

FRESH INSPIRATIONS

HOUSE-MADE DRESSINGS

caesar, strawberry vinaigrette, ranch
all large salads served with bread

☉ SUNFLOWER SALAD | \$11.95

crisp romaine, strawberries, mandarin oranges, blueberries, grapes, candied pecans**, blueberry stilton cheese and smoked chicken; served with strawberry vinaigrette

CAESAR | \$8.95 | \$5.95

crisp romaine, shaved parmesan cheese, cracked black pepper, house croutons and caesar dressing | ADD CHICKEN OR PORK FOR \$3

PUB SALAD | \$12.95

a hearty helping of romaine topped with smoked brisket, roasted corn, cherry tomatoes, white cheddar cheese curds, bacon and ranch dressing

BOSCO'S BOWL | \$8.95

a generous entrée-size portion of our chef-inspired soup specials; a tribute to Dr. Pat Bosco for his unwavering support of JP's restaurants and student staff

SOUP AND SALAD | \$8.95

our soup of the day and house salad

SMALL SALAD | \$5.95

house salad | ADD CHICKEN OR PORK FOR \$3

ARTISAN SANDWICHES

served with choice of standard side | UPGRADE TO A PREMIUM SIDE FOR \$1

☉ ARTISAN GRILLED CHEESE | \$9.5

roasted garlic cream cheese, white cheddar and pepper jack on rustic sourdough bread

GS ☉ TROPICAL CHICKEN SALAD | \$9.95

a flaky croissant with smoked chicken, grapes, candied pecans**, celery, red onion, strawberry, blueberry and oranges; finished with spinach
HEALTHY TIP: leave off the croissant and try it on a bed of spinach

SIDES/SNACKS

sub a small salad for \$2.5 | add small salad for \$5.95

STANDARD SIDES | \$3.5

JP'S FRIES | ☉ SMOKED BAKED BEANS

☉ JP'S SLAW | TATER TOTS | BEER-BATTERED ONION RINGS

PREMIUM SIDES | \$4.5

☉ FRESH FRUIT BOWL | GASTROPUB MAC AND CHEESE

SOUP (chef-inspired soup of the day)

SNACKS

NACHOS (pork or chicken) \$8.95 | MAC BOWL \$8.95 (add pork or chicken \$3)

TOT-CHOS \$4.5 | DIP UNO (salsa, queso or guac) \$5.5

À LA CARTE BBQ

everything from the smoker is served with our union station bbq sauce
other barbecue sauces available upon request

UNION STATION BBQ

🔥 JALAPEÑO BLUEBERRY BBQ

🔥🔥 CAROLINA HEAT

SANDWICH | \$7

choose from pulled pork, brisket or burnt ends

½ POUND | SERVED WITH 2 SLICES OF TEXAS TOAST

PULLED PORK \$8.5 | BRISKET \$9.5 | BURNT ENDS \$9.5

1 POUND | SERVED WITH 4 SLICES OF TEXAS TOAST

PULLED PORK \$16 | BRISKET \$18 | BURNT ENDS \$18

HOUSE-SMOKED WINGS

jumbo bone-in, smoked and flash-fried wings, tossed in your choice of house-made sauces and served with ranch dressing ADD EXTRA DRESSING \$.50

6 | \$7.95

8 | \$9.95

12 | \$12.95

CAJUN DRY RUB

🔥 JALAPEÑO BLUEBERRY BBQ

HONEY PECAN**

🔥🔥 CAROLINA HEAT

🔥🔥🔥 SPICY BUFFALO WING SAUCE

GOURMET PUB BURGERS

burgers made with 1/2 pound kansas-farmed certified angus beef* from weber hall
choice of standard side | UPGRADE TO A PREMIUM SIDE FOR \$1

ADD HICKORY SMOKED BACON FOR \$2 | SUB GLUTEN-FREE BUN FOR \$1.5

HEALTHY TIP: sub any bun for a lettuce wrap

STATION BURGER | \$10.5

your choice of cheese: white cheddar, pepper jack, american

PIT BURGER | \$13.5

this is not a dream; a burger piled high with pulled pork, cheddar cheese, hickory smoked bacon and fried jalapeños, then topped with jalapeño blueberry barbecue sauce

THE WEFALD | \$11.95

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

☉ VEGGIE WEST | \$9.95

chef's recipe: a mixture of black beans, bell pepper and seasonings, finished with a drizzle of chipotle mayo ADD GUACAMOLE \$1.5

GS) gluten-sensitive

☉ healthy choice

☉ meatless

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

** 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.