



ENJOY A BIG TASTE OF A SMALL TOWN! ----- BLOOMSDALE, MO

FRIED GREEN BEANS - \$11

Served with our signature dipping sauce.

HAND DIPPED ONION RINGS - \$11

Dipped in our house, beer battered, and served with your choice of bacon aioli or horseradish sauce.

BBQ PORK NACHOS - \$13

Nachos with all the fixings: pulled pork, nacho cheese, BBQ sauce, chipotle and banana peppers. Substitute brisket for \$2.

SOFT PRETZEL STICKS WITH BURNT END MUSTARD - \$12

Three homemade, long soft pretzel sticks served with a burnt end mustard dip or cheese dip. Add both sauces \$0.75.

STARTERS

HAND BREADED MUSHROOMS - \$11.50

Served with ranch.

FRIED GREEN TOMATOES - \$11

Served with marinara & sprinkled with Baetje Farms goat cheese.

SIGNATURE BLOOMSDALE BOATS - \$14.50

Five potato boats topped with pulled pork, nacho cheese, BBQ, green onions and served with sour cream. Substitute brisket for \$2.

QUESADILLA - CHICKEN \$12 | VEGGIE \$10

Green peppers, onions, tomatoes, cheddar, and Swiss, served with sour cream & salsa.

SOUPS & SALADS

WESTERN SALAD \$12.50 | HALF \$8.50

Avocado, corn, black beans, tomatoes, cucumbers, onions, white cheese, and tortilla strips with salsa ranch dressing.

CAESAR SALAD \$10.50 | HALF \$6.50

Romaine, red onion, croutons, parmesan cheese and tossed in our house Caesar dressing .



COBB SALAD \$12.50 | HALF \$6.50

Served with egg, cheese, tomato, red onion, cucumbers, black olives, and croutons with your choice of dressing.

HOMEMADE SOUP OF THE DAY OR RED CHILI - CUP \$5.75 | BOWL \$7

DRESSING OPTIONS

- | | |
|----------------|----------------------|
| RANCH | THOUSAND ISLAND |
| GOLDEN ITALIAN | BALSAMIC VINAIGRETTE |
| BLUE CHEESE | HONEY MUSTARD |
| CREAMY FRENCH | POPPY SEED |
| SALSA RANCH | |

BURGERS + SAMMIES

BOURBON BURGER - \$14

6oz beef, pork and brisket burger served with pepper jack cheese, bacon, and Bourbon BBQ sauce.

CLASSIC BURGER - \$10.75

Beef burger with fixing on the side of lettuce, onion, pickle, and tomato. Add cheese \$1.25.

BACON CHEDDAR BURGER - \$13

Beef burger topped with cheddar cheese and bacon.

MUSHROOM SWISS BURGER - \$12.50

Beef burger topped with sautéed mushrooms and Swiss cheese.

WAKE UP BURGER- \$14

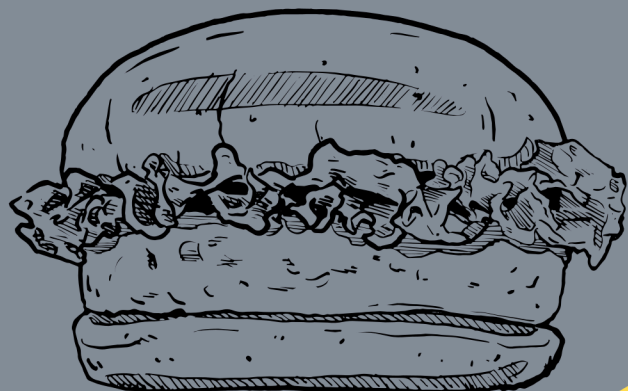
Beef patty topped avocado, bacon, egg, caramelized onions, cheddar and maple mayo.

WILD GOAT BURGER - \$13.50

Beef patty topped with wild mushrooms and Baetje Farms goat cheese.

SHRIMP PO'BOY - \$14

Hand battered Buffalo shrimp served with coleslaw and aioli.



SERVED WITH HAND-CUT FRIES AND A PICKLE.
UPGRADE TO PREMIUM SIDE FOR \$1 MORE.
SUBSTITUTE FRIES FOR HAND BATTERED
ONION RINGS FOR \$3.50 OR CUP OF SOUP OR
SALAD FOR \$3.75.

