

At the Summit

the e-zine of Summits Wayside Tavern



13 September, 2004

PINT NIGHTS

Weekly Pint Nights are held on Saturday Nights at all Locations.

Drink a pint and keep the glass! 7-9 pm (while supplies last!)

- 9/18 Coors Light
- 9/25 Sierra Nevada
- Octoberfest**
- 10/1 Sweetwater
- 10/2 McEwans
- 10/3 Blue Moon
- 10/4 LaBatts
- 10/5 Thomas Creek

Rogue 15!!!

Two Tier Bier - a rye-infused India Pale Ale brewed for the 2004 Oregon Brewers Fest and nicknamed **Gone Awry**. The commercial anniversary release is called Two Tier Ale



Bier & dedicated to Mt Hood, Alaska Distributors, and Wine Warehouse. "Its pale color belies the in-your-face bracing hoppiness and long lasting finish of this month's 15th Anniversary Ale. A tongue-tingling experience!" says John Maier, Rogue's head brewer who created this unique Rye IPA from Denny Conn's homebrew recipe. Rogue's Two Tier Bier is brewed with 2 row pale, rye, carawheat and cara-foam malts; and Centennial-type, MT Hood, Horizon and Amarillo hops. It measures in at 17 degrees Plato, 72 IBU, 7.5% ABV, 82 Apparent Attenuation

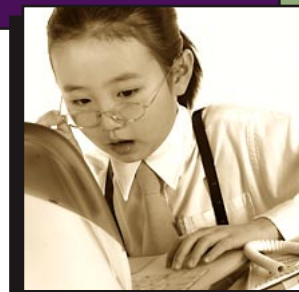
A View from the Summit

"WiFi Coming Soon at Summits!"

Summits Staff

Summits is working on wiring all three of our restaurants for high-speed wireless Internet access!

You can sit in the comfort of our restaurant, sip on a fresh draft beer, order dinner, watch the game, and still be connected to your home or office!



Check your email from the bar, or surf the web and download files from the patio! All for FREE! Simply bring in your laptop or pocket pc equipped with a Wi-Fi card. This feature is COMING SOON!

Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact snellville@summitsonline.com for details!

Summit's Beer Offerings



Snellville

- Sweetwater Happy Ending Stout
- Grotten Brown Ale
- Lefte Blonde
- Chimay Triple
- Youngs London Ale
- Triple Karmeleit
- Rogue I2PA
- Redhook IPA

Sandy Springs

- Maredsous
- Grotten Brown Ale
- Paulaner Salvador
- Chimay Triple
- Triple Karmeleit
- Rogue I2PA
- Rogue Old Crustacean
- Flying Dog Oktoberfest

Cumming

- Sweetwater Happy Ending Stout
- Grotten Brown Ale
- Lefte Blonde
- Chimay Triple
- Triple Karmeleit
- Rogue I2PA
- Dogwood Imperial Porter
- Highlands Gaelic

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

At the Summit

the e-zine of Summits Wayside Tavern



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

Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

Locations

Summits Wayside Tavern® - Sandy Springs

5830 Roswell Road
Sandy Springs, GA 30328
Phone: 404-257-0735
Fax: 404-257-1298

summits-online.com/sandysprings/

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333
Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

Burger Month!!

It's that time again- BURGER MONTH!

During the month of September

we will be featuring a special burger menu, showcasing meats such as ostrich, bison, chicken, and of course 100% pure ground sirloin! It would be a shame not to try them all!

\$0.50 of every burger sold during Burger Month at all 3 Summits locations will be donated directly to the St. Jude's Children's hospital. Follow temptation and try one of our amazing signature burgers.

Read about the K3 on page 4!

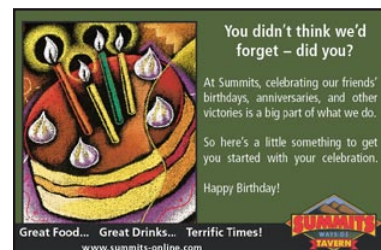


Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée!

The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



Summits Gear - Available At Any Summits!

Shortsleeve T-shirt

black \$14.99
gray \$14.99

Longsleeve T-shirt

black \$16.99
gray \$16.99

Hats

khaki \$14.99

Polo Shirts short

black \$26.99
green \$26.99
burgundy \$26.99

Polo shirts long

black \$29.99
green \$29.99

Denim shirts

denim \$33.99

Fleece Pullovers

black \$39.99

Jackets

black \$200.00

Beer Spotlight

Shiner Bock is a distinctive, rich, full-flavored, deep amber-colored beer.

