

APRIL 12, 2026

DOSEY DOE

Welcomes

JIMMY WEBB

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

OPENERS

Garden Medley

Local greens tossed in a strawberry champagne vinaigrette, topped with herb Ricotta cheese, and mixed berries, shaved radish and candied peanuts.

Gluten Free

Creamy Butternut Squash Soup

Roasted Butternut Squash Soup, Pumpkin Seed Pesto and Maple Crema.

HEADLINERS

“World Famous” Chicken Fried Steak

GINORMOUS (Additional \$5.00)

NOT SO GINORMOUS

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

Pairs well with Unshackled Cabernet

Bacon Wrapped Pork Tenderloin

Oven roasted, bacon wrapped pork tenderloin served with our homemade mashed potatoes, sauteed broccolini and creamy pork gravy.

Pairs well with Becker Merlot

Oven Roasted Airline Chicken

Seasoned, baked airline chicken breast topped with a caper lemon butter sauce served with our creamy Truffle Risotto and sauteed broccolini.

Pairs well with Mer Soleil Chardonnay

Truffle Risotto

Creamy Truffle Risotto with roasted wild mushrooms and Herb Salsa Verde.

Pairs well with Archetype Sauvignon Blanc

Blackened Redfish

Cajun seasoned redfish with our creamy Truffle Risotto, grilled asparagus. Topped with a Saffron Beurre Blanc sauce.

Pairs well with Borghi Pinot Grigio

ENCORE

Roasted Apple Bread Pudding

Croissant Bread Pudding with Cinnamon Sugar Roasted Apples and Caramel Sauce.

Chocolate Chip Brownie

Chocolate chip brownie with Ice Cream.

Strawberry Cheesecake

Classic NY Cheesecake with Whipped Cream and Strawberries.

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

PERMENANT HOME OF THE CMA OF TEXAS AWARDS SHOW!

April	15	Wed	<u>Blue Water Highway Band with Kyle Hutton– Real Life</u>
			<u>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>
	23	Thu	<u>Cam Allen</u>
	24	Fri	<u>Lindsey Webster & Michael Lington</u>
	25	Sat	<u>Karen Waldrup</u>
	26	Sun	<u>Mercury Houston</u>
	29	Wed	<u>The Woodlands Jazz Knights</u>
	30	Thu	<u>Maverick Murphy</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	
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