

At the Summit

the e-zine of Summits Wayside Tavern



23 September, 2002

HOT News!

Pint Nights: Sweetwater Brown

Drink a pint of Sweetwater Brown on draft and keep the glass! 7-9 pm, while supplies last



Sandy Springs - Thu, September 26th
Snellville - Sat, September 28th
Cumming - Sat, September 28th
[more promos on the web!](#)

Octoberfest - Entire month!

"Pint Night" every night! See page 3 for the calendar! You'll love it!

Team Trivia!

Sandy Springs

Tuesday from 8 to 10 pm
Friday from 10 to midnight

Snellville

Monday from 7:30 to 9:30 pm

Cumming

Wednesday from 8 to 10 pm

There will be prizes, good food, and great drinks, so don't miss a single week. See you there!

Menu Spotlight

The Hollywood is one of our most popular sandwiches!

This sandwich is an amazing blend of flavors with every bite. First, a breast of chicken is grilled to perfection, then topped with sauteed onions and mushrooms. But that's not all- then our own honey mustard dressing, applewood smoked bacon, and imported swiss cheese make it complete. Try it and you'll know why it's a classic.

For a full look at our menu, click on summits-online.com and let your food adventure begin! Remember, we offer our full menu for "carry-out."

A View from the Summit...

East Meets West - With Some Excellent Beers!

Summits Wayside Tavern is pleased to announce the much anticipated Rogue Ales Beer Dinner with John Maier!

Monday, October 28, 2002 at Sandy Springs
Tuesday, October 29, 2002 at Cumming
Wednesday, October 30, 2002 at Snellville
7 to 10 pm

John Maier, Master Brewer of Rogue Ales, will visit our stores in October! You will enjoy a wide variety of rare and exotic game and side dishes prepared in a "East Meets West" Belgian - Thai fusion style. You will also be presented with a full buffet of Rogue Ales including all of your favorites, as well as some vintage brews. Enjoy all you can eat & drink during this most exciting night!

Don't wait to reserve your spot! Rogue was our most successful beer dinner in the past and is by far our most requested repeat! Tickets will go quickly! Don't be left out!

Tickets will be sold at each of our store locations beginning Thursday, Sept 19th. Tickets are \$100.00 per person.

However, If you visit our website at www.summits-online.com/promos.html you can print a coupon that reduces the price to \$75.00 per person. The coupon offer expires October 15, 2002. Seats are limited to the first 100 people per location.

For more information, contact your favorite Summits!



Try Something New - Drafts!



Snellville

Hacker Pschorr Lager
Molings
Becks Oktoberfest
Harpoon Oktoberfest
Warsteiner Konig Hefeweiss

Sandy Springs

Molings
Warsteiner Konig Hefeweiss
Rogue American Amber
Rogue Golden Ale

Cumming

Warsteiner Konig Hefeweiss
Swarzbier
Harpoon Oct
Rogue American Amber
Molings

Full list of new drafts at www.summits-online.com ▶

Visit us on the web at www.summits-online.com



"At the Summit - the e-zine of Summits Wayside Tavern" is published weekly by Summits Wayside Tavern®, a restaurant chain in the southeastern US, headquartered in Snellville, Georgia serving quality food and beverages.

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Find your Summits!

Locations

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Fax: 404-257-1298
summits-online.com/sandysprings/

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Snellville, GA 30078
Phone: 770-736-1333
Fax: 770-736-0041
summits-online.com/snellville/

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525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376
summits-online.com/cumming/

A Taste of Bavaria at Summits!

During the month of October join us and try some authentic Bavarian appetizers, entrees, and desserts. Combined with our Oktoberfest celebration, you're in for an excellent treat!

Make a perfect match with one of our 100 German beers, German wine, or schnapps. Be sure to bring a friend and share!

This special menu is for a limited time only...don't miss out!



The Passport Club

Take a trip around the world! Drink 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns® to continue your journey with.

