

At the Summit

the e-zine of Summits Wayside Tavern

SUMMITS
WAYSIDE
TAVERN

23 December, 2002

PINT NIGHT

PINT NIGHT!!

Drink a pint of **Gordon Biersch** on draft and keep the glass!



7 - 9 pm (while supplies last)

Sandy Springs

Thursday Dec. 26

Snellville

Saturday Dec. 28

Cumming

Saturday Dec. 28

more promos on the web!

Holiday Hours!

All 3 locations will be open until 6 pm on Dec 24, and will re-open for normal business hours on Dec 26. We're looking forward to sharing the holiday season with you!

Menu Spotlight

From our new Spa Menu

Approx 307 calories, fat 5 g, 64 carbs

Tastes too good to be good for you!

Grilled Veggie Deluxe

How about some grilled mushrooms, onions, bell peppers and roasted red peppers? I'm not done yet! Then some lettuce, tomatoes, black olives and sprouts, all loaded on a 5-grain bran bread with French wine mustard. Served with a side of brown rice.

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

'Twas A New Homebrew Season

'Twas three months before Christmas and in the Northeast the weather was cooling, heading towards the big freeze. The tap was still dripping, but only a tad, most brews from last season had already been had.

The shelves were near empty of brewing supplies, last season's best grains were invaded by flies. The bottles laid dusty in large open crates, the carboys grew mold like the fur on great apes.

When one Sunday morning the brewster arose, said, "Today, I shall start" as she sprang to her toes. She dumped all the grains that were feeding the bugs, and while tallying the rest gave plenty of shrugs.

The brew fridge sat empty of all her best brews, but some leftover hops added positive news, she continued to poke and whence almost she ceased in the furthest back corner was a starter for yeast.



Jack, Jennifer Swanger's nephew

(continued on page 3)

The New "Spa" Menu

Trying to decide what to eat for dinner and still have a piece of Aunt Ida Mae's fruit cake...and Cousin KC's fudge...and some of your sisters Chocolate Decadence Dessert?

We've got the answer for you! Order from our new "Spa Menu"! We have selected several of our already popular items and modified several others to provide our more health conscious patrons more choices for an enjoyable healthy dining experience.

The menu comes with a variety of food listed on one side and a large selection of beer listed on the other side. All of the great menu items are complete with a full listing of calories, carbs, and fat grams. (See page 2 for full menu!)

Check it out on your next visit to Summits!



Try Something New - Drafts!

Snellville

Michelob Ultra
Dogwood Winter
Sam Adams Winter
Harpoon Winter
Sweetwater Festive Ale
Anchor Christmas
Cottonwood Pumpkin

Sandy Springs

Michelob Ultra
Dogwood Winter
Sam Adams Winter
Harpoon Winter
Sweetwater Festive Ale
Anchor Christmas '02
RedHook Winter Hook

Cumming

Michelob Ultra
Sam Adams Winter
Harpoon Winter
Sweetwater Festive Ale
Anchor Christmas '02
Cottonwood Pumpkin

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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The New "Spa" Menu

