

At the Summit

the e-zine of Summits Wayside Tavern



30 December, 2002

PINT NIGHTS

PINT NIGHT!!

Drink a pint of **Rogue Cliffhanger Ale** on draft and keep the glass!



Sandy Springs
Thursday Jan. 2

Snellville
Saturday Jan. 4

Cumming
Saturday Jan. 4

Special: Friday - Jan. 3

All locations! Carlsberg Lager!

7 - 9 pm (while supplies last)

[more promos on the web!](#)

New Years Eve!

All 3 locations will have a New Year's Eve Special Pint Night!

Drink a pint of Miller Lite on draft and keep the glass!

7 - 9 pm (while supplies last)

[See calendar for Trivia Night Changes!](#)

Menu Spotlight

From our new Spa Menu...

Spa Spinach Chicken Plate

Aprox. 315 calories, fat 4.5 g. 29 carbs

Good and good for you!

First, we marinate a 6 oz chicken breast, then we grill it to perfection. Lastly, we top the chicken off with roasted red peppers and sautéed red pepper spinach. Served on the side are broccoli and 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."

A View from the Summit

"How many buffalo?"

Van - Snellville Location

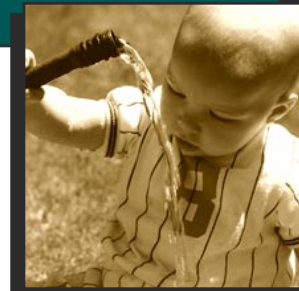
I went to Maryland a few weeks ago for a traditional Burmese wedding. Actually a Chin wedding, Chin being one of the states in Burma. Unlike here in America the groom and his family have to go through a different hurdles before he kisses the bride. I was asking Gar here at Snellville for a word to describe the obligations, and 'dowry' seems to be the closest we can come up with.

The groom's family, not the groom has to formally ask the bride's family to marry, this of course is after the boy and the girl had a few talks. The answer from the groom's family usually takes a day or two. Usually after the 2nd or even 3rd day the two families will sit and discuss 'dowry.' The bride's family will search their family tree such as their relation to the village chief, and accordingly will ask for a number of dowries. The most important is the bride's. An average bride will ask for one to three buffalo, grown adult male buffalo. My mom asked for two. Next come the bride's oldest brother, father, grandfather, and oldest uncle. Usually a young buffalo each or a number of silver coins. Other family members including oldest nephew, oldest aunt, and newest born nephew will receive something. Baby sitter, household helper, farm helper will also get something, a chicken or part of a meat will be set aside for them. Well you get the picture. The wedding itself and the ceremony after the wedding are for another week.

Hey Doug, I hear there's a buffalo farm in Ohio.

Editor's Note: Each week, we'll bring you a column featuring a thought, a story, or even prose by your favorite people at Summits! So, don't miss a week- you'll miss a lot!

Are you interested in writing for "At the Summit?" We'd love to talk to you about it. Contact Jan Sherrer: newsletter@summits-online.com



Try Something New - Drafts!



Snellville

Michelob Ultra
Dogwood Winter
Sam Adams Winter
Harpoon Winter
Rogue Smoke
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

Cooking With Beer...

Bubba's Beer Biscuits with Honey Butter

Recipe courtesy Paula Deen, Lady and Son's Restaurant, Georgia

Biscuits:

4 cups biscuit mix
1/4 cup sugar
1 (12-ounce) can beer
1 tablespoon butter, melted

Honey Butter:

1/2 pound butter
2 tablespoons honey
Preheat oven to 400 degrees F.

In a large bowl, combine all of the ingredients together and mix well. Pour the batter into well-greased muffing tins and bake for 15 to 20 minutes until golden.

Allow the butter to soften to room temperature. Using an electric mixer whip the butter and honey together until well mixed and smooth.

Serve the biscuits while still warm with the honey butter.