It's easy and fun and we'll add you to our mailing list so you'll know about new beers when they arrive. There is a \$2.00 registration fee, but 100% of that is donated to



Habitat for Humanity. Isn't that reason enough to join? Besides, you get your very own personalized "Passport Club Card"!

The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Fill out the form found in the beer lists at your table.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

For more information about the adventure, go to our website:

summits-online.com/passport.html

Beer Spotlight of the Week

This week we shine on **Schneider Aventinus**. Try one at your favorite Summits today!

Schneider Aventinus

Region of Origin: Upper Bavaria, Germany

Style: Wheat double bock

When the famous wheat beer family Schneider was brewing in Munich, its bottling hall was on Aventine Strasse. That provided an ideal name for this "double" Weizenbock. Rome's Aventine Hill had a bishop, thus providing a religious allusion to match Doppelbock names like Salvator. With its alcoholic warmth and layers of malty complexity, balanced by clove spiciness, figgy, raisiny fruitiness, and Champagne-like acidity and sparkle, Aventinus is truly remarkable beer.



Great Beer Guide by Michael Jackson

We really move those ales for you...

and lagers and ... ;-) This is it! The event you've been waiting for - Ocktoberfest starts October 1 - every night is a pint night! Come out and join us, the festivities begin at 7 pm and run until 9 pm or as long as supplies last. Don't miss a night or you'll miss a glass! And the collection of beers is awesome! October 28, 29, & 30 have beer dinners - check details at your local Summits for details!

October 2002

		1 Summits Cliffhanger	2 Rogue Dead Guy	3 Shiner Bock	4 Warsteiner Lager	5 Warsteiner Alt
6 Paulaner	7 Hacker Pschorr	8 Swarzbier	9 Sierra Nevada	10 Newcastle	11 Ayinger Ocktoberfest	12 Sweetwater
13 Belhaven	14 Lindemans / Sam Smith	15 Reisdorf	16 Jagermeister	17 Harpoon Ocktoberfest	18 Tennents	19 Grolsch
20 Hoegaarden	21 Laughing Skull	22 Schneider Weiss	23 Old Speck- led Hen	24 Strongbow Cider	25 Warsteiner Dark	26 Warsteiner Weiss
27 Stella Artois	28 Kapuziner <i>Rogue Dinner</i>	29 EKU <i>Rogue Dinner</i>	30 J.Courage <i>Rogue Dinner</i>	31 Black & Tan		

Cooking With Beer

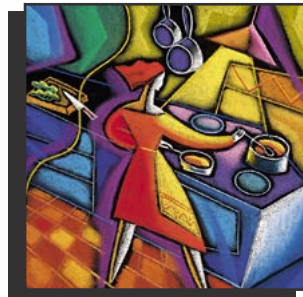
Pork Chops with Spicy Beer Sauce

2 Tbsp cumin seeds
2 tsp red pepper flakes
4 thick-cut pork chops
salt and pepper to taste
1 Tbsp olive oil
1 cup beer (any kind)

Preheat oven to 350 deg F. Spread cumin seeds on a cookie sheet and toast in oven for several minutes. When cooled, grind the toasted seeds and add the red pepper flakes. Rub the chops generously with this seasoning and salt and pepper. In a cast iron or heavy skillet, add the olive oil. Cook the chops in the olive oil over high heat until crispy on both sides (approximately 4-8 minutes per side).

Remove the chops from the pan and place on a platter. Pour the beer into the pan and stir the cooked bits of seasoning. Bring the beer to a boil and cook for about 2 minutes. Pour over chops and serve.

