

JANUARY 8, 2026

DOSEY DOE

Welcomes

ALEX SKOLNICK TRIO

OPENERS

Creamy Butternut Squash Soup

Roasted Butternut Squash Soup, Pumpkin Seed Pesto.
Maple Crema.

\$10.99

Loaded Potato skins

Potato Skins loaded with Cheddar Cheese, and Topped with
Pulled Pork, Green Onions and Ivory BBQ Sauce.

\$11.99

HEADLINERS

“World Famous” Chicken Fried Steak

NOT SO GINORMOUS \$18.99

GINORMOUS \$26.99

Topped with our homemade White Peppered 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

Smoked Chicken Tacos

Smoked Chicken Street Tacos with Cilantro and Onions,
Served with Cowboy Beans and Carolina Gold Rice and Salsa
Roja.

\$17.99

Blackened Redfish

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

\$26.99

Roasted Beet Salad

Local Mix Greens tossed in a Sherry Vinaigrette. Topped with
Roasted Beets, Crumbled Feta, Dried Cranberries and Spiced
Peanut Crumble.

Add Smoked Chicken Breast \$5

Gluten Free \$12.99

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 Sugar Roasted Apples and Caramel Sauce.

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!

Jan	9	Fri	Andy Griggs
	10	Sat	Jesse Raub Jr
	16	Fri	Jeff Canada and Friends Birthday and Suicide Prevention Show
	17	Sat	Departure ATX
	23	Fri	Kaylee Rose
	24	Sat	Hayden Baker
	30	Fri	Texas Flood
	31	Sat	Sundance Head
Feb	1	Sun	The Cactus Blossoms
	5	Thu	Cote Deonath "Ultimate Elvis Tribute World Champion"

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



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

Whiskey Punch	\$12
Whiskey, Amaretto, Cranberry Juice, Orange Juice, splash of Grenadine	
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)	