



OUR STORY

Union Station by JP's began with the idea of creating a special place where the K-State loyal could come together for a great dining experience.

Union Station by JP's, like the original JP's Sports Grill in the Jardine Apartments community, is operated by K-State Housing and Dining Services and is a public place for K-State and the surrounding community to gather and relax. Students, staff, faculty, and fans of food drink from Manhattan and beyond:

WE WELCOME YOU TO THIS SPOT THAT YOU'LL LOVE FULL WELL.

JP'S GASTROPUB IS PROUD TO BE THE FIRST GASTROPUB IN THE REGION. What's a gastropub, you ask? First and foremost, it's a pub. At JP's Gastropub, visitors can choose from 16 beers crafted in different regions of Kansas in addition to our wine and cocktail selection. The "gastro" prefix tells you that this special restaurant is more than just drinks. Gastropubs serve high-quality food, too, and our chefs have developed a menu that will bring together the best of both worlds.

WE HOPE YOU ENJOY!

OUR HOSPITALITY

NO TIPPING NECESSARY

No really, our student servers and student cooks along with the rest of staff are state of Kansas employees so they cannot accept personal tips. However, if you would like to show appreciation for exceptional service, we accept cash tips on behalf of the JP's Student Scholarship Fund.

FREE PARKING (VALIDATED)

It's simple: After 5 p.m. and on weekends, we have your parking garage fee covered! We just ask that you relax and enjoy the great local food and beverages. Spend \$10+, and we'll provide a voucher good for up to 2 hours of complimentary parking.

FAMILY

Many fond memories with family are created around the dinner table. When you join us for food and drinks, our goal is to treat you like family. Our mission is to provide an enjoyable dining experience that nourishes, educates and enhances the lives of the K-State and Manhattan community.

TRADITION

This restaurant embodies the rich history of K-State, from the authentic athletic equipment and uniforms donated by K-State Athletics to the custom wall that depicts the storied history of our campus. This restaurant is ingrained with tradition. JP's Gastropub has quickly become part of the campus visit experience, hosting graduation celebrations, retirement receptions, student club meetings and alumni reunions. We want to be part of your tradition!

OUR PARTNERS

LOCAL MERCHANTS

NU LIFE MARKET | SORGHUM | SCOTT CITY, KS
 THE ROASTERIE | COFFEE | KANSAS CITY
 CNC WOOD SALES | PECAN BBQ LOGS | PIQUA, KS
 GRAIN CRAFT MILLS | FLOUR | MCPHERSON, KS
 BLIND TIGER BREWERY | BEER | TOPEKA, KS
 THREE RINGS BREWERY | BEER | MCPHERSON, KS
 KANSAS TERRITORY BREWERY | BEER | WASHINGTON, KS
 WILLOW LAKE FARM | PRODUCE | K-STATE'S STUDENT-RUN FARM

KANSAS STATE UNIVERSITY

WEBER HALL | MEAT | The Animal Sciences and Industry program at Weber Hall is respected far and wide. Weber Hall provides a variety of high-quality beef and pork products to our kitchen, most prominently our Kansas-farmed Certified Angus Beef burgers. It doesn't get any fresher! PRO TIP: Try the Wefald burger; it's our students' favorite.

CALL HALL | DAIRY | Call Hall is well-known for its ridiculously delicious ice cream, cheeses and milk. PRO TIP: Try the Hall of Famer to enjoy a variety of Call Hall ice cream flavors in a shareable (or not!) size sundae dish.

DEPT OF HOSPITALITY MANAGEMENT | STUDENT STAFF

UNION PROGRAM COUNCIL | EVENTS

STARTERS

POUTINE | \$8.95

jp's fries smothered in caramelized onion demi-glace and topped with call hall cheese curds
 ADD FRIED EGG OR PULLED PORK FOR \$1.5

NACHOS | \$8.95

your choice of pulled pork or chicken, smoked corn pico, cheddar cheese, sour cream, queso, avocado-lime crema and fresh jalapeños served on chili-lime tortilla chips

KSU CHARCUTERIE BOARD | \$13.5

a rotating assortment of local and imported meats and cheeses, grilled baguette and olive tapenade

THE PUB TRIO | \$8.5 | \$5.5

jp's fire-roasted salsa, queso and guacamole dusted with barbecue spices; served with fresh tortilla chips

STREET TACOS (5) | \$10.95

(no substitutions please) 2 corn tortillas filled with smoked poblano pork and pico de gallo, 2 corn tortillas filled with chili-lime chicken and mango-citrus slaw, and 1 corn tortilla filled with grilled shrimp* and mango-citrus slaw; all topped with avocado-lime crema

DONUT HOLES | \$3.95

8 fresh donut holes tossed in cinnamon sugar and served with chocolate sauce
 ADD HOUSE-MADE CARAMEL OR RASPBERRY SAUCE FOR \$0.30 EACH

GASTROPUB MAC BOWL | \$9.5

you asked, and we delivered! an entrée-size portion of our signature mac and cheese
 ADD PORK, CHICKEN OR SHRIMP FOR \$3

FRESH INSPIRATIONS

HOUSE-MADE DRESSINGS

caesar, strawberry vinaigrette, ranch, creamy curry, blue cheese
all large salads served with bread

☉ SUNFLOWER SALAD | \$11.95

arugula and baby spinach topped with strawberry, kiwi, mango, orange, blueberries, candied pecans**, roasted sunflower seeds**, blueberry stilton cheese and smoked chicken; served with strawberry vinaigrette

🍷 PUB SALAD | \$12.95

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

☉ POKÉ BOWL | \$10.95

premium ahi tuna*, honey-lime Kansas sorghum, mango chutney, arugula and house-made guacamole; finished with eel and yumyum sauce