Spa House Salad \$3.29 Fresh chopped romaine & iceberg lettuce with cucumber, vine ripened tomato & vidalia onion. Topped with cheddar cheese & croutons. <i>approx 88.5 calories, fat 9.25 g, 18.5 carbs</i>	Veggie Burger \$7.99 Our special garden burger contains rice, onions, mushrooms, rolled oats, and assorted seasonings. Served covered with our own spicy sauce, romaine lettuce, vine ripened tomato and vidalia onion on fresh 5-grain bran bread with a side of brown rice. <i>approx 400 calories, fat 11.5 g, 61 carbs</i>
Light Caesar Salad \$4.99 A bed of romaine lettuce topped with Parmesan & Romano cheese and croutons. Tossed in our own light caesar dressing. <i>approx 197 calories, fat 12 g, 18.5 carbs</i>	Grilled Veggie Deluxe \$7.99 Grilled mushrooms, onions, vidalia onions, bell peppers and roasted red peppers topped with lettuce, tomato, black olives and sprouts. Served on a fresh baked 5-grain bran bread with French wine mustard and brown rice. <i>approx 307 calories, fat 5 g, 64 carbs</i>
Spa Carmel Chicken Salad \$7.99 Grilled marinated chicken breast served on a bed of greens, vine ripened tomato, cucumber & vidalia onions. Topped with sprouts & served with our own light house dressing. <i>approx 246 calories, fat 2 g, 7.5 carbs</i>	5-Grain Portabella Sandwich \$7.99 Grilled portabella mushroom topped with roasted red peppers & garlic aioli sauce. Served on a fresh baked 5-grain bran bread with a side of brown rice. <i>approx 230 calories, fat 7.5 g, 61 carbs</i>
Thai Chicken Salad \$7.99 A colorful collection of napa and purple cabbage, bok choy, red pepper, green pepper, & vidalia onion mixed with thinly sliced grilled chicken and tossed in our own spicy Thai peanut dressing. Topped with crunchy rice noodles. <i>approx 427 calories, fat 12 g, 38 carbs</i>	Spa Tuna Plate \$8.99 A marinated filet of fresh grilled Pacific tuna served with brown rice, grilled zucchini and a side of our special wasabi dipping sauce. <i>approx 399 calories, fat 8.5 g, 29 carbs</i>
Spa Tuna Steak Salad \$7.99 A marinated filet of grilled Pacific tuna on a bed of greens, cheddar cheese, vidalia onions & vine ripened tomato. Served with our light house dressing. <i>approx 311 calories, fat 10 g, 7 carbs</i>	Spa Spinach Chicken Plate \$8.99 A marinated, grilled 6- ounce chicken breast topped with sautéed red pepper spinach and roasted red peppers. Served with a side of steamed broccoli and brown rice. <i>approx 315 calories, fat 4.5 g, 29 carbs</i>
Light Caesar Chicken Salad \$7.99 A bed of romaine lettuce covered with grilled chicken breast, Parmesan & Romano cheeses. Served with garlic bread & tossed in our own light Caesar dressing. <i>approx 327 calories, fat 14 g, 18.5 carbs</i>	Spa Mushroom Chicken Plate \$8.99 A marinated, grilled 6- ounce chicken breast topped sautéed mushrooms and served with a side of steamed broccoli and brown rice. <i>approx 297 calories, fat 4.5 g, 23 carbs</i>
Spa Chicken Sandwich \$7.99 A six ounce chicken breast topped with fresh romaine lettuce, tomato, and vidalia onion & dijon mustard served on a fresh baked 5-grain bran bread with brown rice. <i>approx 397 calories, fat 5.0 g, 60 carbs</i>	Side Dishes
5-Grain Tuna Steak Sandwich \$8.99 A marinated filet of Pacific tuna grilled & topped with romaine lettuce, vine ripened tomato & vidalia onion with wasabi mayonnaise on a fresh baked 5-grain bran bread and served with brown rice. <i>approx 490 calories, fat 13 g, 55 carbs</i>	Side Steamed Broccoli \$1.99 Side Grilled Zucchini \$ 1.99 Side Brown Rice \$ 1.99 Side Sautéed Red Pepper Spinach \$ 1.99 **Nutritional counts are approximate measures and may vary slightly

Holiday Recipe

Hot Chocolate for Consenting Adults

Recipe courtesy Bob Blumer, *Surreal Gourmet*

- 1 cup half and half
- 8 ounces best available quality bittersweet chocolate, chopped finely
- 1 1/2 cups milk
- 4 ounces creme de menthe (clear or green)

In a small pot, bring half and half to a boil. Remove from heat and add to chocolate in a bowl. Stir until chocolate has fully melted.

Return chocolate liquid to the pot, or refrigerate until ready for use.

Before serving, add milk. Warm over medium heat, stirring occasionally until it simmers.

Pour into individual mugs. Stir in 1 ounce of creme de menthe to each mug just before serving.

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 10 minutes

Difficulty: Easy

<http://www.foodtv.com/recipes/re-c1/0,6255,24831,00.html>



Calendar

Sandy Springs

Dec. 24 Team Trivia

Tues. 8-10 pm

Dec. 26 Gordon Biersch

Thu. Pint Night 7-9

Dec. 27 Team Trivia

Fri. 10-12 pm

Snellville

Dec. 23 Team Trivia

Mon. 7:30 - 9:30 pm

Dec. 28 Gordon Biersch

Sat. Pint Night 7-9

Dec. 30 Team Trivia

Mon. 7:30 - 9:30 pm

Cumming

Dec. 25 Team Trivia

Wed. 7:30 - 9:30 pm

Dec. 28 Gordon Biersch

Sat. Pint Night 7-9

More at: summits-online.com

'Twas A New Homebrew Season (continued from page 1)

The top of the flask had an airlock in place but the liquid inside smelled of rubber glue paste. With the list in her hand of remaining supplies, she sat down at the table and prepared to decide,

What ales should she brew that she'd liked in the past. Should she venture to try a lager at last?

