

OCTOBER 18, 2025

DOSEY DOE

Welcomes

HOWIE DAY

OPENERS

MIXED GREEN SALAD

Spring Mix tossed in a Cranberry and Champagne Vinaigrette. Topped with Shredded Carrots, Queso Fresca, Toasted Pepitas and Spiced Cucumbers.

HEADLINERS

“WORLD FAMOUS” CHICKEN FRIED STEAK

NOT SO GINORMOUS (5oz)

GINORMOUS (10oz)

Topped with our homemade peppered white cream gravy. Served with garlic mashed potatoes and freshly steamed French green beans.

PARMESAN RISOTTO

Creamy Parmesan Risotto topped with Roasted Cauliflower, Grilled Broccolini and finished with a Romesco Sauce.

Vegetarian

Pairs well with Z. Alexander Sauvignon Blanc

BLACKENED REDFISH

Blackened Redfish served with Mushroom Risotto, and Roasted Baby Carrots and finished with a Paprika Beurre Blanc.

GRILLED PORK CHOP

Grilled 12oz Double Bone Pork Chop served with Smoked Gouda Grits with Blistered Shishito Peppers, Crispy Brussels Sprouts and Maple Apple Demi-Glace.

Gluten Free

Pairs well with Becker Merlot

BLACKENED CHICKEN

Blackened Airline Chicken Breast with Mashed Potatoes, Sautéed Spinach and Red Bell Peppers. Topped with Goat Cheese Cream Sauce and Sundried Tomatoes.

Gluten Free

Pairs well with Mer Soleil Chardonnay

ENCORE

PEACHES AND CREAM BREAD PUDDING

Croissant Bread Pudding with Roasted Peaches and Mascarpone.

MOCHA CAKE

Espresso- soaked chocolate sponge cake with a coffee cream icing dusted with cocoa powder.

Executive Chef extraordinaire Daniel Davidson creates and oversees Dosey Doe's Menus!

SHHHHH! ! !

Dosey Doe is thought of by artists and patrons alike as one of the great “listening rooms” in the world. Because our barn is nearly acoustically perfect, what you say to the person next to you may be heard across the room. Out of respect for the artist and fellow patrons, “SHHHHH!”



THE DOSEY DOE BIG BARN

25911 I-45 N, The Woodlands, TX 77380

281-367-3774

doseydoe.com

PERMANENT HOME OF THE CMA OF TEXAS AWARDS SHOW!



Oct	16	Thur	<u>The Jersey Tenors</u>
	17	Fri	<u>Cory Morrow</u>
	18	Sat	<u>Howie Day</u>
	19	Sun	<u>Boys in the Band– Alabama Tribute</u>
	20	Mon	<u>Texas Jazz Orchestra Featuring Gunhild Carling</u>
	22	Wed	<u>The Arcadian Wild</u>
	23	Thur	<u>Clay Hollis</u>
	24	Fri	<u>Project Beacon: Nashville Nights with Jeffrey Steele</u>
	25	Sat	<u>Kate Watson of American Idol</u>
	26	Sun	<u>Mercury Houston</u>
	29	Wed	<u>The Woodlands Jazz Knights</u>
	31	Fri	<u>Sawyer Fredericks</u>
Nov	1	Sat	<u>Back in Black– Tribute band– The True AC/ DC Experience</u>

gofundme

Scan to donate to David's fundraiser
"Help Keep Live Music Alive at The
Dosey Doe Big Barn"



PLEASE SCAN CODE TO VISIT OUR
DOSEY DOE TICKET WEBSITE!
THANK YOU FOR SUPPORTING
DOSEY DOE!



Raising A Hand – Volume III: A Tribute to
Dosey Doe is now available at The Barn!
You can buy any of the three volumes
individually or grab a limited edition set
featuring all three. Just ask your server for
more details! All proceeds from the book
will go towards Rett syndrome research.

DOSEY DOE SPECIALTIES

Dosey Doe Rum Punch	\$14
Blue Chair Bay Rum, White Chair Spiced Rum, Orange Juice, Pineapple Juice, & Grenadine	
"Big As Texas" Margarita	\$15
Green River Bourbon, Silver Tequila, Cointreau, Margarita Mix, & Lime	
Green River Lemonade	\$12
Green River Bourbon, Simple Syrup, & Lemon Juice, topped with Sprite	
Classic Old Fashion	\$14
Bitters, Simple Syrup, Club Soda & Green River Bourbon	
Ruby Red Mule	\$13
Deep Eddy Ruby Red Vodka, Lime Juice, & Ginger Beer	
Blueberry Lemonade	\$13
Blueberry Infused Frio River Vodka, Ble Curacao, Lemon Juice, & Sprite	
Perfect Margarita	\$15
Cuervo Traditional, Cointreau, Margarita Mix, Lime Juice, & a Grand Marnier Floater	

PREMIUM BOURBONS

Angel's Envy Kentucky	\$16
Angel's Envy Rye	\$32
Whistlepig 12 YR Rye Vermont	\$30
Four Roses Single Barrel	\$16
Weller 12 YR	\$20
Weller Antique 107	\$35

WINES

Borgi Pinot Grigio Italy	\$10/ 38
Kendall Jackson Chardonnay California	\$12/ 46
Bonanza Cabernet by Caymus California	\$10/ 38
Z Alexander Uncaged Pinot Noir California	\$12/ 46
Rombauer Chardonnay Sonoma County California	\$98
Far Niente Chardonnay Napa Valley	\$98
Nickel & Nickel Cabernet Sauvignon Napa Valley	\$198
Cade Cabernet Sauvignon Napa Valley	\$225
Silver Oak Cabernet California	\$298

CRAFT BEERS

Tiki Wheat– Galveston Island Brewing
Art Car IPA– St. Arnold
New Corona Extra
New Tecate
Crawford Bock, Love Street– Karbach
Yellow Rose IPA– Lone Pint
White Claw Seltzer (Black Cherry/ Mango)

COFFEE

BY THE GLASS

LATTE (SERVED HOT OR ICED) OR CAPPUCCINO	\$4.29
VANILLA/ MOCHA/ WHITE CHOCOLATE/ CARAMEL MACCHIATO/ WEDDING CAKE/ ALMOND	
JOY/PUMPKIN SPICE/ PEPPERMINT MOCHA	\$4.69
AMERICANO	\$3.39
RED EYE	\$4.19

BY THE POUND

MORE PLEASE	\$16.69
ROAST MASTER'S	\$17.69
NORTHERN ITALIAN ESPRESSO	\$17.69
RODEO ESPRESSO	\$17.69
MORE PLEASE DECAF	\$18.69
DINNER BELL	\$17.69
DOUBLE D	\$17.69
REAL LIFE REAL MUSIC	\$17.69

COFFEE WITH A KICK

"WOOHOO" COFFEE MORE PLEASE COFFEE WITH BAILEYS, KAHlua & TITO'S VODKA. TOPPED WITH WHIPPED CREAM (SERVED HOT)	\$12.00
ESPRESSO MARTINI MORE PLEASE COFFEE WITH TITO'S VODKA & KAHlua MIXED TO PERFECTION (SERVED COLD)	\$16.00