

WELCOME TO



ABOUT THE BARN

Our dining hall is a 150-year old barn from Kentucky. Hand Hewn (cut by axe instead of saw), it is made entirely of 300-year old growth Oak and Birch. Each beam of the barn was first numbered in Kentucky, diagramed, disassembled, shipped to Texas and then reassembled. We have added steel braces to the original wooden peg joints. The "Re Raising" took two years and was masterminded by Mr. Michael Ford, who is presently one of the Dosey Doe Managers.

We love the idea of bringing this lost art of construction and a very real piece of American History back to life in a fashion that so many can enjoy. Adorned with all original signage, artwork, photos, general store wares, antiques, leaded glass windows, and milk glass (school) lights all from the late 1880's to mid 1900's. We hope that visiting Dosey Doe will give you a chance to let the mind rest and just "take you away."

Keep us in mind for corporate and civic meetings as we have several rooms and areas all available with free WiFi and hardwire computer access. We can come to you with a catered affair including party trays and businessman's lunches. In addition to a full kitchen, we also have a complete bakery where we can supply your Special Occasion needs.

And of course....Coffee, Coffee, Coffee! We roast our own blends starting with green beans from around the world. We currently ship our roasted beans to local and international customers!

www.doseydoe.com

Starters

Colossal Shrimp Cocktail

Five Gigantic Gulf Shrimp with Classic Cocktail
Sauce and Roasted Red Pepper Remoulade
\$11

Beer-Battered Fried Green Tomatoes

with Creamy Southwestern Ranch Dip
\$8

Gulf Seafood Martini

Artichokes, Shrimp, Crawfish and Scallops
Sautéed in a Garlic Vermouth Cream with
Grissini Breadsticks
\$12

Pastor Pulled Pork Empanadas

Achiote Braised Pork, Cotija and Jack Cheeses
with Wild Mushrooms and Served with
Chipotle-Chive Buerre Blanc
\$9

Soups and Salads

Classic Lobster Bisque

Made with Australian Lobsters and
Served with a Shot of Sherry

French Onion Soup

Made with Red and Yellow Onions with
Brown Veal Stock and Gruyere Crouton

Cup: \$7

Bowl: \$10

Hill Country Salad

Crisp Greens, Dried Cherries, Toasted Almonds,
Sweet Sourdough Croutons, Raspberry-Chipotle
Vinaigrette, and Seasonal Berries
\$8

Texas Caesar

Hearts of Romaine, Fire-Grilled Corn, Toasted
Pumpkin Seeds, Grated Cotija Cheese, a Spice
Toasted Flat-Bread Crouton, and Parmesan Crisp
\$8

Warm Spinach Salad

Fresh Spinach with Sliced Egg, Shaved Onions,
Crumbled Bacon, Julienne Asian Pear, and a
Warm Roasted Apple and Bacon Vinaigrette
\$8

House Mixed Green Salad

Spring Greens, Grape Tomatoes, English
Cucumber, Shaved Red Onion,
and Choice of Dressing
\$7 Entrée \$3 Side Add Chicken \$3.50
*Chunky Bleu Cheese, Honey Mustard, Buttermilk Ranch,
Southwest Ranch, Raspberry Chipotle*

Dinner Specials

Ginormous Chicken Fried Steak

Golden Chicken Fried Steak smothered in Homemade Pepper Cream Gravy.
Served with Sour Cream and Onion Mashed Potatoes and Sautéed Green Beans.

*It is thought by many that the origin of this Southern Delight comes from
German Immigrants who started making a "southern" Wiener Schnitzel.*

\$16

Fish and Chips

Beer-Battered Cod with Hand-Cut French Fries and Hushpuppies.

Served with Tartar Sauce, Malt Vinegar, and Lemons.

*From day one Houston was a port city as ships brought cargoes of cloth, whiskey, gunpowder,
coffee and spices to Galveston where small river steamships transported them to Houston.*

\$14

Goat Cheese Chicken Roulade

A Double Chicken Breast Stuffed with Goat Cheese and Roasted Peppers served with Caper-Pepper Pilaf,
Grilled Asparagus, and Glazed with Lemongrass-Chardonnay Cream

The longest river in Texas is Rio Grande, spreading over an area of around 1270 miles.

\$20

The Branded Burger

Half Pound Black Angus Patty with Cheddar, Provolone, or Swiss Cheeses on Toasted Sweet Sourdough Bun
with Leaf Lettuce, Tomato, Shaved Onions, Pickles and Home Fries

Texas is the only state of the union that can legally secede to become an independent country.

\$10

Smoked Duck and Forest Mushroom Quesadillas

With Texas Style Refried Beans, Roasted Pepper-Caper Pilaf,
Grilled Onions and Cherry Tomatoes, and Fire Roasted Salsa and Fanned Avocado

Texas is the only state that can fly it's state flag at the same level as the American flag.

\$17

Over and Under Menu

For all cowpokes under 12 and over 65

All Items are served with french fries.

Child's Burger

Chicken Fingers

Grilled Cheese

\$5.95

Desserts

Please ask your server for today's selection of desserts. Including

Dosey Doe Made-to-Order Coffee Milkshake

(try adding caramel, chocolate or white chocolate)

Save room – they are yummy!