Yield: 12 to 16 biscuits Prep Time: 30 minutes Cook Time: 20 minutes Difficulty: Easy

<http://www.foodtv.com/recipes/re-c1/0,6255,22413,00.html>



Calendar

Sandy Springs

- Dec. 31 Millers' Lite
NY Eve Pint Night 7-9
- Dec. 31 Team Trivia
Tues. 8-10 pm
- Jan. 2 Rogue Cliffhanger
Thu. Pint Night 7-9
- Jan. 3 Carlsberg Lager
Special Pint Night 7-9
- Jan. 3 Team Trivia
Fri. 10-12 pm

Snellville

- Dec. 31 Millers' Lite
NY Eve Pint Night 7-9
- Dec. 30 Team Trivia
Mon. 7:30 - 9:30 pm
- Jan. 3 Carlsberg Lager
Special Pint Night 7-9
- Jan. 4 Rogue Cliffhanger
Sat. Pint Night 7-9
- Dec. 30 Team Trivia
Mon. 7:30 - 9:30 pm

Cumming

- Dec. 31 Millers' Lite
NY Eve Pint Night 7-9
- CHANGE THIS WEEK ONLY!!**
- Jan. 2 Team Trivia
THURSDAY! 7:30 - 9:30 pm
- Jan. 3 Carlsberg Lager
Special Pint Night 7-9
- Jan. 4 Rogue Cliffhanger
Sat. Pint Night 7-9
- Jan. 8 Team Trivia
Wed. 7:30 - 9:30 pm

More at: summits-online.com

Samuel Adams has brewed yet again!

By Rick Matsumoto

Rocky Mountain Brew News Dec/Jan 2002/3

The name, Utopia, speaks for itself with an alcohol content of 24%.

At 17.5%, Triple Bock was Sam Adams first higher alcohol content beer. Triple Bock was declared by Food and Drink Daily as "the first beer to enter the realm of fine wines." It was brewed to be an "after dinner beer".

For 2000, Jim Koch brewed Millenium with an alcohol content of 21%. Only 1,000 bottles of Millenium were brewed. Millenium was brewed and corked in a cobalt blue bottle with platinum letters, and sold in a cherry wood box.

Utopia is sold in a 24-oz copper-finish, ceramic container in the shape of a traditional brew kettle. Utopia's "cinnamon and vanilla aromas erupt into butterscotch and oak flavors. Like leaves turning into fall, Utopia takes on the blazing character of cognac - fleeting images of upscale steakhouses, cigar bars, and sexy cocktail dresses spring to mind - before settling into the clean and crisp finish of beer." Utopia can be found among other places, on e-bay, selling for about \$225 per bottle.

Beer Spotlight of the Week

This week we shine on Flying Dog K-9 Cruiser Ale. Try one at your favorite Summits today!

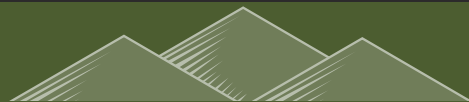
K-9's creamy mouthfeel has a nice fizzy buzz running through it. The visually pleasing clear, dark orangey-amber body has a subdued, mildly sweet fruitiness and an amiable malty-hop combo that is very drinker-friendly. After a few sips, the firm mouthfeel helps hold the flavors in place, keeping them compact, focused, and increasingly tasty. There is a lovely touch of chocolate at the finish. This Flying Dog, if not man's best friend, is certainly a worthy companion.

365 Bottles of Beer for the Year 2003 by Bob Klein



Have you tried it yet?





Did You Know?

Dixie lager is aged in wood barrels made of Louisiana cypress. In 1992, Dixie Blackened Voodoo was introduced into the market. Due to the suggestive sorcery, voodoo, and charms images on the label, several local groups tried to ban the beer. Oatmeal Stout was at one time offered as a "nutritional drink as well as a wholesome beverage" to lactating mothers for its warming and calming nature.

The Beer Lover's Rating Guide by Bob Klein

Passport Club...

Did you know that you can take a trip around the world of beer with our Passport Club? Do you have your card yet? It's easy to join!

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, ask your friendly server or go to our website:

summits-online.com/passport.html



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!

Classic Champagne Cocktail

- 1 sugar lump
- 1-2 dashes Angostura bitters
- 1 measure Brandy
- 4 measures chilled champagne
- slice of orange to decorate (optional)

Place the lump of sugar in the chilled cocktail glass. Saturate with the bitters. Add the brandy, then the chilled champagne. Garnish with the slice of orange, if desired.

Bellininitini

- 2 measures vodka
- 1/2 measure peach schnapps
- 1 measure peach juice
- chilled champagne
- slice of peach to decorate (optional)

Add the vodka, peach schnapps, and peach juice to a cocktail shaker with ice. Shake thoroughly, then strain into a cocktail glass. Top with the chilled champagne. Garnish with the slice of peach, if desired.

The Ultimate Cocktail Book by Bill Reavell, etc.

Quote of the Week

"Monsieur, I am tasting stars!"

-The first monk who accidentally discovered champagne, supposedly at Dom Perignon's vineyard



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www.summits-online.com

Great Food
Great Drinks
Terrific Times