HOUSE BRISKET SAMMIE - \$13.50

Smoked BBQ brisket topped with our house BBQ sauce and sprinkled with our house rub on a bun.

BLT - \$10.50

You guessed it...bacon, lettuce and tomato served with mayo on Texas toast.

ROAST BEEF SAMMIE WITH PROVEL - \$13

Served on a toasted garlic cheese bread with sautéed mushrooms and provolone.

SMOKED TURKEY BACON SAMMIE - \$12.50

Smoked turkey, bacon, and Swiss on multigrain bread with maple mayo.

SMOKED PULLED PORK SAMMIE - \$11.50

House smoked BBQ pulled pork served with our house BBQ and sprinkled with our house rub on a bun.

CHICKEN SAMMIE - \$13

Grilled or Fried, Naked or Tossed in one of our signature sauces served with bacon, pepper jack cheese, lettuce and tomato.

DON'T WANT BREAD?
TRY ANY BURGER OR SAMMIE ON A
TORTILLA WRAP FOR \$1 MORE OR TRY A
GLUTEN FREE BUN FOR \$2!

BRINNER

SERVED WITH HOUSE DINNER ROLL. ADD A SALAD FOR \$3.95.

UPGRADE YOUR SIDE TO PREMIUM SIDE FOR \$1 MORE.

12OZ BOURBON RIBEYE - \$24

Topped with a bourbon glaze and served with your choice of two sides. Add caramelized onions and mushrooms for \$2. Add 4 whiskey grilled shrimp for \$4.

12OZ CLASSIC RIBEYE - \$22

Topped with our signature butter and served with your choice of two sides. Add caramelized onions and mushrooms for \$2. Add 4 whiskey grilled shrimp for \$4.

BOURBON GLAZED PORK CHOPS - \$19

Two grilled or fried pork chops, served with your choice of two sides and a side of our house bourbon glaze.

COUNTRY FRIED STEAK - \$15

Smothered in milk gravy and served with your choice of two sides.

KETTLE BEEF - \$14

Our traditional Ste. Genevieve dish served with mashed potatoes and green beans.



SMOKED RIBS

*WHEN AVAILABLE

OUR IN-HOUSE SMOKED + RUBBED
BABY BACK RIBS COME WITH TWO SIDES.
HALF RACK \$19 / FULL SLAB \$26

EGGS BENEDICT

THE GOAT & THE EGG BENEDICT - \$12

Whole grain toast with world renowned Baetje Farms goat cheese, avocado, parsley, grilled tomato and basted egg topped with hollandaise sauce.

THE KOZY BENEDICT - \$12

Open faced biscuit topped with bacon, basted eggs, and our hollandaise sauce. Served in a bed of mixed greens sprinkled with tomatoes and parsley.

THE PIG & THE EGG BENEDICT - \$13

Open faced biscuit topped with pulled pork, ham, basted egg, parsley, smoked gouda and hollandaise sauce.

FRIED GREEN TOMATO BENEDICT - \$12

Fried green tomatoes topped with ham, basted egg, parsley, and hollandaise.

SMOKED TURKEY EGGS BENEDICT - \$15

Smoked turkey, basted egg, avocado, and hollandaise on grilled sourdough and topped with bacon crumbles and parsley.

OPEN FACED ROAST BEEF - \$15.50

Sliced roast beef served on Texas toast with your choice of two sides.

CHICKEN & WAFFLES - \$13.75

Two gourmet waffles served with two fried chicken strips, sprinkled with powdered sugar and drizzled with spicy bourbon maple syrup

SMOKED TURKEY DINNER - \$16

Sliced turkey topped with brown gravy and served with mashed potatoes, green beans & Texas toast.

CHICKEN STRIPS - \$14

Three hand breaded chicken strips served with your choice of 2 sides.

Choose from one of our signature sauces or add gravy for \$0.75.

SMOKEY BOURBON CHICKEN - \$15

Grilled chicken topped with a bourbon glaze, smoked gouda and bacon on a bed of mashed potatoes and served with green beans.

PICK 2 FOR \$12!

