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.

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

CHC WOOD SALES | PEGAN BBQ LOVES | MOQUA, KS

GRAIN CRAFT MILLS | FLOUR | MCPHERSON, KS

BLIND TIGER BREWERY | BEER | TOPKEA, KS

THREE RINGS BREWERY | BEER | MCPHERSON, KS

KANSAS TERRITORY BREWERY | BEER | WASHINGTON, KS

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

4 cheeses smothered in creamed horseradish gravy and topped with call hall cheese curds
ADD CRISPY PORK BELLY FOR $3 OR PULLED PORK FOR $1.5

NACHOS | $8.95

your choice of pulled pork or chicken, smoked corn, pico de gallo, 2 corn tortillas filled with chile lime chicken and mango-citrus slaw, and 1 corn tortilla filled with grilled shrimp* and mango-citrus slaw; all topped with avo-lime crema

KSU CHARCUTERIE BOARD | $13.5

a rotating assortment of local and imported meats and cheeses, glazed beignets and olive tapenade

THE PUB TRIO | $8.5 | $5.5

4 fresh mill-ground sausages, cheese 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 chile 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

9 fresh donut holes tossed in cinnamon sugar and served with chocolate sauce
ADD HOUSEMADE CARAMEL OR RASPBERRY SAUCE FOR $0.30 EACH

GASTROPUB MAC BOWL | $9.5

you select, and we deliver! An entree-size portion of our signature mac and cheese ADD PORK, CHICKEN OR SHRIMP FOR $3

*NO SUBSTITUTIONS ALLOWED
**SALADS**

**HOUSE-MADE DRESSINGS**
- caesar, strawberry vinaigrette, ranch, creamy curry, blue cheese
- olive oil and seasoned with salt and pepper

**SUNFLOWER SALAD** | $11.95
- arugula and baby spinach topped with strawberry, kiwi, mango, orange, blueberries, candied pecans**, roasted sunflower seeds**, blueberry salad, and smoked chicken; served with strawberry vinaigrette

**PUB SALAD** | $12.95
- a hearty helping of romaine topped with smoked brisket, roasted corn, cherry tomatoes, roll of cheese, arugula, and bacon and ranch dressing

**POKÉ BOWL** | $10.95
- premium ahi tuna, honey-lime Kansas sorghum, mango-chutney, arugula, and house-made guacamole; finished with rice and yum-yum sauce

**SALMON POWER PLATE** | $10.95
- pan-seared or blackened salmon served with Kansas sorghum pilaf and roasted root vegetables

**CAESAR** | $8.95 | $5.95
- crisp romaine, shaved parmesan cheese, crumbled black pepper, house-crafted caesar dressing

**HERBYVORE** | $10.75
- roasted root vegetables (beets, carrots, parsnips), cherry tomatoes, roasted sunflower seeds**, and fresh mozzarella on arugula mix; served with creamy curried dressing

**SOUP AND SALAD** | $8.95
- our soup of the day and house salad

**ADD CHICKEN, PORK OR SHRIMP FOR $3** | **SALMON** | $4

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**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 pickles’ free; UPGRADE TO A PREMIUM SIDE FOR $1

**PLATTER** | $14.95
- your choice of 2 smoked meats, smoked baked beans, jamaica slaw, and elite combined with chipotle honey butter

**K-STATE FAMILY MEAL** | $43.95
- your choice of a family-size smoked meats, smoked baked beans, jamaica slaw, and elite combined with chipotle 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) | **RIBS**

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**HOUSE-SMOCKED 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 $5.50

6 | $7.95
8 | $9.95
12 | $12.95

**CAJUN DRY RUB** | **JALAPEÑO BLUEBERRY BBQ**

**HONEY PECAN** | **CAROLINA HEAT**

**SPICY BUFFALO WING SAUCE**

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**GOURMET PUB BURGERS**

- all burgers made with one-half pound Kansas-farmed certified angus beef* from weber hall upon request; lettuce, tomato, onion, house-made pickles and choice of standard side; UPGRADE TO A PREMIUM SIDE FOR $1; ADD CRISPY PORK BELLY FOR $3

**ADD FRIED EGGS** FOR $1.5 | ADD THICK-CUT HICKORY SMOKED BACON OR CANDIED BACON FOR $2

**SUB GLUTEN-FREE BUN** FOR $1.5

**STATION BURGER** | $10.5
- your choice of cheese: white cheddar, pepper jack, american, smoked blue cheese or gorgonzola

**PIT BURGER** | $13.5
- this is not a dream; a burger piled high with pulled pork, cheddar cheese, candied bacon, fried jalapeños and topped with jalapeño blueberry barbecue sauce

**THE EMA-SOME** | $16.95
- half-pound burger layered with hearty slabs of smoked pork loin, hickory bacon and fried mangos, covered with cheery gorgonzola goodness and dressed with a spicy yumyum sauce; garnished with 2 smoked barbecue ribs 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

**VEGGIE WEST** | $9.95
- chef’s recipe: a mixture of black beans, bell pepper and seasonings, finished with a drizzle of chipotle mayo

**MOODY BLUES** | $11.5
- moody blues smoked blue cheese, toasted wild mushrooms and caramelized onions

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**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 chick-fil honey butter)
- KANSAS SORGHUM (infused with cherries and honey)

**PREMIUM SIDES** | $4.5
- FRESH FRUIT BOWL | **BEER-BATTERED ONION RINGS**
- GARLIC PAPRIKA MAC AND CHEESE | **SOUP** (chicken vegetable soup of the day)
- CAPILEÑA STACK (heirloom tomato, fresh mozzarella and basil, finished with a pomegranate-balsamic reduction)
- ROASTED ROOT VEGGIES (beets, sweet potatoes, carrots and yucca potatoes, tossed in roasted garlic olive oil and seasoned with salt and pepper)

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**KITCHEN SMOKEHOUSE**

**GOING SLOW**

- * 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.