

NOVEMBER 6, 2025

DOSEY DOE

Welcomes

MOE BANDY & JANIE FRICK

OPENERS

LITTLE GEM CAESAR SALAD

Split Little Gem Lettuce Dressed with Caesar Dressing with Parmesan Bread Crumbs and Spanish Anchovies.

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.

**BACON WRAPPED PORK
TENDERLOIN**

Oven Roasted Bacon Wrapped Pork Tenderloin served with Mashed Potatoes, Crispy Brussels Sprouts and Creamy Pork Gravy.

Pairs well with Becker Merlot

SHRIMP AND GRITS

Butter Poached Jumbo Shrimp served with Roasted Poblano Grits, Blistered Shishito Peppers and Topped with Cilantro Chimichurri.

Pairs well with Mer Soleil Chardonnay

PARMESAN RISOTTO

Creamy Parmesan Risotto topped with Honey Pecan Roasted Baby Carrots, Blistered Shishito Peppers, Chimichurri.
Vegetarian

Pairs well with Z. Alexander Sauvignon Blanc

SMOKED CHICKEN

Smoked Chicken glazed with a Sherry Wine Demi- Glace. Served with Braised Greens and Cowboy Beans.

Pairs well with Mer Soleil Chardonnay

ENCORE

WHITE CHOCOLATE & CRANBERRY BREAD PUDDING

Croissant Bread Pudding White Chocolate Chips and Cranberries. Whipped Cream and Caramelized White Chocolate Sauce.

DULCE DE LECHE CHEESECAKE

Dulce de Leche Cheesecake with a Graham Cracker Crust, Chocolate Shavings and Whipped Cream.

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

SHHHHHH! !

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, “SHHHHHH!”



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!



- Nov 7 Fri** Karen Morgan– “Seriously Funny” Comedy
- 8 Sat** The Castellows
- 13 Thu** Chad Prather
- 14 Fri** Micky & The Motorcars
- 15 Sat** Stephen Kelloggs’s Old Friends Tour featuring David Ryan Harris
- 16 Sun** Diamond Rio
- 19 Wed** John PayCheck with Kyle Hutton– Real Life Real Music
- 20 Thu** Mike Eli of The Eli Young Band (Acoustic)
- 21 Fri** Adam Carolla (6:30 & 9:45 showing)
- 22 Sat** Taj Farrant
- 28 Fri** Payton Howie with Grayson Russell opening
- 29 Sat** JunkBunny

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 BAILLEYS, 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