



LET'S BEGIN

JP'S TRIO 10
FIRE-ROASTED SALSA 6
QUESO 6

GUACAMOLE 6
REFILLS 3
served with bottomless house-made corn tortilla chips

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 **8.5**
add grilled chicken or shredded pork **3** | add 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** | add flame-grilled steak **4**

CHICKEN TENDERS & PARMESAN TRUFFLE FRIES

hand-cut chicken breast, seasoned and breaded
served with a choice of dipping sauce: peppercorn ranch, honey mustard or barbecue **12**

MEDITERRANEAN HUMMUS

our signature hummus recipe served with carrots, celery, red and green pepper, cucumbers and pretzel crostini **8**
add gyro meat or grilled chicken **3**

SPINACH ARTICHOKE DIP

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

BONELESS WINGS

choice of house-made sauces or spice rub: buffalo, sweet bbq, asian, mango habenero, garlic parmesan rub, lemon pepper rub
1/2 lb. **8.95** | 1 lb. **15.95**
add celery, peppercorn ranch, gorgonzola or chipotle ranch upon request

FRESH GREENS

CAESAR

crisp romaine lettuce, garlic croutons, asiago cheese and our house caesar dressing **8**
add applewood smoked bacon **2** | add grilled chicken **3**
add flame-grilled steak **4**

BUFFALO BLEU

romaine and fried chicken, tossed in our house buffalo sauce and topped with cherry tomatoes, red bell pepper, celery, gorgonzola cheese and 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**
add flame-grilled steak **4**

CHICKEN COBB

spring mix topped with chopped applewood smoked bacon, grilled chicken, cherry tomatoes, hard-boiled egg, gorgonzola crumbles, seasoned croutons and your choice of dressing **13**
sub flame-grilled steak **1**

DRESSINGS

peppercorn ranch, caesar, honey-lime vinaigrette, gorgonzola, honey mustard, balsamic vinaigrette

WRAPS

choice of one side; gluten-free tortilla available upon request **65**

THE KONZA

JP's signature hummus, grilled portabello mushrooms, lettuce, red onion, tomato, cucumber and house-made balsamic vinaigrette **10.5**

CHICKEN CAESAR

thinly sliced grilled chicken breast, romaine lettuce and asiago cheese, tossed with caesar dressing **11**

CHIPOTLE STEAK

grilled certified angus beef wrapped with cheddar cheese, fresh guacamole, pico de gallo, salad greens 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**

TURKEY PESTO WRAP

roasted turkey, spring mix, cherry tomato, red onion, monterey jack cheese and basil pesto spread **11**

MEDITERRANEAN

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

MAC + CHEESE

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

THE ORIGINAL

JP's original house-made mac+cheese **9.95**
add a sauce | barbecue, JP's sauce, buffalo, chipotle ranch
elevate it! | add applewood bacon or portabello mushroom **2**
add grilled chicken or shredded pork **3**
add 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**

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)

MARGHERITA

sliced tomato, asiago and mozzarella with a basil pesto sauce **10**
add applewood smoked bacon or portabello mushroom **2**
add grilled chicken or shredded pork **3**
add flame-grilled steak **4**

MEAT LOVER'S

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 **11**

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**
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.

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, portabello mushroom, fried egg, sauerkraut, sauteed onions 2

GOODNOW

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

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

FORD

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

VEGGIE WEST

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

BOYD

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

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, portabello 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

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.

SIDES | 5

JP'S BEER-BATTERED FRY TWISTS
JP'S CHIPS | SWEET POTATO FRIES
ONION RINGS | FRESH FRUIT
HOUSE SALAD | CAESAR SALAD

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

HAND CRAFTED SPECIALTY COCKTAILS

ask to see our current
seasonal menu

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

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@KSU.EDU



indicates a gluten-sensitive menu item so that everyone can feel welcome at JP's, there is no up-charge for GF substitutions

JP's kitchen is not a gluten-free environment. Products containing gluten are prepared in our kitchens. The menu items featuring this symbol have been or can be modified for our gluten-sensitive guests.



indicates a meatless menu item



indicates a JP's house favorite

* 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.