

SMALL PLATES

FIRE-ROASTED SALSA 5

QUESO 5

GUACAMOLE 5

accompanied with bottomless house-made corn tortilla chips

NACHOS

freshly made tortilla chips, topped with our house queso, cheddar and monterey jack cheese, 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-breaded ahand-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 peppers, cucumbers and pretzel crostini 7.5

add gyro meat 3

GREENS

CAESAR

crisp romaine lettuce, garlic croutons, asiago cheese and our house ceasar dressing 8

add grilled or fried chicken 3

sub flame-grilled steak 4

BUFFALO BLEU

romaine, fried chicken tossed in our house buffalo topped with cherry tomatoes, red bell peppers, celery, gorgonzola cheese and peppercorn 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 1

HOUSE-MADE DRESSINGS

Peppercorn ranch, Caesar, gorgonzola, honey mustard and red wine vinaigrette



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.

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 (GS)

THE KONZA

JP's signature hummus, grilled portabello mushroom, lettuce, red onion, tomato, cucumber and balsamic vinaigrette 9.5

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

MEDITERRANEAN

grilled lamb and beef slices, JP's signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house cucumber sauce 10.5

FROM THE SKILLET

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

1863

JP's original house-made mac+cheese 8

add applewood smoked bacon or

portobello mushroom 2

add grilled chicken or shredded pork 3

add flame-grilled steak 4

2012

mac+cheese topped with fried buffalo chicken 11

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 blend on a basil pesto sauce 7

add applewood smoked bacon or portabello mushrooms 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 on our house-made marinara sauce 11

PEPPERONI & CHEESE

A blend of asiago, mozzarella and cheddar on our house marinara topped with pepperoni 8

SIGNATURE BURGERS

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 chicken breast substituted upon request

JP's proudly serves locally sourced ½ pound certified angus beef from Kansas State's own Weber Hall and served on JP's signature pretzel bun.

THE JP'S 10

THE CHEESES | american, cheddar, swiss, pepper jack, gorgonzola crumbles

THE SAUCE | barbecue, JP's sauce, buffalo, chipotle mayo

THE FANCY \$2 | applewood smoked bacon, guacamole, portabello mushroom, sauerkraut

THE GOODNOW

our award-winning burger topped with pepper jack cheese, pico de gallo, fresh battered and fried banana peppers, 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 by topping it with our house mac and cheese 12.5

THE VEGGIE WEST

A mixture of black beans, bell peppers and seasonings created in house, then finished off with guacamole and chipotle mayo 10

SIDES | 4

JP'S SEASONED TATER TWISTS

seasoned, beer-battered fried potatoes

SWEET POTATO FRIES

thin cut sweet potato dusted with powdered sugar

JP'S CHIPS

house-made, deep-fried potato slices

FRESH FRUIT

HOUSE SALAD

CAESAR SALAD

CUP OF SOUP

\$5 KID'S MENU

12 & UNDER

all kid's meals include a soft drink and choice of one side milk or juice \$1.5

MAC AND CHEESE

MINI CORN DOGS

CHICKEN TENDERS

GRILLED CHEESE SANDWICH

CHEESE QUESADILLA

SMUCKER'S PB&J UNCRUSTABLES® (CLUB SIZE)

choice of grape or strawberry

KID'S SIDES

fries, sweet potato fries, fruit, tortilla chips and salsa, mott's® apple sauce

TWO-HANDED SANDWICHES

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 10.5

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 11

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 10.5

THE REUBEN

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

DRINK MENU

BEER ON TAP

Bud Light

Kona Big Wave Golden Ale

Blue Moon Belgain White

Tallgrass 8-BIT Pale Ale

Odell Mt. Standard IPA

BOTTLES | CANS

KC Bier Dunkel

KC Bier Pils

KC Hefe-Weizen

Michelob Ultra

Stella Artois

Walnut River Warbeard Irish Red

Tallgrass Buffalo Sweat

Three Rings Brewery Vertigo IPA

Three Rings Brewery Wanderlust

Scottish Red

Alaskan Kolsch

Coors Light

Boulevard Wheat

Mother's Brewing Lil' Helper IPA

Salt City Amber Ale

SPECIALTY

MULES \$7

London | Moscow | Dublin

BLOODY MARY \$7

hot & spicy | traditional

SANGRIA \$6

House Recipe

ask for today's selection

MARGARITAS \$7

traditional | strawberry

jalapeno | Wild Berry

SEASONAL PUNCH \$6

house recipe

ask for today's selection

WINE | BY THE GLASS OR BOTTLE

WHITES

Bosc D'la Rei, Moscato

Kendall-Jackson, Chardonnay

Robert Mondavi, Pinot Grigio

Sean Minor, Sauvignon Blanc

Kim Crawford, Rose

REDS

Commuter Cuvee, Pinot Noir

Boomtown, Merlot

Boomtown, Cabernet Sauvignon

Bodega La Flor, Malbec

 indicates a gluten-sensitive menu item

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 meatless menu item

 indicates a JP's house favorite

* 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.