CAN'T DECIDE? YOU DON'T HAVE TO
WITH OUR PICK 2 OPTION!

QUICHE

SPINACH & BACON
MEAT LOVER'S
SUNRISE



HALF SALAD

HOUSE SALAD
CAESAR SALAD
WESTERN SALAD
COBB SALAD

ADD TURKEY \$1.75

ADD FRIED OR GRILLED CHICKEN \$2

ADD FRIED OR GRILLED SHRIMP \$2.25

SOUP



HOUSE CHILI
SOUP OF THE DAY



SUNDAY

CHICKEN AND DUMPLINGS - \$14 Served with
your choice of side.

MONDAY

SMOKED GOUDA PORK BURGER - \$14.75
Served with your choice of one side.

TUESDAY

TACO SALAD - \$14

Seasoned ground beef, shredded lettuce,
ranch, cheese, onions, tomatoes, and black
olives. Served with salsa & sour cream in a
fried flour tortilla bowl.

CHICKEN TACOS

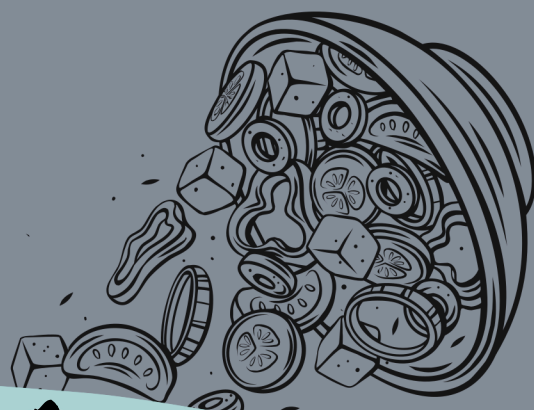
2 FOR \$9 | 3 FOR \$12

Served with lettuce, shredded cheese, tomatoes,
salsa and sour cream.

BEEF TACOS

2 FOR \$8 | 3 FOR \$11

Served with lettuce, shredded cheese, tomatoes
and sour cream.



REGULAR SIDES \$2.95

GREEN BEANS
CREAMY COLE SLAW
GRILLED BROCCOLI (ADD CHEESE SAUCE \$0.75)
MASHED POTATOES + GRAVY
HAND-CUT FRIES
APPLESAUCE
PICKLED BEETS
BBQ BAKED BEANS
CUP OF FRUIT

BAKED POTATO (LOAD IT UP FOR \$2) PREMIUM SIDES \$3.95

MAC + CHEESE
GRILLED BRUSSEL SPROUTS WITH BACON

SIDE SALADS \$5.75

DINNER SALAD (TOMATOES, CHEESE, CUCUMBERS, CROUTONS)
CAESAR SALAD (RED ONIONS, CROUTONS, PARMESAN)

WEEKLY SPECIALS

WEDNESDAY

SMOKED BBQ PORK STEAK - \$16

Served with your choice of two sides.

HOG WINGS - \$16.75

Two hog wings served with hand breaded
onion rings & house dipping sauce.

THURSDAY

OUR FAMOUS MEATLOAF - \$14

Served with mashed potatoes and your
choice of one side.

FRIDAY

HAND BREADED WHITE FISH - \$14.50

Served with hand-cut fries, slaw, and home
made hush puppies.

FRIED SHRIMP - \$13

Served with hand-cut fries, slaw, and home
made hush puppies.

SATURDAY

SMOKED BBQ PORK STEAK - \$16

Served with your choice of two sides.



KOZY DRINK MENU

ALL BLOODY MARYS ARE MADE WITH UBON'S BLOODY MARY MIX WHICH IS AN ALL-NATURAL, FAT-, MSG- & GLUTEN-FREE SAUCE.

HOME REMEDIES

DEW DROP'S HOUSE BLOODY MARY - \$10

This is our House Bloody Mary that has a thick, full BBQ flavor and a nice smokey finish that's garnished to impress! Featuring Absolut Vodka, liquid smoke, and a special blend of spices, topped with pulled pork, cheese cubes, bleu cheese stuffed olives, celery, lemon, lime & a pickle spear.

