

MAY 3, 2026

DOSEY DOE

Welcomes

MARC BROUSSARD

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

OPENERS

Mixed Green Salad

Spring Mix tossed in a Cranberry and Champagne Vinaigrette. Topped with Shredded Carrots, Queso Fresca, Toasted Pepitas and Sliced Cucumbers.

Gluten Free

HEADLINERS

“World Famous” Chicken Fried Steak

Trail Boss (Additional \$5.00)

Ranch Hand

Topped with our homemade White Pepper Cream Gravy. Served with Garlic Mashed Potatoes and freshly seasoned Green Beans.

Pairs well with Unshackled Cabernet

Bacon Wrapped Pork Tenderloin

Slow Oven Roasted, Bacon wrapped Pork Tenderloin with an silky Apple Demi Glaze. Served with mashed Sweet Potatoes and Brussels Sprouts with a delicate char.

Pairs well with Becker Merlot

Chicken Cordon Bleu

Chicken Breast stuffed with Ham and Swiss Cheese. Topped with a creamy Dijon Mustard Sauce. Served with Homemade creamy Mashed Potatoes and steamed Broccoli.

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

Smore's Chocolate Bread Pudding

Croissant Bread Pudding with Dark Chocolate and Marshmallows mixed in. Served with a Cinnamon and Brown Sugar Cream Sauce.

Cheesecake with Fresh Strawberry

Classic NY Cheesecake with Whipped Cream and fresh 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

PERMANENT HOME OF THE CMA OF TEXAS AWARDS SHOW!

May	6	Wed	<u>Bottomland with Kyle Hutton– Real Life Real Music</u>
	7	Thu	<u>Wesley Hanna</u>
	8	Fri	<u>Silverada</u>
	9	Sat	<u>Hayden Baker</u>
	10	Sun	<u>Leslie Mendelson</u>
	14	Thu	<u>Sara Evans</u>
	15	Fri	<u>Hamilton Loomis Band</u>
	16	Sat	<u>Josh Grider– Birthday Show</u>
	17– 19	Sun– Tue	<u>Sarah Kelly Music School Showcase</u>
	21	Thu	<u>Kylie Morgan</u>
	22	Fri	<u>Shake Russell</u>
	23	Sat	<u>Jeff Canada and Friends</u>

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