A holiday ale should be the first brew, it would have several months for the spices to stew.

A brown ale would be next, then a porter would follow, she would brew a light ale for the neighbors to swallow. IPA, bitter and stout would all grace her pans, but she needed a lager to pour black and tans.

She decided to try an oktoberfest first, then maybe a helles would help quench her thirst. Since pilsners were good in the hot summer heat, she'd brew this beer last, so that it would keep.

The brews were decided, now came the best part. Which recipes to use, from the past, or depart? With her brew list before her she sat at the table the list of ingredients read like rhymes of a fable.

At last she sat back for her list was complete, but she laughed with amusement as she tallied the sheet: sixty three pounds of grains, eight pounds of fresh hops the owners would love her at local brew shops.

The long list included twelve cases of malt, three amber, four light, five dark and some salt. She purchased ten packs of the best liquid yeast, plus some extra dry malt so the yeast could then feast.

With a trunkload of goods she pulled into her yard, lugging boxes of malt was especially hard.

That night was the night she would start her first batch; first make up a starter, then rest she would catch.

The next day began the first brew of the year, carting brew pots upstairs she began without fear. The grains she would treat to a single step mash, she'd then boil all malts 'til one hour had past, adding hops now and then, some to bitter, some for taste, then she'd cool the wort down in the sink with all haste. The fermenter sat waiting, sanitized, lid unhitched, the temp was now right, the yeast could be pitched.

All snuggled in bed she dreamt of her brew, but the sudden loud bang it made when it blew, sent her down to the cellar as quick as can be and what to her wondering eyes did she see?

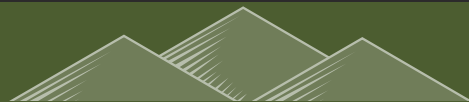
The airlock she found was five feet from the brew, the hop mess laid scattered like week old beef stew, She stood there and watched kraeusen ooze from the top then she realized the worst of it really had stopped.

With the carboy all clean and the airlock in place, she returned to her dreams of the Great Home Brew Race. (The crowd all held mugs, the racers were lean, each riding the track on their homebrew machines.)

It was now Christmas Day and the family was near, each person was anxious to try home brewed beer. When the brewster emerged with the keg they all cheered, Hoppy Christmas to all and a Malty New Year!

- <http://www.purplelion.com/christmas/homebrew1.shtml>

Happy Holidays from everyone at Summits Wayside Tavern!



Did You Know?

A Minnesota law, effective August 1, 1994, prohibits using the name Crazy Horse on any product, including malt liquor, that suggests "a connection with an actual living or dead American Indian leader." Minnesota and Washington are the only two states where agencies have banned the sale of Crazy Horse.

Chimay ales, the "burgundies of Belgium", are brewed by French-speaking monks in Belgium monastery. Chimay Abbey was the first monastery in Belgium to commercially brew beer.

The Beer Lover's Rating Guide by Bob Klein

Gift Certificates!

The perfect present
— Summit Gift Certificates!
Summit Gift Certificates come in all shapes and denominations (ok, one shape and in \$10, \$25, and \$50), they are easy to wrap and easy to use! Everyone wants one! Buy yours today!



Drinks!

Egg Nog

1 egg
1 Tbsp sugar syrup
2 measures brandy
1/4 pint milk
nutmeg, to decorate

First, to make sugar syrup, place 4 Tbsp caster sugar and 4 Tbsp water in a small saucepan. Slowly bring to a boil, while continuously stirring. Dissolve the sugar, then boil without stirring for an additional 1-2 mins.

Add the egg, sugar syrup, brandy and milk to a half filled cocktail shaker with ice. Shake well for about 1 minute. Strain into a glass and garnish with the nutmeg.

The Ultimate Cocktail Book by Bill Reavell, etc.

Quote of the Week

"Now why don't you just take it easy, Group Captain, and please make me a drink with grain alcohol and rainwater, and help yourself to whatever you'd like."

-General Jack D. Ripper, Dr. Strangelove

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