

APRIL 3, 2026

DOSEY DOE

Welcomes

ALLY VENABLE

OPENERS

Loaded Potato skins

Potato Skins loaded with Cheddar Cheese, and Topped with Pulled Pork, 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

April	4	Sat	<u>Joe Burlison's Easter Jazz</u>
	8	Wed	<u>David Nail</u>
	9	Thu	<u>Jimmy Yunes</u>
	10	Fri	<u>Hayden Haddock</u>
	11	Sat	<u>Jesse Peyton's LMAO Standup Showdown</u>
	12	Sun	<u>Jimmy Webb</u>
	15	Wed	<u>Blue Water Highway Band with Kyle Hutton- Real Life Real Music</u>
	16	Thu	<u>Sammy Arriaga</u>
	17	Fri	<u>Bri Bagwell Band</u>
	18	Sat	<u>Max Stalling- Band</u>
	19	Sun	<u>Gene Watson</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	
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

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	\$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