FRESH GREENS

**LET’S BEGIN**

<table>
<thead>
<tr>
<th>JP’S TRIO 10</th>
<th>FIRE-ROASTED SALSA 6</th>
<th>QUESO 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>QUESADILLA</td>
<td>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 8.5</td>
<td>add grilled chicken or shredded pork 3</td>
</tr>
<tr>
<td>CHICKEN TENDERS &amp; PARMESAN TRUFFLE FRIES</td>
<td>hand-cut chicken breast, seasoned and breaded</td>
<td>served with a choice of dipping sauce: pepperocorn ranch, honey mustard or barbecue</td>
</tr>
<tr>
<td>MEDITERRANEAN HUMMUS</td>
<td>our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crostini</td>
<td>8</td>
</tr>
<tr>
<td>SPINACH ARTICHOKE DIP</td>
<td>a creamy and flavorful blend of spinach and artichoke hearts, melting asiago and mozzarella cheese</td>
<td>served with corn tortilla chips 8.5</td>
</tr>
<tr>
<td>BONELESS WINGS</td>
<td>choice of house-made sauces or spice rub: buffalo, sweet bbq, asain, mango-habenero, garlic parmesan rub, lemon pepper rub</td>
<td>1/2 lb. 8.95</td>
</tr>
<tr>
<td>add celery, pepperocorn ranch, gorgonzola or chipotle ranch upon request</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**FRESH GREENS**

<table>
<thead>
<tr>
<th>CAESAR</th>
<th>crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing 8</th>
<th>add applewood smoked bacon 2</th>
<th>add grilled chicken 3</th>
<th>add flame-grilled steak 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUFFALO BLEU</td>
<td>romaine and fried chicken, tossed in our house buffalo sauce and topped with cherry tomatoes, red bell pepper, celery, gorgonzola cheese and pepperocorn ranch 13</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**FRESH GREENS**

<table>
<thead>
<tr>
<th>FARMHOUSE</th>
<th>baby spinach mixed with fresh greens and topped with feta cheese, fresh blueberries and strawberries, candied pecans and our house honey-lyme vinaigrette 10</th>
<th>add applewood smoked bacon 2</th>
<th>add grilled chicken 3</th>
<th>add flame-grilled steak 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN COBB</td>
<td>spring mix topped with chopped applewood smoked bacon, grilled chicken, cherry tomatoes, hand-boiled egg, gorgonzola crumbles, seasoned croutons and your choice of dressing 13</td>
<td>sub flame-grilled steak 1</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DRESSINGS**

pepperocorn ranch, caesar, honey-lyme vinaigrette, gorgonzola, honey mustard, balsamic vinaigrette

**WRAPS**

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

<table>
<thead>
<tr>
<th>THE KONZA</th>
<th>JP’s signature hummus, grilled portobello mushrooms, lettuce, red onion, tomato, cucumber and house-made balsamic vinaigrette 10.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN CAESAR</td>
<td>thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing 11</td>
</tr>
<tr>
<td>CHIPOTLE STEAK</td>
<td>grilled certified angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens and chipotle ranch dressing 12.5</td>
</tr>
<tr>
<td>BUFFALO CHICKEN</td>
<td>flame-grilled chicken drizzled with buffalo sauce and combined with spring mix, gorgonzola cheese, tomato, red onion and house-made ranch dressing 12</td>
</tr>
<tr>
<td>TURKEY PESTO WRAP</td>
<td>roasted turkey, spring mix, cherry tomato, red onion, monterey jack cheese and basil pesto spread 11</td>
</tr>
<tr>
<td>MEDITERRANEAN</td>
<td>grilled lamb and beef slices, JP’s signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house-made cucumber sauce 11.75</td>
</tr>
</tbody>
</table>

**MACH + CHEESE**

every order made from scratch with a flavorful blend of cheeses and elbow macaroni, then finished with a breadcumb crust

<table>
<thead>
<tr>
<th>THE ORIGINAL</th>
<th>JP’s original house-made mac+cheese 9.95</th>
<th>add a sauce</th>
<th>barbecue, JP’s sauce, buffalo, chipotle ranch</th>
</tr>
</thead>
<tbody>
<tr>
<td>add flame-grilled steak 4</td>
<td></td>
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<td></td>
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</tbody>
</table>

**BUFFALO CHICKEN MAC**

mac+cheese topped with hand-breaded buffalo chicken 13

**PORTABELLO CHIPOTLE STEAK MAC**

mac+cheese with flame-grilled steak, bell pepper, portobello mushroom and a drizzle of chipotle ranch 13.75

