**FRESH GREENS**

**CAESAR**
crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing 8
- **the fancy 52** | applewood smoked bacon **the fancy 53** | grilled chicken
- **the fancy 54** | 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 52** | applewood smoked bacon **the fancy 53** | grilled chicken
- **the fancy 54** | flame-grilled steak

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

**MEDITERRANEAN HUMMUS**
our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crackers 8
- **the fancy 53** | gyro meat or grilled chicken

**MEDITERRANEAN UNESCO**
hand-cut chicken breast, seasoned and breaded served with a choice of dipping sauce: peppercorn ranch, honey mustard or barbecue 11

**QUESADILLA**
- **the fancy 53** | grilled chicken or shredded pork **the fancy 54** | flame-grilled steak

**CHICKEN TENDERS & PARMESAN TRUFFLE FRIES**
- **the fancy 53** | grilled chicken or shredded pork **the fancy 54** | flame-grilled steak

**SOUP**
ask your server about today’s selection
- **CUP 4.5** | BOWL 6.5 | + HOUSE OR CAESAR SIDE SALAD 4.5

**HOUSE-MADE DRESSINGS**
peppercorn ranch, caesar, honey-lime vinaigrette, gorgonzola, honey mustard, red wine vinaigrette, balsamic vinaigrette

**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)

**J.P.’S TRIO 9.75**
FIRE-ROASTED SALSA & QUESO 6

- **the fancy 53** | grilled chicken or shredded pork **the fancy 54** | flame-grilled steak

**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

**NACHOS**
- **the fancy 53** | grilled chicken or shredded pork **the fancy 54** | flame-grilled steak

**FRESH GREENS**
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, J.P.’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
- **the fancy 53** | barbecue, J.P.’s sauce, buffalo, chipotle ranch
- **the fancy 54** | flame-grilled steak

**2012**
mac+cheese topped with hand-breaded buffalo chicken 12

**2016**
mac+cheese with flame-grilled steak, bell pepper, portobello mushroom and a drizzle of chipotle ranch 13

**THE KONZA**
J.P.’s signature hummus, grilled portobello mushroom, lettuce, red onion, tomato, cucumber and house-made balsamic vinaigrette 10

**CHICKEN CAESAR**
- **the fancy 53** | grilled chicken or shredded pork **the fancy 54** | flame-grilled steak

**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, J.P.’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

**MARGHERITA**
nixed green, fresh tomato, mozzarella and a basil pesto sauce
- **the fancy 52** | applewood smoked bacon, portobello mushroom
- **the fancy 53** | grilled chicken or shredded pork
- **the fancy 54** | 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 52** | applewood smoked bacon, portobello mushroom
- **the fancy 53** | grilled chicken or shredded pork
- **the fancy 54** | flame-grilled steak

**THE KONZA**
J.P.’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, J.P.’s signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house-made cucumber sauce 11
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 52 | 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 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, 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 our kitchens. The menu items featuring this symbol have been or can be modified for our gluten-sensitive guests.

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

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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 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, 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 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
cured 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

W I N E  |  B Y  T H E  G L A S S  O R  B O T T L E

WHITES
bascaula rei, mascato
kendalljackson, chardonnay
line 39, pinot grigio
sean mini, sauvignon blanc
kim crawford, rose

REDS
pinot project, pinot noir
chateau ste. michelle, merlot
bogle, cabernet sauvignon
alma de los andes reserve, malbec

BEER ON TAP
bud light
kona big wave golden ale
blue moon belgian white
dave & dani apple cider

SPIKE LEMONADE 6
tito’s vodka and freshly squeezed lemonade

MOJITOS 7
calypso | blueberry

CUCUMBER FIZZ 7
kettle one vodka, st. germain elderflower liqueur, fresh lemon juice, simple syrup and soda water

CABE CODDER 6.5
tito’s vodka, cranberry juice, fresh lime wedge

DRINK MENU

$5 KIDS’ MENU

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

BOTTLES | CANS
kr. bier dunkel
kr. pils
kr. hefeweizen
michelob ultra
stella artois

DRINK MENU

$5 KIDS’ MENU

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

BOTTLES | CANS
kr. bier dunkel
kr. pils
kr. hefeweizen
michelob ultra
stella artois

GRILLED CHEESE SANDWICH

mac+cheese   |   mini corn dogs

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

SPECIALTY
mules 7

bloody mary 7

sangria 6

margaritas 7

mojitos 7

beer on tap

bud light
kona big wave golden ale
blue moon belgian white
dave & dani apple cider

spirited lemonade 6
tito’s vodka and freshly squeezed lemonade

mojitos 7

classic | blueberry

goblet red

shop for today’s selection

beer on tap

bud light
kona big wave golden ale
blue moon belgian white
dave & dani apple cider

spirited lemonade 6
tito’s vodka and freshly squeezed lemonade

mojitos 7

classic | blueberry

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