

FEBRUARY 13, 2026

DOSEY DOE

Welcomes
JOSH WEATHERS

YOUR MEAL INCLUDES SALAD, CHOICE OF ENTRÉE, CHOICE OF DESSERT, AND BOTTOMLESS
FOUNTAIN DRINKS, TEA, AND WORLD FAMOUS, FRESH BREWED DOSEY DOE COFFEE.

OPENERS

Mixed Green Salad

Spring Mix tossed in a Strawberry Champagne Vinaigrette. Topped with Herb Ricotta Cheese, and Mixed Berries, Shaved Radish and Candied Peanuts.

HEADLINERS

“World Famous” Chicken Fried Steak

NOT SO GINORMOUS

GINORMOUS

Topped with our homemade White Peppered Cream Gravy. Served with Garlic Mashed Potatoes and freshly steamed French Green Beans.

Bacon Wrapped Pork Tenderloin

Oven Roasted, Bacon Wrapped Pork Tenderloin served on Smoked Gouda Grits with Grilled Asparagus and Mustard Jus.

Pairs well with Becker Merlot

Seared Salmon

Seared Salmon served with Mushroom Risotto and Roasted Baby Carrots, finished with a Saffron Beurre Blanc.

Gluten Free.

Pairs well with Z. Alexander Sauvignon Blanc

Truffle Risotto

Creamy Truffle Risotto with Roasted Wild Mushrooms and Herb Salsa Verde.

Pairs well with Z. Alexander Sauvignon Blanc

Blackened Chicken Breast

Blackened Airline Chicken Breast served with Mashed Potatoes, Broccoli and finished with a Smokey Jus.

Pairs well with Mer Soleil Chardonnay

ENCORE

Flourless Chocolate Cake

Decadent Dark Chocolate Cake with Whipped Cream and Cherry Sauce.

Cranberry and White Chocolate Bread Pudding

Croissant Bread Pudding with Cranberries and White Chocolate. Finished with Whipped Cream and White Chocolate Drizzle.

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!

Feb	14	Sat	<u>Josh Weathers</u>
	15	Sun	<u>Richard Elliot</u>
	19	Thu	<u>The Music of Abba– Arrival From Sweden</u>
	20	Fri	<u>Anthony Gomes</u>
	21	Sat	<u>Jason Cassidy</u>
	22	Sun	<u>Keiko Matsui</u>
	26	Thu	<u>Anthony Caceres– Album Release</u>
	27	Fri	<u>Ana Popovic</u>
	28	Sat	<u>Zach Rushing</u>
Mar	1	Sun	<u>Too Much To Say– DMB Tribute</u>
	5	Thu	<u>Bradley Gaskin</u>
	6	Fri	<u>Cody Hibbard</u>

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

Borgchi 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)		