

MARCH 1, 2026

DOSEY DOE Welcomes Too Much To Say "DMB TRIBUTE"

OPENERS

Loaded Potato skins

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

\$11.99

Smoked Chicken Wings

6 Smoked Chicken Wings tossed in a Spicy BBQ Sauce. Served with Ranch.

\$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 Sesame Seed Bun. Served with French Fries.

\$18.99

TEXAS Cheesesteak

Thinly sliced steak on a toasted Roll with Grilled Peppers and Onions, Pickled Jalapenos, and Melted Swiss Cheese. Served with House cut Fries.

\$19.99

Blackened Redfish

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

\$26.99

Mixed Greens

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

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.

Cranberry & 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!"



- Mar 6 Fri Cody Hibbard**
- 7 Sat Already Gone– Eagles Tribute Band**
- 8 Sun Erik Knowles “Comedy Show”**
- 10 Tue Cruz Contreras (of the Black Lillies)**
- 13 Fri Don Louis**
- 14 Sat Rock & Roll Over– The Ultimate KISS Tribute Band**
- 15 Sun Vincent Ingala**
- 20 Fri Brandon Davis**
- 21 Sat Texas A&M Aggieland Orchestra “The Big Band Era”**
- 22 Sun Patsy Cline Trtbute by “Always Patsy Cline” Star, Kelly Peters**
- 24 Tue Meredith Crawsord & Zach Maberry**

**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

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