



LET'S BEGIN

JP'S TRIO 9.75
FIRE-ROASTED SALSA 6
QUESO 6

GUACAMOLE 6
REFILLS \$3
served 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, guacamole and house-made corn tortilla chips **8**
the fancy \$3 | grilled chicken or shredded pork *the fancy \$4* | flame-grilled steak

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**
the fancy \$3 | grilled chicken or shredded pork *the fancy \$4* | flame-grilled steak

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 **11**

MEDITERRANEAN HUMMUS

our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crostini **8**
the fancy \$3 | gyro meat or grilled chicken

SPINACH ARTICHOKE DIP

a creamy and flavorful blend of spinach and artichoke hearts, melted asiago and mozzarella cheese served with corn tortilla chips **8**

FRESH GREENS

CAESAR

crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing **8**
the fancy \$2 | applewood smoked bacon *the fancy \$3* | grilled chicken
the fancy \$4 | flame-grilled steak

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**

JP'S HOUSE

mixed greens topped with sliced cucumber, cherry tomatoes, red onion, carrots and seasoned croutons **8**
the fancy \$2 | applewood smoked bacon *the fancy \$3* | grilled chicken
the fancy \$4 | flame-grilled steak

FARMHOUSE

baby spinach mixed with fresh greens and topped with feta cheese, fresh blueberries and strawberries, candied pecans and our house honey-lime vinaigrette **10**
the fancy \$2 | applewood smoked bacon *the fancy \$3* | grilled chicken
the fancy \$4 | flame-grilled steak

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 **12**
the fancy \$1 | sub flame-grilled steak

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 4.5 | **BOWL 6.5** + **HOUSE OR CAESAR SIDE SALAD 4.5**

WRAPS

choice of one side; gluten-free tortilla available upon request **65**

THE KONZA

JP's signature hummus, grilled portabello mushroom, lettuce, red onion, tomato, cucumber and house-made balsamic vinaigrette **10**

CHICKEN CAESAR

thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing **10.5**

CHIPOTLE STEAK

grilled certified angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle ranch dressing **12**

BUFFALO CHICKEN

flame-grilled chicken drizzled with buffalo sauce and combined with spring mix, gorgonzola cheese, tomato, red onion and house-made ranch dressing **11.5**

MEDITERRANEAN

grilled lamb and beef slices, JP's signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house-made cucumber sauce **11**

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 **9**
the sauce | barbecue, JP's sauce, buffalo, chipotle ranch
the fancy \$2 | applewood smoked bacon, portabello mushroom
the fancy \$3 | grilled chicken or shredded pork
the fancy \$4 | flame-grilled steak

2012

mac+cheese topped with hand-breaded buffalo chicken **12**

2016

mac+cheese with flame-grilled steak, bell pepper, portabello 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 **9**
the fancy \$2 | applewood smoked bacon, portabello mushroom
the fancy \$3 | grilled chicken or shredded pork
the fancy \$4 | flame-grilled steak

MEAT LOVER'S

pepperoni, ground beef, applewood smoked bacon, asiago and mozzarella cheese with our house marinara sauce **12**

PEPPERONI & CHEESE

a blend of asiago, mozzarella and cheddar over our house marinara, topped with pepperoni **10**

SPINACH ARTICHOKE

our creamy blend of spinach and artichoke hearts with shredded asiago and mozzarella cheese **9**
the fancy \$2 | applewood smoked bacon, portabello mushroom
the fancy \$3 | grilled chicken or shredded pork
the fancy \$4 | flame-grilled steak

SIGNATURE BURGERS

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)*

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 10.5

the cheeses | american, cheddar, swiss, pepper jack, provolone, gorgonzola crumbles

the sauce | barbecue, JP's sauce, buffalo, chipotle mayo

the fancy \$2 | applewood smoked bacon, guacamole, portabello mushroom, fried egg, sauerkraut

THE GOODNOW

our award-winning burger, featuring pepper jack cheese, pico de gallo, battered and fried banana peppers and chipotle mayo **12.5**

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 **13.5**

THE FORD

a twist on the traditional mushroom swiss burger: our house burger layered with grilled portabello mushroom, caramelized onion and melted swiss cheese **12.5**

THE VEGGIE WEST

a mixture of black beans, bell pepper and seasonings created in house and finished off with guacamole and chipotle mayo **11**

THE BOYD

cooked to perfection, this burger features applewood smoked bacon, melted gorgonzola crumbles and drizzled with our chipotle mayo sauce **12.5**

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 **10.75**

PHILLY CHEESESTEAK

sliced flank steak, grilled onion, red and green pepper, portabello mushroom and melted provolone cheese then smothered in white queso **11.5**

GYRO

grilled lamb and beef slices, our signature hummus, baby greens, tomato, red onion and cucumber sauce on naan bread **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 **11.75**

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 **11**

THE REUBEN

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

BLT

applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough **10.5**

the fancy \$2 | guacamole or fried egg

SIDES | 4.5

JP'S SEASONED TATER TWISTS | JP'S CHIPS

SWEET POTATO FRIES | 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

CHICKEN QUESADILLA

KIDS' SIDES

fries, sweet potato fries, fruit, mott's apple sauce

DRINK MENU

BEER ON TAP

bud light

kona big wave golden ale

blue moon belgian white

voodoo ranger ipa

1863 farmhouse ale exclusive

BOTTLES | CANS

kc bier dunkel

kc pils

kc hefeweizen

michelob ultra

stella artois

busch light

tallgrass buffalo sweat

tallgrass 8-bit pale ale

three rings brewery vertigo ipa

alaskan husky ipa

heineken

bell's two hearted ipa

coors light

boulevard wheat

truly punch

dave & dani apple cider

warbeard irish red

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

jalapeño | wild berry

SPIKED LEMONADE 6

tito's vodka and freshly

squeezed lemonade

MOJITOS 7

classic | wild berry

MINT JULEP 8

buffalo trace straight

kentucky bourbon, simple

syrup, muddled fresh mint

CAPE CODDER 6.5

tito's vodka, cranberry

juice, fresh lime wedge

WINE | BY THE GLASS OR BOTTLE

WHITES

bosc dla rei, moscato

kendall-jackson, chardonnay

line 39, pinot grigio

sean minor, sauvignon blanc

kim crawford, rosé

REDS

commuter cuvée, pinot noir

boomtown, merlot

boomtown, cabernet sauvignon

alma de los andes reserva, 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.