COOL OFF WITH A WRAP FOR NO CHANGE
HOUSE-MADE DRESSINGS: PUB RANCH, CAESAR, SPINACH, RED ONION, CILANTRO, CHILI RICE
AND FAIRY DOG FRIES
*ADD SMOKED: PORK, BRISKET, BACON, CHICKEN OR TURKEY FOR ADDITIONAL S2

PUB SALAD  | 14.50 | 14.00
crisp romaine with toasted corn, Alm, KS cheese curds, smoked bacon bits and cherry tomatoes, topped with our freshly smoked brisket
SERVED WITH PUB RANCH
SUNFLOWER SALAD  | 13.50 | 13.00
crisp romaine and spinach covered in fresh strawberries mandarin oranges, grapes, blueberries, seasoned fruit, candied walnuts and roasted sunflower seeds. topped with feta cheese and our house-made chicken
SERVED WITH STRAWBERRY VINAIGRETTE
CHICKEN CESAR SALAD  | 10.95 | 10.50
shredded parmesan, house-made croutons and our house-made chicken
SERVED WITH CAESAR DRESSING
HOUSE SALAD  | 9.95 | 9.50
crisp romaine and spinach with bell pepper, cherry tomato, black olives, red onion and our hand-made croutons
SERVED WITH PUB RANCH

ARTISAN GRILLED CHEESE  | 10.75
freshly sliced pepper jack, white cheddar and roasted garlic cream cheese spread on toasted rustic peasant bread

TROPICAL CHICKEN SALAD SANDWICH  | 10.95
our house-made tropical walnut chicken salad covered with fresh seasonal fruits, topped with spinach, served on a buttery, flaky croissant

VEGGIE-LANTE  | 10.50
house-made black bean patty topped with veggies and crisped to perfection. served on toasted ciabatta with spinach and chipotle aioli drizzle

BBQ MAC BOWL  | 11.50 | 11.00
house-made queso mixed with campanella noodles topped with smoked brisket, scallions, BBQ seasoning and drizzled with jalapeño blueberry BBQ sauce

BATTERED WHITE ONION RINGS  | 9.50
battered sweet potato waffle fries

MUSHROOM & GRUYEREE  | 14.95
chef’s special mushroom blend complimented with caramelized red wine onions, melty gruyere cheese and finished with roasted garlic aioli on a brioche bun

ADD PROTEIN FOR $2.00

ALL BURGERS MADE FRESH TO ORDER WITH K-STATE WEBER HALL CERTIFIED ANGUS BEEF
SUBSTITUTE GLUTEN FREE BUN FOR NO CHARGE | ADD AN EXTRA PATTY FOR $3.50, BACON FOR $2.00 OR CHEESE FOR $1.00

STATION BURGER  | 11.50 | 11.00
your choice of cheese, american, white cheddar, pepper jack, or gruyere

PIT BURGER  | 16.75
you can have it all! house-smoked pulled pork, white cheddar cheese and bacon rest on our delicious CAB patty, topped with grilled jalapenos, our jalapeno blueberry BBQ sauce and served on a brioche bun

THE Y’UMBERGER  | 14.95
an american classic you’ll love! our house mac and cheese on top of our delicious CAB burger with more melty american cheese, applewood smoked bacon and topped with our house blend of BBQ spices, served on our brioche bun

ADD PROTEIN FOR $2.00

QUESADILLA BURGER  | 13.50
two crispy quesadillas filled with cheddar cheese, pico de gallo, shredded lettuce and chipotle mayo accompanies our CAB patty covered in pepper jack cheese

CAPRESE BURGER  | 15.00 | 14.50
our twist on a classic includes our delicious CAB patty covered with melty mozzarella cheese, spinach, cherry tomatoes, basil pesto and balsamic glaze on a toasted ciabatta bun

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.

DRINKS
WE OFFER PEP’S PRODUCTS, FRESH BREADED ICED TEA, COFFEE AND A FULL BAR FEATURING 16 KANSAS-BREWED OR REGIONAL DRAFT OPTIONS!

SIDES/SNACKS

PREMIUM SIDES | $4.95
JP’S SIDEWINDER FRIES  | TATER TOTS  | BATTERED WHITE ONION RINGS  | HOUSE MAC AND CHEESE  | COLOSSAL ONION RINGS  | SOUP (seasonally available)

STANDARD SIDES | $3.95

GOURMET PUB BURGERS

FRESH FROM THE SMOKER
EVERYTHING FROM THE SMOKER SERVED ON A BRIOCHE BUN OR WITH TWO SLICES OF TOASTED CIABATTA AND SERVED WITH JP’S BBQ SAUCES

SMOKED BBQ 4 OZ. MEAL 7 OZ. MEAL 4 OZ. 7 OZ.
PORK 10.95 12.95 7.50 9.50
BRISKET 11.95 13.95 8.50 10.50
BURNT ENDS 12.50 14.50 8.95 10.95
TURKEY 12.50 14.50 8.95 10.95

BBQ SPECIALTIES

SMOKED CUBAN  | 14.50 | 4oz: 12.50
7oz of fresh-smoked pulled pork and sliced black forest ham, piled high on toasted ciabatta with melted gruyere cheese, house-made pickles and house-made carolina heat BBQ sauce

PULLED PORK QUESADILLA  | 11.95 | 2oz: 10.50
our artisan grilled chicken base with chopped brisket, red onions and jalapeño blueberry BBQ sauce all perfectly melted together

BRISKET MELT  | 12.50
our artisan grilled cheese base with chopped brisket, red onions and jalapeño blueberry BBQ sauce all perfectly melted together

GASTRO-CLUB  | 13.95
fresh-smoked turkey and black forest ham, layered with white cheddar and gruyere cheese and bacon, towering on top of toasted ciabatta with tomato oik, chipotle mayo, lettuce, tomato and onion

JP’S BBQ SAMPLER PLATTER  | 21.95
choice of two of our freshly smoked meats, choice of two standard sides, garnished with our house sauce and fresh scallions

PLEASE INQUIRE ABOUT MEAT BY THE POUND PURCHASES WITH OUR STAFF

WINGS
5 OZ. 6 OZ. 10CT. 20CT. 30CT.
5.50 7.95 12.95 24.95 36.95
cajun-smoked bone-in wings, flash fried and tossed in your choice of our house-made sauces; served with pub ranch

ADD EXTRA DRESSING FOR $0.50

HOUSE-MADE SAUCES
HONEY WALNUT  JALAPENO BLUEBERRY  CAROLINA HEAT
CAJUN DRY RUB  CLASSIC BUFFALO  ATOMIC BUFFALO

WHAT DO YOU THINK?
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.

CONTAINS: DAIRY  NUTS  WHEAT  SOY  GLUTEN  EGGS  PEANUTS

SIDE CHOICE

20 CT . 36.95
30 CT .

36.95

7 OZ.
10 CT.
8 OZ.
8.95
9.50