The Everything Beer Book by Carlo DeVito



Industry News

Coors and the NFL

Coors will sign a \$300 million deal with the NFL to become the league's "official" beer sponsor for the 2002-2007 seasons. Coors will have exclusive rights to NFL trademarks and rights to use all team logos. A-B and Miller shared the NFL sponsorship for the last three seasons. allaboutbeer.com

Calendar

Sandy Springs

- Sep. 24 **Team Trivia**
Tues. 8-10 pm
- Sep. 26 **Pint Night**
Sweetwater GA Brown Pint Night
Thur. 7-9 while supplies last!
- Oct. 1 **Team Trivia**
Tues. 8-10 pm

Snellville

- Sep. 23 **Team Trivia**
Mon. 7:30 - 9:30 pm
- Sep. 28 **Pint Night**
Sweetwater GA Brown Pint Night
Sat. 7-9 while supplies last!
- Sep. 30 **Team Trivia**
Mon. 7:30 - 9:30 pm

Cumming

- Sep. 25 **Team Trivia**
Wed. 8-10 pm
- Sep. 28 **Pint Night**
Sweetwater GA Brown Pint Night
Sat. 7-9 while supplies last!
- Oct. 2 **Team Trivia**
Wed. 8-10 pm

All Locations

Ocktoberfest - Pint Nights Every Night
- 7-9 pm while supplies last! Start
planning your October NOW!

- Oct. 1 **Summits Cliffhanger Ale**
Oct. 2 **Rogue Dead Guy Ale**
Oct. 3 **Shiner Bock**
Oct. 4 **Warsteiner Lager**
Oct. 5 **Warsteiner Alt**
Oct. 6 **Paulaner**
Oct. 7 **Lindemans/Sam Smith**

Go to summits-online.com for the latest promotions!

Golden Tee!

Harpoon is the Golden Tee Golf sponsor for the month of September. The Golden Tee course for September is Kiwi Springs Back 9.

A Harpoon t-shirt will be given to the person with the best golf each day, and a polo shirt to the winner for the best score of the week!

The Golden Tee game keeps track of the scores, register with Golden Tee today & Good Luck! And, drink a Harpoon!

Did You Know ???

Fritz Maytag was to microbrewing what Robert Mondavi was to California winemaking—a trailblazer and a lightning rod. As a young Stanford college student, Fritz became aware of a small brewery called Anchor Steam. Anchor Steam had been in business for more than a century as both a brewer and an brewpub. While in his sophomore year, Fritz heard that Anchor was closing. Fritz Maytag, Born Francis Louis Maytag III, told them not to close and came back the next day with a check and bought the place for \$5,000 in 1965. The heir to the famous Maytag dishwasher and washing machine fortune, Fritz was determined to save the last of the approximately 150 steam brewers that had once populated California.

It took Fritz ten years to finally turn profit, and now Anchor Steam is one of the most successful and well-known brewers in America. Fritz is also responsible not only saving steam beer from extinction, but for reintroducing porters to the United States. Anchor Brewing was the first American brewer to reintroduce porter in 1973. Anchor was also to become one of the first to reintroduce barley wine to the American market. By 1977, Anchor Brewing was expanding and turning out 82,000 barrels per year.

The Everything Beer Book by Carlo DeVito

Happy Birthday!!!

Join us in congratulating Susan and Donald Dally on the birth of their daughter, Alexandra Reagan. Alexandra was born July 20 and weighed a petite 6 lbs 5 oz.

Alexandra's parents are patrons of the Cumming location! A quick word of advice: diapers really are NOT forever. They will come off sometime before she goes to college! :-O



Peppermint Patty

1/2 oz peppermint schnapps
1/2 dark creme de cacao
1 oz cream

Fill a rocks glass with ice. Add the alcohol, then add the cream. Stir.

Enjoy!

Football Contest!

sponsored by Coors Light
Sandy Springs, Cumming, Snellville

Starts Sunday Sept 8, 2002

Pick the winning Football teams

First place \$50 house cash

Ask your friendly server for full details



Quote of the Week

"Beer..."a high and mighty liquor"

- Julius Ceasar

Know someone who would enjoy this newsletter? Print it and drop it in the mail to them or forward via email!



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www.summits-online.com

Great Food

Great Drinks

Terrific Times