HOT & SPICY BLOODY MARY - \$9

This Bloody Mary has a pleasant spicy kick complemented by a bold finish with garnishes to match! Featuring Absolut Peppar Vodka and a special blend of our own spices, topped with pepper jack cheese, bleu cheese stuffed olives, cherry peppers, celery, lemon, lime and a pickle spear.

CUCUMBER CHILI BLOODY MARY \$9

If you want a one-of-a-kind Bloody Mary, then this one is for you! This starts with a fresh aroma of cucumber finished with a sweet tequila taste that will leave you asking, "**what just happened??**" 21 Seeds Jalapeno Cucumber Vodka, a special blend of spices, topped with cucumber slices, pickle spear, lime, lemon, and bleu cheese olives.

MIMOSA - \$6

This is the perfect drink to get any day of the week! Featuring our own blend of orange juice and champagne topped off with a couple fruity garnishes.

BOTTLED BEER

BUD LIGHT COORS LIGHT
 BUD LIGHT LIME CORONA
 BUD SELECT MICHELOB ULTRA
 BUD SELECT 55 MILLER LITE
 BUDWEISER MILWAUKEE'S
 BUSCH BEST LIGHT
 BUSCH LIGHT NATURAL LIGHT
 BUSCH NA STAG

WINE

CHARDONNAY WHITE ZINFANDEL
 MOSCATO CABERNET SAUVIGNON
 PINOT GRIGIO MERLOT
 RIESLING PINOT NOIR

KOZY COCKTAILS

ISLAND PARADISE - \$11

This is a drink that has an explosion of flavor until the very end, transporting you to a tropical beach somewhere! Featuring Sweet Tea Vodka, Rum, Amaretto, Triple Sec, and an array of juices, topped with an orange slice, cherries, and a lime.

CASEY'S TOP SHELF MARGARITA - \$9

Our Bartender's own creation of sweet and smooth made just right for after a long day! Featuring Patron and Grand Marnier, topped with an orange & lime and rimmed with sugar & salt.

KOZY'S CUCUMBER LEMONADE - \$8

A light and crisp lemonade made with Tito's Vodka and accented with cucumber slices. Add a splash of grenadine for \$0.25.

SOUTHERN LEMONADE - \$9 This is a cool, refreshing taste of the south with fresh strawberries mixed in to satisfy anyone's thirst after a hot day! Featuring American Honey, strawberries & lemons.

DRINKS - \$2.95

COFFEE

SODA

(Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mountain Dew)

JUICE

(Orange, Pineapple, Apple, Cranberry)

LEMONADE

TEA

(sweet, unsweet, or hot) fresh brewed lemonade MILK & CHOCOLATE MILK HOT CHOCOLATE

CHECK OUT OUR COMMUNITY!

COME VISIT THE FARM!

Just three miles west on Highway Y from Dew Drop Inn & The Kozy, resides the world-renowned Baetje Farms. It is home to a state-of-the-art creamery, white Saanen goats, award-winning artisan goat cheese, a beautiful, vast white barn venue space; The Artisan, and more recently, five luxurious French tiny homes.

Guests can schedule weddings, receptions, corporate events, celebrations, and now stay overnight in a cozy yet spacious tiny home that is certain to take your breath away! Visit the farm today to take a tour; sample cheese and wine, enjoy the frolicking goats, or just relax amongst the countryside setting.



World Renowned Artisan Goat Cheese
BLOOMSDALE, MO

Tours Daily | Monday-Thursday
8932 Jackson School Road, Bloomsdale, MO 63627
573-483-9021 | baetje farms.com



GRAB A DRINK AT CHARLEVILLE!

Located in the western part of Ste. Genevieve County, we pride ourselves in offering distinctive handcrafted wines and beers in a relaxed atmosphere since June 2003. Our tasting room and patio features a breathtaking view high above Saline Creek Valley. On the property, you'll find a beautifully refurbished 1860s log cabin adjacent to the tasting room that serves as a two-room lodge for guests as well as a brand new event venue, The View at Charleville.

At Charleville Brewery & Winery, we hold ourselves to very high standards. We believe the best beer comes from the best ingredients handled by the best team members. With every sip, you can taste the passion and dedication that goes into crafting Charleville beer.



Brewery Tours Available!
16937 Boyd Rd. Ste. Genevieve, MO 63670
573-568-8165 | charlevillemo.com

