

DECEMBER 13, 2025

DOSEY DOE

Welcomes

THE GATLIN BROTHERS **OPENERS**

MIXED GREEN SALAD

Local Mix greens tossed in a Chipotle Raspberry Vinaigrette and Topped with English Cucumbers, Cherry Tomatoes, Shredded Carrots, and crumbled Feta Cheese.

HEADLINERS

“WORLD FAMOUS” CHICKEN FRIED STEAK

NOT SO GINORMOUS GINORMOUS

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

ANCHO SPICE PORK CHOP

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

Pairs well with Becker Merlot

BUTTERNUT SQUASH RISOTTO

Creamy Butternut Squash Risotto topped with Roasted Butternut and Delicata Squash and a Pumpkin Seed Pesto.

Pairs well with Mer Soleil Chardonnay

GRILLED SALMON

Grilled Salmon served with Mushroom Risotto, and Grilled Asparagus and Finished with a Paprika Beurre Blanc.

Pairs well with Z. Alexander Sauvignon Blanc

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

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

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!



Dec	14	Sun	<u>Jason Eady</u>
	17	Wed	<u>Joels Burlison's Christmas Jazz</u>
	18	Thu	<u>The Texas Tenors</u>
	19	Fri	<u>Topo Chico Cowboys and Chicas featuring Bri Bagwell, Josh Grider, Drew Kennedy, & Kristi Grider</u>
	20	Sat	<u>Couple Therapy: A Relationship Themed Comedy Show</u>
	31	Wed	<u>The Wilder Blue</u>
Jan	2	Fri	<u>Luke Prater</u>
	3	Sat	<u>Six Gun Sound- The Ultimate Bad Company Tribute Band</u>
	4- 6	Sun-Tues	<u>Sarah Kelly Music School Showcase</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 SUP-
PORTING 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 syn-

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

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