**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)

<table>
<thead>
<tr>
<th>MARGHERITA</th>
<th>sliced tomato, asiago and mozzarella with a basil pesto sauce 10</th>
<th>add applewood smoked bacon or portobello mushroom 2</th>
<th>add grilled chicken or shredded pork 3</th>
<th>add flame-grilled steak 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT LOVER’S</td>
<td>pepperoni, ground beef, applewood smoked bacon, asiago and mozzarella cheese with our house marinara sauce 13</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**SPINACH ARTICHOKE**

our creamy blend of spinach and artichoke hearts with shredded asisago and mozzarella cheese 10 | add applewood smoked bacon or portobello mushroom 2 | add grilled chicken or shredded pork 3 | add flame-grilled steak 4 |
**SIGNATURE BURGERS**

choice of one side, sub chicken for beef (no charge)

lettuce, tomato, red onion and pickle available upon request

all burgers cooked to a minimum temperature of 155°F (medium-well)

JP's is proud to make our burgers with locally sourced certified Angus beef, processed and purchased on campus at K-State’s own Weber Hall.

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**THE JP’s 11.5**

select a bun | brioche, JP’s signature pretzel bun, gluten-free bun

select a cheese | american, cheddar, swiss, pepper jack, provolone, gorgonzola crumbles

add a sauce | barbecue, JP’s sauce, buffalo, chipotle mayo

* elevate it! | applewood smoked bacon, guacamole, portobello mushroom, fried egg, sauerkraut, sautéed onions 2

**GOODNOW**

our award-winning burger, featuring pepper jack cheese, pico de gallo, battered and fried banana peppers and chipotle mayo 13.5

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**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 15

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**FORD**

a juicy certified Angus beef burger layered with grilled portobello mushrooms, caramelized onions and melted Swiss cheese 13

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**VEGGIE WEST**

mixture of black beans, bell pepper and seasonings created in house and compared with guacamole and a chipotle mayo drizzle 12

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**BOYD**

cooked to perfection, this burger features applewood smoked bacon, melted gorgonzola crumbles and drizzled with our chipotle mayo sauce 13.5

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**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 11.25

**PHILLY CHEESESTEAK**

sliced flank steak, grilled onion, red and green pepper, portobello mushroom and melted provolone cheese then smothered with queso 13

**GYRO**

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

**CUBAN**

JP’s version of the traditional cuban sandwich: seasoned and dry-rubbed pork, smoked in house and topped with smoked ham, Swiss cheese, pickle chips and a touch of yellow mustard on a toasted sourdough hoagie 12.5

**TOWER CLUB**

roasted turkey, smoked ham, applewood smoked bacon, cheddar cheese, lettuce, tomato and red onion on toasted sourdough with mayo (honey mustard or chipotle mayo available upon request) 12

**REUBEN**

corned beef, sauerkraut, Swiss cheese and JP’s house sauce between slices of toasted marble rye 11.75

**BLT**

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

add guacamole or fried egg 2

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**WHAT’S THE DEAL WITH TIPPING?**

Our K-State student employees are paid a student hourly wage, so tips are not necessary. However, if you would like to show appreciation for great service, cash tips are accepted as a donation to support them through the JP’s Scholarship Fund.

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**SIDE 5**

**JP’S BEER-BATTERED FRY TWISTS**

**JP’S CHIPS | SWEET POTATO FRIES**

**ONION RINGS | FRESH FRUIT**

**HOUSE SALAD | CAESAR SALAD**

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**DRINK MENU**

**BEER ON TAP**

blue moon belgian white

kona big wave golden ale

voodoo ranger ipa

+ rotating seasonal selection

**FOUNTAIN DRINKS 2.5**

pepsi, diet pepsi, dr. pepper, diet dr. pepper, pink lemonade

raspberry tea, mt. dew, starry

**FRESH SQUEEZED LEMONADE 2.75**

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**WINE | BY THE GLASS OR BOTTLE**

**WHITES**

kendall jackson, chardonnay

line 39, pinot grigio

sean minor, sauvignon blanc

**REDS**

pinot project, pinot noir

chateau ste. michelle, merlot

bogle, cabernet sauvignon

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**PLANNING A SPECIAL EVENT?**

**RESERVE JP’S PRIVATE TABLEROOM EVENT SPACE, PERFECT FOR ENTERTAINING GROUPS OF UP TO 35**

**CATERING INQUIRIES OR REQUESTS, CONTACT:**

**KSTATEJPS@KSUEDU**

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* 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.