

MARCH 22, 2026

DOSEY DOE

Welcomes

PATSY CLINE TRIBUTE BY "ALWAYS PATSY CLINE" STAR, KELLEY PETERS

OPENERS

Loaded Potato skins

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

\$11.99

Crispy Brussels Sprouts

Flash Fried Brussels Sprouts tossed in a Honey Sriracha Glaze. Topped with Peanuts and fresh Cilantro.

\$10.99

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

Shrimp + Grits

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

\$25.99

Bacon Wrapped Pork Tenderloin

Oven Roasted, Bacon Wrapped Pork Tenderloin served with Garlic Mashed Potatoes, Roasted Baby Carrots and Creamy Pork Gravy.

\$23.99

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

Chicken Parmesan

Chicken Fried Chicken Topped with House made Marinara Sauce, Parmesan and Provolone Cheese and Sliced Basil. Served with a side salad.

\$18.99

Blackened Redfish

Blackened Redfish served with Mushroom Risotto, Grilled Asparagus and a Saffron Beurre Blanc.

\$26.99

Garden Medley

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

Add Shredded Smoked Chicken + \$5

Gluten Free \$12.99

ENCORE

Each Dessert option: \$9.99

Mixed Berry Cheesecake

Classic NY Cheesecake with Whipped Cream and Mixed Berry Compote.

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!"

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!

- Mar 24 Tue Meredith Crawford & Zach Maberry**
25 Wed BJ Barham of American Aquarium
26 Thu Matt & Catt Show
27 Fri The Damn Torpedoes "A Tom Petty & Heartbreakers Tribute"
28 Sat Roger Clyne & The Peacemakers
30 Mon Texas Jazz Orchestra Tribute to Big Band Classics
Apr 2 Thu Bob Schneider
3 Fri Ally Venable Live on Tour
4 Sat Joe Burlison's Easter Jazz
8 Wed David Nail

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



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 BAILIES, 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