



LET'S BEGIN



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 **9**

ADD: grilled chicken or shredded pork **3** | flame-grilled steak* **4**

NACHOS

freshly made tortilla chips, topped with our in-house queso, cheddar and monterey jack cheese, black beans, sautéed jalapeños, pico de gallo, fire-roasted salsa, sour cream and guacamole **9**

ADD: grilled chicken or shredded pork **3** | flame-grilled steak* **4**

JP's TRIO 10 salsa guac queso	QUESO 6
FIRE-ROASTED SALSA 6	REFILLS 3
GUACAMOLE 6	all served with bottomless house-made corn tortilla chips

FRIED CHEDDAR & PANEER CHEESE WEDGES

tempura fried cheese wedges served with peppercorn ranch for dipping **6**

CHICKEN TENDERS & PARMESAN TRUFFLE FRIES

hand-cut chicken breast, seasoned and breaded **12.50**

DIPPING SAUCE: *peppercorn ranch, honey mustard or barbecue*

MEDITERRANEAN HUMMUS

our hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crostini **8**

ADD: gyro meat **3** | grilled chicken **3**

BONELESS WINGS MAKE IT A MEAL! ADD: fries 3.50
CHOICE OF HOUSE-MADE SAUCES OR SPICE RUB: buffalo, sweet bbq, asian, mango habenero, garlic parmesan rub, lemon pepper rub
HALF POUND 9 FULL POUND 16
UPON REQUEST: <i>celery, peppercorn ranch, gorgonzola, chipotle ranch</i>

JUMBO STUFFED TATER KEGS

deep-fried tater kegs stuffed with cheddar and bacon, served with our house queso and peppercorn ranch **7**

SPINACH ARTICHOKE DIP

a creamy and flavorful blend of spinach and artichoke hearts, melted asiago and mozzarella cheese, served with our house-made corn tortilla chips **8.5**

MAC + CHEESE

THE ORIGINAL

JP's original house-made mac+cheese **10**

CHOICE OF SAUCE: *JP's sauce, barbecue, buffalo, chipotle ranch*

ADD: applewood bacon *OR* portabello mushroom **2**

ADD: grilled chicken *OR* shredded pork **3** | flame-grilled steak* **4**

BUFFALO CHICKEN MAC
mac+cheese topped with hand-breaded buffalo chicken 13

PORTABELLO CHIPOTLE STEAK MAC*

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

FRESH GREENS

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

CAESAR

crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing **8**

ADD: applewood smoked bacon **2** | grilled chicken **3**

ADD: flame-grilled steak* **4**

BUFFALO BLEU

crisp romaine topped with cherry tomatoes, red bell peppers, celery, gorgonzola cheese, and fried chicken tenders, tossed in our house buffalo sauce, served with peppercorn ranch **13**

FARMHOUSE
baby spinach mixed with fresh greens and topped with feta cheese, fresh blueberries and strawberries, candied pecans and our house honey-lime vinaigrette 10
ADD: applewood smoked bacon 2
ADD: grilled chicken 3 flame-grilled steak* 4

CHICKEN COBB *sub flame-grilled steak* + 1*

spring mix topped with chopped applewood smoked bacon, grilled chicken, hard-boiled egg, gorgonzola crumbles, cherry tomatoes, seasoned croutons and served with peppercorn ranch **13**

WRAPS

CHOICE OF ONE SIDE: *JP's beer battered fry twists, JP's chips, onion rings, sweet potato fries, fresh fruit, house or caesar salad*

 **UPON REQUEST:** *gluten-free tortilla [NO CHARGE]*

THE KONZA

JP's signature hummus, grilled portabello mushrooms, lettuce, red onion, tomato, cucumber and balsamic vinaigrette **10.75**

MEDITERRANEAN

grilled lamb and beef slices, JP's signature hummus, spinach, red onion, cherry tomatoes, cucumber, feta cheese, house-made cucumber sauce **11.75**

TURKEY PESTO WRAP
roasted turkey, spring mix, cherry tomato, red onion, monterey jack cheese and basil pesto spread 11.50

CHIPOTLE STEAK

grilled angus beef with cheddar cheese, salad greens, guacamole, pico de gallo and chipotle ranch dressing **12.5**

BUFFALO CHICKEN

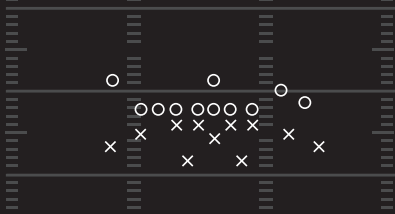
flame-grilled chicken drizzled with buffalo sauce and combined with spring mix, gorgonzola cheese, tomato, red onion and house-made ranch dressing **12**

