNION STATION BBQ | | JALAPENO BLUEBERRY | CAROLINA HEAT

SANDWICH | $10.5
Choose from brisket, pulled pork or pulled chicken, served with housecut fries

PLATTER | $14.95
your choice of 2 smoked meats, smoked baked beans, jicama slaw, and salad combined with chipotle honey butter

K-STATE FAMILY MEAL | $43.95
your choice of 4 family-sized smoked meats, smoked baked beans, jicama slaw, and sides combined with chipotle honey butter, plus your choice of 2 side dishes

HOT OFF THE PRESS!

everything from the smoker served with our 3 house barbecue sauces

UNION STATION MAC AND CHEESE WITH WHITE CHEDDAR SAUCE

UNION STATION MAC AND CHEESE WITH WHITE CHEDDAR SAUCE

PREMIUM SIDES | $4.5

KANSAS SOURCHUM INFUSED WITH CHERRIES AND BASIL

SUMMARY STICKER

ROASTED VEGETABLES (acts), sweet potatoes, carrots and yuca; potato top, finished with garlic-infused olive oil and seasoned with salt and pepper

GOURMET PUB BURGERS

all burgers made with one-half pound Kansas-farmed certified angus beef from Weber Hall and served with lettuce, tomato, onion, pickles and choice of standard side

UPGRADE TO A PREMIUM SIDE FOR $5

UNION STATION MAC AND CHEESE WITH WHITE CHEDDAR SAUCE

ADD CRISPY PORK BELLY $5 | ADD FRIED EGG $3.5

THE STATION BURGER | $10.5
your choice of cheese: cheddar, pepper jack, american, blue cheese curdles, caraway or pepper jack

THE ITALIANO | $13.5
a burger piled high with pulled pork, cheddar cheese, fried jalapeños and topped with blueberry barbecue sauce

THE WEFALD | $11.5
a burger that starts with a classic combo of hickory-smoked bacon and american cheese, then rises to the next level as it’s topped with our house-made mac and cheese, served on our union station pub bun

THE VEGGIE WEDGE | $9.95
chef’s recipe: a mound of black beans, bell pepper and seasonings, then finished with a drizzle of chipotle mayo

THE MOODY BLUES BURGER | $11.5
moody blues smoked blue cheese, roasted wild mushrooms and caramelized onions

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KANSAS TERRITORY: WASHINGTON, KANSAS

Nestled in the heart of the Midwest, Kansas Territory Brewing Co. was founded with the intent to bring the small-town values of hard work and attention to detail to each of our handcrafted beers. With eight different varieties offered— from Loessmire Stout to Apeole Ale—we invite you to open a beer and sample the blend of small-town spirit and state-of-the-art brewing techniques.

THREE RINGS: MICHIGAN, KANSAS

Our 12th great-grandfather, Berend Brauer, was the brewmaster in Embick, Germany, during the early 1500s. It is documented that Martin Luther’s favorite beer was that from Embick. Legend states that he had a grand stein with “three rings” around it that he started holding for the 10 Commandments, the Creed and the Lord’s Prayer. He boasted that he could encompass all three with one ease while drinking beer out of his grand, “three ringed” stein. This vision of Martin Luther enjoying our great-grandfather’s beer from his three-ringed stein is the basis to our nomenclature. Three Rings Brewery strives to create beers that are unique, flavorful and of the highest quality.

WALNUT RIVER: EL DORADO, KANSAS

If ever a story were published on how Walnut River Brewing Co. began, it might be titled “How to start a brewery on Co-op,” or as we’ve called it on more than one occasion, “This Old Brewery,” as we had no Norm Abram working alongside us. Everything unapologetically screams “Kansas” when you step into the brewery. That passion we have for our home state also drives us to use quality ingredients in our brewing. Many Kansans work hard and expect quality, and Walnut River Brewing Company is no different.

TALLGRASS: MANHATTAN, KANSAS

Tallgrass Brewing Company was founded by Jeff Gill in 2007 with the goal of bringing quality craft beers to the Midwest. Located near the Flint Hills in Manhattan, Kansas, Tallgrass now offers a full line of award-winning, world-class craft beers. In 2015, Tallgrass moved into a new 60,000-square-foot facility, establishing it as a major regional brewery. Through its Grain-to-Glass program, the brewery is dedicated to providing consistently remarkable beers by emphasizing quality in every aspect of production.

Our story

Union Station by JP’s began with the idea of creating a special place where the K-State loyal could come together for a great dining experience. Union Station by JP’s, like the original JP’s Sports Grill in the Jukin Apartments community, is a place for the entire community to gather and relax. Students, staff, faculty, and fans of food and drink from Manhattan and beyond. We welcome you to this spot that you’ll love full well. The menu was designed to showcase some of the very best craft and import-style products from Village Tree (raft) and Craft Hill (craft). Union Station by JP’s is the first gastropub of Kansas State University as well as in the Manhattan community. What’s a gastropub, you ask? Fast and formal, it’s a pub. At Union Station, visitors can choose from 16 local and national beers, two wines and two house-crafted cocktails—all on tap!

The “gastropub” prefix tells you that this special restaurant is more than just drinks. Gastropubs serve high-quality food, too, and our chefs have developed a menu that will bring together the best of both worlds. We hope you enjoy it!