Our desserts go especially well with a cup of fresh coffee.

We also offer dessert wines, Irish Coffee, and other delicious spirits.

Order a whole dessert today for your next special occasion. Since our desserts are made to order, we appreciate a 24 to 48-hour advance notice.

Coffee by the Pound

Whole Bean or Ground

More Please	Light to Med Roast.....	\$8.49 lb
Roast Master's	Med to Dark Roast.....	\$10.95 lb
Double "D"	Dark Roast	\$8.95 lb
Dinner Bell.....	Med Roast.....	\$8.49 lb
Decaf More Please	Light to Med Roast.....	\$8.49 lb
Doe's N.I.....	Espresso.....	\$11.95 lb
Doe's Rodeo.....	Espresso.....	\$10.95 lb

Our coffee is roasted on-site for the freshest coffee in The Woodlands

Ask your Waitstaff or purchase at Cashier Stand.

GREAT GIFT IDEA!!!

TRY OUR SATELLITE

DOSEY DOE

NOW OPEN ON FM 1488

** On FM 1488, quarter of a mile west of I-45 **

Drive thru for a quick cup of joe on your way to work or stop and visit for a while!

quick breakfast, sandwiches, snacks, free Wi-Fi, and, of course, delicious specialty coffee!

Open Monday –Friday 6 AM to 8 PM; Saturday 7 AM to 6 PM

GOURMET BLUE PLATE SPECIALS

Fresh Atlantic Salmon

Crusted in Cracked Pepper and Glazed with Lemongrass Chardonnay Cream.

Served with Steamed Baby Bok Choy and Creamy Ancho Chile Risotto

\$23

(Limited Availability, Air-Shipped Daily)

Suggested Pairing: Masi Pinot Grigio (7.00 / 26.00 btl)

16oz Buffalo Porterhouse

with Classic Maître d Butter , Lobster Mashed Potatoes,
and Sauteed Baby Zucchini

\$40

Suggested Pairing: Virgin Vines Shiraz (6.50 / 23.00 btl)

Black Angus Filet Mignon Medallions

9oz of Filet Mignon Topped with Cilantro-Pecan Chimichurri,
with Steamed Broccolini, and Bacon-Bleu Cheese Au Gratin Potatoes

\$33

Suggested Pairing: Blackstone Merlot (7.00 / 26.00 btl)

14oz N.Y Strip and Shrimp

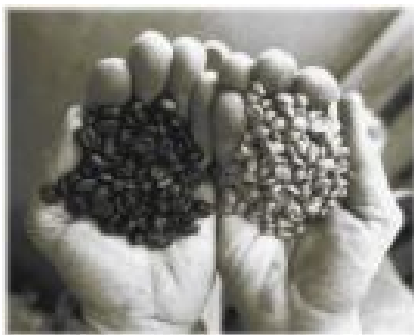
14oz Black Angus Strip with Grilled Jumbo Shrimp Skewer, Balsamic Glazed Grilled Asparagus,
Rustic Texas Steak Fries and Chipotle-Chive Steak Butter

\$30

Suggested Pairing: Becker Iconoclast Cabernet (7.00 / 26.00 btl)

Dosey Doe is proud to host Executive Chef Daniel McEachern. Chef Dan graduated from the Art Institute of Houston's School of Culinary Arts and refined his skills in several of the most prominent restaurants in the Houston area. His style can best be described as Rustic Texas Cuisine with a contemporary twist. We hope you enjoy his creativity, enthusiasm and culinary talents as much as we do!

We will be happy to split your entrée in our kitchen for a \$5 fee



House Roasted Coffee and Espresso

<i>Latte</i>	3.50	<i>Mochaccino</i>	3.35
<i>Caramel Macchiato</i>	3.35	<i>Cappuccino</i>	3.50
<i>Americano</i>	1.60	<i>Brewed Coffee</i>	1.80



Flavor Shots

Vanilla, Chocolate Mint, Hazelnut
Amaretto, Coconut, Caramel, English
Toffee, Irish Cream and seasonal flavors
.30¢

Specialty Milks

Whole or nonfat included
Breve .30¢
Soy .30¢
Extra Shot .50¢

Iced / Frozen Coffee

	<i>Medium</i>	<i>Large</i>
Iced Coffee	1.75	1.95
Iced Latte	3.20	3.75
Iced Mocha	3.50	4.25
Iced Chai	3.50	4.25

Smoothie

	<u>Flavors</u>	<u>Kids</u>	<u>Medium</u>	<u>Large</u>
Iced Coffee	Strawberry Banana			
Iced Latte	Strawberry Blast	3.00	3.75	4.50
Iced Mocha	Mango Mania			
Iced Chai	Wild Berry Blast			

Beverages



1.75



Iced 1.75 Hot 2.00

**Bar Beverages are available, including fine wine, call drinks, domestic and imported beers.
Ask your server for a full menu.
Did you receive a copy of our Upcoming Events?**

*Hours of Operation: Tuesday - Saturday Dinner 5:00pm-10:00pm
Saturday & Sunday Breakfast 8:00am-1:00pm*