**LETS BEGIN**

**JP’S TRIO** $9.75  
FIRE-ROASTED SALSA  
QUESO 6

**GUACAMOLE 6**

**REFFILS S3**  
served with bottomless housemade 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 housemade corn tortilla chips  
the fancy S3 | grilled chicken or shredded pork  
the fancy S4 | flame-grilled steak

**NACHOS**  
freshly made tortilla chips, topped with our in-house queso, cheddar and monterey jack cheese,  
black beans, sautéed pimentos, pico de gallo, fire-roasted salsa, sour cream and guacamole  
the fancy S3 | grilled chicken or shredded pork  
the fancy S4 | 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 croutons  
the fancy S3 | 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  
the fancy S2 | applewood smoked bacon  
the fancy S3 | grilled chicken  
the fancy S4 | 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  
the fancy S2 | applewood smoked bacon  
the fancy S3 | grilled chicken  
the fancy S4 | 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

**CHICKEN COBB**  
spring mix topped with chopped applewood smoked bacon, grilled chicken, cherry tomatoes,  
hand-breaded egg, gorgonzola crumbles, seasoned croutons and your choice of dressing  
12  
the fancy S7 | 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

**THE KONZA**  
JP’s signature hummus, grilled portobello 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

**2016**  
JP’s original housemade mac + cheese  
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  
12

**SPECIALTIPIZZAS**  
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  
the fancy S2 | applewood smoked bacon, portobello mushroom  
the fancy S3 | grilled chicken or shredded pork  
the fancy S4 | 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  
the fancy S2 | applewood smoked bacon, portobello mushroom  
the fancy S3 | grilled chicken or shredded pork  
the fancy S4 | flame-grilled steak
S I G N A T U R E B U R G E R S

choice of one side
JP's signature house-made patty 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 cheese | american, cheddar, swiss, pepper jack, provolone, gorgonzola crumbles
the sauce | barbecue, JP’s sauce, buffalo, chipotle mayo
the fancy S2 | applewood smoked bacon, guacamole, portobello 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 portobello 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

T W O - H A N 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 with sliced cranberries, blueberries, 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, portobello 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 applewood 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
caramelized 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 S2 | 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

D R I N K M E N U

BEER ON TAP
bud light
kama big wave golden ale
blue moon belgian white
voodoo ranger ipa
1863 farmhouse ale exclusive

BOTTLES | CANS
kc bier dunkel
kc pils
kc hefeweizen
michibele ultra
stella artois
busch light
tallgrass buffalo sweat
tallgrass 8-bit pale ale
three rings brewery vertigo ipa
drinkman hazy ipa
heineken
bell’s two hearted ipa
coons light
boulevard wheat
truey punch
doe & dani apple cider
warbord irish red

SPECIALTY
MULES 7
kendan | moscow | dublin

BLOODY MARY 7
hot & spicy | traditional

SANGRIA 6
house recipe
ask for today’s selection

MARGARITAS 7
traditional | strawberry jalapeno | 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
bacchus, d’urville, muscato
kendall-jackson, chardonnay
line 39, pinot grigio
kendall-jackson, chardonnay
bosc dla rei, moscato
kim crawford, rosé

REDS
commuter cavea, pinot noir
boomtown, merlot
boontown, cabernet sauvignon
alma de los andes reserve, malbec

indicates a gluten-sensitive menu item
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.