

MARCH 24, 2026

DOSEY DOE

Welcomes

MEREDITH CRAWFORD & ZACH MABERRY

OPENERS

Texas Popcorn

Bite size pieces of our world famous Chicken Fried Steak. With a side of Pepper Cream Gravy.

\$12.99

Loaded Potato skins

Potato Skins loaded with Cheddar Cheese, and Topped with Chopped Brisket, 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.

Blackened Redfish

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

\$26.99

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

Chef's Burger

Two 4oz Patties, American Cheese, Bacon, Shredded Lettuce, Grilled Onions and Dosey Doe Sauce on a Sesame Seed Bun. Served with House Cut Fries.

\$18.99

TEXAS Cheesesteak

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

\$19.99

Shrimp + Grits

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

\$25.99

Garden Medley

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

Add Smoked Chicken Breast \$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

Mar	25	Wed	<u>BJ Barham of American Aquarium</u>
	26	Thu	<u>Matt & Catt Show</u>
	27	Fri	<u>The Damn Torpedoes "A Tom Petty & Heartbreakers Tribute"</u>
	28	Sat	<u>Roger Clyne & The Peacemakers</u>
	30	Mon	<u>Texas Jazz Orchestra Tribute to Big Band Classics</u>
Apr	2	Thu	<u>Bob Schneider</u>
	3	Fri	<u>Ally Venable Live on Tour</u>
	4	Sat	<u>Joe Burlison's Easter Jazz</u>
	8	Wed	<u>David Nail</u>
	9	Thu	<u>Jimmy Yunes</u>

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

DOSEY DOE SPECIALTIES

Whiskey Punch	\$12
Whiskey, Amaretto, Cranberry Juice, Orange Juice, splash of Grenadine	
Dosey Doe Old Fashion	\$14
Green River Bourbon, Coffee Bitters, & Honey Syrup	
Ranch Water	\$15
Cuervo Tradicional Blanco Tequila, Topo Chico, & Lime Juice & half Salted Rim	
Dosey Doe Rum Punch	\$14
Blue Chair Bay Rum, White Chair Spiced Rum, Orange Juice, Pineapple Juice, & Grenadine	
"Big Barn" 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 Vodka, Malibu Coconut Rum, Blue Curacao, Sweet & Sour, Orange Juice & Grenadine	
Perfect Margarita	\$15
Cuervo Tradicional, Cointreau, Margarita Mix, Lime Juice, & Grand Marnier Floater	

PREMIUM BOURBONS

Angel's Envy Bourbon	\$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	\$188
Stag's Leap Cabernet Sauvignon, Napa Valley	\$135
Silver Oak Cabernet, California	\$228

CRAFT BEERS

Tiki Wheat	Angry Orchard Cider
Art Car IPA	Southern Star Bombshell Blonde
Corona Extra	Southern Star Buried Hatchet
Modelo Oro	St. Arnold Art Car IPA
Crawford Bock, Love Street	Yuengling Flight
Yellow Rose IPA	Karbach Love Street
White Claw Seltzer (Black Cherry/ Mango)	Shiner Bock

WATER

Fiji Water- \$4.00	Topo Chico Mineral Water- \$3.99
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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	\$16.00