CHICKEN CAESAR

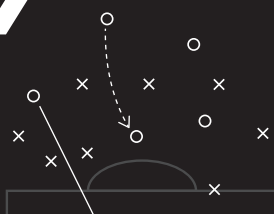
thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing **11.50**

 **GLUTEN-SENSITIVE**  **VEGETARIAN**  **OUR FAVORITES**

HAIL, HAIL, HAIL,
ALMA
MATER



FAITHFUL TO OUR
COLORS
WE WILL EVER BE



WABASH
CANNONBALL



SIGNATURE BURGERS

UPON REQUEST: *lettuce, tomato, red onion, pickle*

THE JP's*

SELECT A BUN: *JP's signature pretzel bun, brioche, gluten-free bun*

SELECT A CHEESE: *american, cheddar, swiss, pepper jack, provolone, gorgonzola*

ADD A SAUCE: *JP's sauce, barbecue, buffalo, chipotle mayo*

ADD: *applewood smoked bacon, guacamole, portabello mushroom, fried egg, sauerkraut, sauteed onions* **2**

SUB: *chicken* [NO CHARGE]



11.5

THE GOODNOW*

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

THE WEFALD*

a classic combo of applewood smoked bacon and american cheese, taken to the next level with a topping of our house mac+cheese **15**

THE FORD*

our juicy certified angus beef burger layered with grilled portabello mushrooms, caramelized onions and melted swiss cheese **13**

THE BOYD*

cooked to perfection, featuring applewood smoked bacon, melted gorgonzola crumbles and drizzled with our chipotle mayo sauce **13.5**

THE VEGGIE WEST 🌱

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

SPECIALTY PIZZAS

*our house-made 9-inch thin crust OR gluten-free crust [NO CHARGE]
served with choice of a garnish house or caesar salad*

MARGHERITA 🌱

sliced tomato, asiago and mozzarella with a basil pesto sauce **10**

ADD: *applewood smoked bacon OR portabello mushroom* **2**

ADD: *flame-grilled steak** **4**

SPINACH ARTICHOKE 🌱

our creamy blend of spinach and artichoke hearts with shredded asiago and mozzarella cheese **10**

ADD: *applewood smoked bacon or portabello mushroom* **2**

ADD: *grilled chicken or shredded pork* **3** | *flame-grilled steak** **4**

MEAT LOVERS

pepperoni, ground beef, applewood smoked bacon, asiago and mozzarella cheese with our house marinara sauce **13**

PEPPERONI & CHEESE

a blend of asiago, mozzarella and cheddar over our house marinara, topped with pepperoni **12**

🍷 GLUTEN-SENSITIVE 🌱 VEGETARIAN 🍷 OUR FAVORITES

**All beef cooked to a minimum temperature of 155°F [MEDIUM-WELL]*

⚠️ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

⚠️ We occasionally use nuts or nut-based oils in some of our menu items. Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

DRINKS

FOUNTAIN DRINKS

pepsi, diet pepsi, dr. pepper, diet dr. pepper, mt. dew, starry, pink lemonade **2.5**

FRESH SQUEEZED LEMONADE 2.75

FULL SERVICE BAR [ASK TO SEE OUR BAR MENU]

SIDES 5

JP's BEER-BATTERED FRY TWISTS

JP's CHIPS | SWEET POTATO FRIES

ONION RINGS | FRESH FRUIT

HOUSE SALAD | CAESAR SALAD

TWO-HANDED SANDWICHES

🍷 UPON REQUEST: *gluten-free tortilla* [NO CHARGE]

CRANBERRY CHICKEN SALAD SANDWICH

made fresh in-house with diced chicken, cranberries, celery, diced onion, mayo, topped with applewood smoked bacon, lettuce, and tomato on toasted sourdough bread **11.50**

PHILLY CHEESESTEAK*

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

GYRO

grilled lamb, and beef slices, hummus, baby greens, tomato, red onion, and cucumber sauce on naan bread **12.50**

CUBAN

a traditional cuban sandwich with seasoned 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 **12**

UPON REQUEST: *honey mustard OR chipotle mayo*

REUBEN

corned beef, sauerkraut, swiss cheese and JP's house sauce between slices of toasted marble rye **12.25**

B.L.T.

applewood smoked bacon, crisp lettuce, tomato and mayo on toasted sourdough **10.75**

ADD: *guacamole OR fried egg* **2**

FIGHT YOU K-STATE

WILDCATS

