

DECEMBER 10, 2025

DOSEY DOE

Welcomes

THE LOWDOWN DRIFTERS WITH KYLE HUTTON

OPENERS

CRISPY BRUSSELS SPROUTS

Flash Fried brussels sprouts tossed in a Honey Sriracha Glaze. Topped with Peanuts and Cilantro.

\$10.99

CHOPPED BRISKET POTATO SKINS

Potato Skins with Cheddar Cheese and topped with Chopped Brisket, Green Onions and Ivory BBQ Sauce.

\$13.99

HEADLINERS

“WORLD FAMOUS” CHICKEN FRIED STEAK

NOT SO GINORMOUS \$18.99

GINORMOUS \$26.99

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

SHRIMP + GRITS

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

\$25.99

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast on a Toasted Ciabatta Roll with Pesto Aioli, Melted Havarti Cheese and Arugula. Served with House Cut French Fries.

\$17.99

CHEF'S BURGER

Two 4oz Patties, American Cheese, Bacon, Shredded Lettuce, Grilled Onions and Dosey Doe Sauce on a toasted Martin's Potato Bun. Served with French Fries.

\$18.99

BLACKENED REDFISH

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

\$26.99

MIXED GREEN SALAD

Local mixed greens tossed in a Raspberry-Chipotle Vinaigrette and topped with English Cucumbers, Cherry Tomatoes, Shredded Carrots and Crumbled Feta Cheese.

Add Smoked Chicken Breast \$5

Gluten Free \$12.99

PULLED PORK NACHOS

House made Tortilla chips topped with Pulled Pork, Cowboy Beans, Creamy Queso and Pico de Gallo.

\$19.99

ENCORE

Each Dessert option: \$9.99

STRAWBERRY CHEESECAKE

Classic NY Cheesecake with Whipped Cream and Strawberry Coulis.

FLOURLESS CHOCOLATE CAKE

Decadent Dark Chocolate Cake with Whipped Cream and Cherry Sauce.

ROASTED APPLE BREAD PUDDING

Croissant Bread Pudding with Cinnamon Sugared Roasted Apples Topped with Whipped Cream.

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



RLRM SPONSORS:



- Dec 12 Fri** [SHSU Jazz Ensemble Directed by Aric Schneller](#)
- 13 Sat** [The Gatlin Brothers– The Gatlin’s Country & Christmas Tour](#)
- 14 Sun** [Jason Eady](#)
- 17 Wed** [Joes Burlison’s Christmas Jazz](#)
- 18 Thu** [The Texas Tenors](#)
- 19 Fri** [Topo Chico Cowboys and Chicas featuring Bri Bagwell, Josh Grider, Drew Kennedy, & Kristi Grider](#)
- 20 Sat** [Couple Therapy: A Relationship Themed Comedy Show](#)
- 31 Wed** [The Wilder Blue](#)
- Jan 2 Fri** [Luke Prater](#)
- 3 Sat** [Six Gun Sound– The Ultimate Bad Company Tribute Band](#)

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

- Spiced Rum Coffee** \$12
Blue Chair Bay Spiced Rum with Hint of Vanilla, Dosey Doe Fresh Brewed Coffee Sprinkled with Cinnamon
- Nutty Irishman** \$12
Jameson Irish Whiskey, Frangelico Hazelnut Liqueur, Dosey Doe Fresh Brewed Coffee Topped with Whipped Cream
- 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
- Classic Old Fashion** \$14
Bitters, Simple Syrup, Club Soda & Green River Bourbon
- 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** \$30
- Weller Antique 107** \$35

WINES

- Borghi 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