SUB PORK, CHICKEN OR SHRIMP

🌱☉ SALMON POWER PLATE | \$11.95

pan-seared or blackened salmon served with Kansas sorghum pilaf and roasted root veggies

🍷 CAESAR | \$8.95 | \$5.95

crisp romaine, shaved parmesan cheese, cracked black pepper, house croutons and caesar dressing | ADD CHICKEN OR SHRIMP FOR \$3 OR SALMON FOR \$4

🌱☉ HERBIVORE | \$10.75

roasted root vegetables (beets, carrots, potatoes) cherry tomatoes, roasted sunflower seeds** and fresh mozzarella on arugula mix; served with creamy curry dressing | ADD CHICKEN OR SHRIMP FOR \$3 OR SALMON FOR \$4

🍷 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

ARTISAN SANDWICHES

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

🍷 EL CUBANO AHUMADO (THE SMOKED CUBAN) | \$10.5

house-smoked pork and ham layered with gruyère cheese, house-made pickles and wheat beer mustard; served on a ciabatta roll

🍷 WILDCAT WILLIE CRISTO | \$10.75

smoked ham, smoked hickory bacon, arugula, gruyère cheese and cherry-sage jam, sandwiched between 2 slices of french toast and dusted with powdered sugar

🌱☉ ARTISAN GRILLED CHEESE | \$9.5

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

🌱☉ TROPICAL CHICKEN SALAD | \$9.95

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

🍷 MUFFALETTA | \$10.5

a new orleans favorite brought to the little apple: smoked ham, salami and pepperoni piled high with gruyère cheese and house-made olive tapenade

BRICK OVEN PIZZA

hand-crafted artisan crust finished with herb-infused olive oil (serves 2-3)

🍷 THE SMOKEHOUSE | \$15.5

house barbecue sauce, your choice of pulled pork or chicken, red onion, bacon and mango | SUB BURNT ENDS FOR \$2

🌱 1863 | \$15.95

caramelized onion, blistered cherry tomato, kalamata olive, wild mushroom, roasted garlic, cream cheese, fresh mozzarella, cheese blend and arugula; topped with red wine reduction

🍷 THE 'MEAT'HATTAN | \$17.95

pepperoni, smoked chicken, prosciutto, and cheese blend

🌱 JUST CHEESE, PLEASE | \$13.25

a 5-cheese blend over our house-made sauce

🍷 PEPPERONI | \$13.95

our just cheese, please pizza plus pepperoni

🌱 VEGGIE | \$14.95

mushroom, red onion, bell pepper and black olive

FROM THE SMOKER

everything from the smoker is served with our 3 house barbecue sauces:

UNION STATION BBQ

🔥 JALAPEÑO BLUEBERRY BBQ

🔥🔥 CAROLINA HEAT

SANDWICH | \$10.5

choose from brisket, pulled pork or pulled chicken SUB BURNT ENDS FOR \$2 served with jp's fries UPGRADE TO A PREMIUM SIDE FOR \$1

PLATTER | \$14.95

your choice of 2 smoked meats, smoked baked beans, jicama slaw, and elote cornbread with chili-lime honey butter

K-STATE FAMILY MEAL | \$43.95

your choice of 4 family-size smoked meats, smoked baked beans, jicama slaw, and elote cornbread with chili-lime honey butter, plus your choice of 2 standard sides UPGRADE TO PREMIUM SIDE FOR \$1

BRISKET | PULLED PORK | PULLED CHICKEN

BURNT ENDS (while they last) | SMOKED SAUSAGE

🌱☉ BBQ ADD ONS | ADD TO ANY MENU ITEM

SMOKED SAUSAGE LINK \$4.95 | BURNT ENDS \$7.95

HOUSE-SMOKED WINGS

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

6 | \$7.95

8 | \$9.95

12 | \$12.95

CAJUN DRY RUB

HONEY PECAN**

🔥 JALAPEÑO BLUEBERRY BBQ

🔥🔥 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 FRIED EGG* FOR \$1.5

ADD HICKORY SMOKED BACON OR CANDIED 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, smoked blue cheese or gruyère

PIT BURGER | \$13.5

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

THE EMAW-SOME | \$16.95

a half-pound burger layered with hearty slices of smoked pork loin, hickory bacon and fried mangoes, covered with cheesy gruyère goodness and drizzled with a spicy yumyum sauce; garnished with 2 smoked barbecue wings and served with bottomless fries

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

MOODY BLUES | \$11.5

moody blues smoked blue cheese, sautéed wild mushrooms and caramelized onions

🌱 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

BEYOND BURGER** | SUB FOR ANY BURGER PATTY FOR \$1.5 | vegans prepare, carnivores beware: the beyond burger is here! try something beyond the usual — the world's first plant-based burger that looks, cooks and satisfies like beef without gmos, soy or gluten.

SIDES

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

STANDARD SIDES | \$3.5

JP'S FRIES | 🌱☉ JP'S CHIPS | 🌱☉ SMOKED BAKED BEANS | 🌱☉ JICAMA SLAW

🌱☉ SMASHED PURPLE POTATOES (with roasted garlic) | ELOTE CORNBREAD (with chili-lime honey butter)

🌱☉ KANSAS SORGHUM (infused with cherries and basil)

PREMIUM SIDES | \$4.5

🌱☉ FRESH FRUIT BOWL | BEER-BATTERED ONION RINGS

GASTROPUB MAC AND CHEESE | SOUP (chef-inspired soup of the day)

🌱☉ CAPRESE STACK (heirloom tomato, fresh mozzarella and basil, finished with a porter-balsamic reduction)

🌱☉ ROASTED ROOT VEGGIES (beets, sweet potatoes, carrots and yukon potatoes, tossed in roasted garlic olive oil and seasoned with salt and pepper)

🌱☉ 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.