Its handcrafted brewing process creates an inviting smooth taste without the excessive bitterness that characterizes many micro, specialty and imported beers.

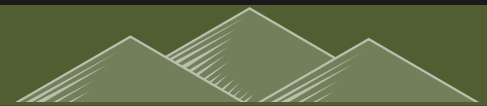
Top honors include:

Bronze Medal for American Dark Lager at the 2001 Great American Beer Festival

Bronze Medal for American Dark Lager at the 2002 Great American Beer Festival

<http://www.shiner.com/home.html>





Cooking With Beer

Grilled Pork with Cherry Ale Mustard Glaze

Lucy Saunders

prep time : Less than 30 minutes

recipe type: BBQ, mops and marinades

ingredients:

- 12 oz. cherry ale OR substitute
(8 oz. amber ale plus 4 oz. unsweetened cherry juice concentrate)
- 1 teaspoon ground black pepper
- 1 tablespoon paprika
- 1/2 cup prepared Dijon mustard
- 2 tablespoons melted butter, cooled

Mix all ingredients and use to baste pork chops on the grill, or to baste a baked ham.

http://www.beercook.com/details.htm?record_id=3ec0596c9bf239db_39922

The Beer Connoisseur

Grotten Brown Ale

Many years ago, Belgian brewing legend Pierre Celis dreamt of a beer that would be aged like fine wine before release. The fruition of that dream is Grottenbier Brune , called simply Grotten in the United States.

Brewed at the superb Brouwerij St. Bernardus in Watou, Belgium, Grottenbier is bottled and then aged in the Kanne Caverns, a mammoth limestone cave formation in northern Belgium. While aging far underground, Grotten Brown takes on a smooth,

mellow, rich flavor. The constant temperature and humidity of the caverns makes for an ideal aging environment, and is partly responsible for Grotten Brown's unique flavor and almost fluffy, delicate mouthfeel.

It is brewed with some ingredients that Celis never divulges. Instead, when asked what makes this beer so special, he replies "Something nobody else uses in a beer. I can tell you I found it in Austin, Texas and it grows all over the place there. It's a weed." Grottenbier is bottle conditioned for maximum flavor and shelf life.

6.7%ABV

Available in 750ml bottles and 30L kegs.

<http://home.mn.rr.com/artisanal/St.Bernardus.html>



'Material Girl Ale'!

LONDON: Here is some good news for all beer drinkers; you can now order a bottle with pop icon Madonna's picture on it, called the 'Material Girl Ale.'

According to The Sun , launched by the British brewers JW Lees, the new range of the ale has 7.5 percent alcohol content and the brewers describe its flavor as 'nutty and fruity.'

JW Lees has currently released three hundred bottles of the ale and they say that they have made the brew in order to commemorate Madonna's first concert in Manchester, which is a part of her re-invention tour, after a gap of 10 years.

The makers call the collection 'Material Girl Ale' and they presented a crate to Madonna before a recent gig in Paris.

"We brewed the ale to mark Madonna's return to Manchester after ten years. She played the Hacienda in 1994 and we thought that it would be a good way to mark her first gig back in Manchester. We know she likes an ale and thought this one was a little bit special," the report quoted a spokesperson for J W Lees as saying.

<http://timesofindia.indiatimes.com/articleshow/msid-838217,curpg-2.cms>



Rewards to GO!

This is a program designed to reward our loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.



Once you accumulate 200 points you will earn \$20.00 in Condors.. our own special kind of personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".

Did you know?

Two scientists, Schaefer and Zare observed that 107 bubbles in a beer glass reached the top of the glass in 58 seconds, that one bubble left the side of the glass where it formed every 54 seconds and, the radius of the bubbles grew 4/100 of a millimeter per second.



Beer when consumed with boiled or pickled eggs sometimes causes a malfunction of the olfactory senses.

All from <http://205.189.23.3/twobrewers/general.shtml>

Spotlight on Food

K3 Burger

This tower of power is the ultimate in burgers in both size and taste. It combines over 24 oz. of fresh ground ostrich, bison, and 100% ground sirloin into a triple decker mountain of burger. It is generously topped with applewood smoked bacon, Canadian bacon, swiss, cheddar and gouda cheese. It is further garnished with sauteed mushrooms, sauteed onions, vine ripened tomato, lettuce, tomato, mayo, mustard, ketchup and seasoned with our own Summit blend and served on a freshly baked poppy seed bun with a side of fries and a pickle.



For a full look at our menu, click on www.summits-online.com and let your food adventure begin.

Quote of the Week

I never drink anything stronger than gin before breakfast.
--Anonymous

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
12	13 Snellville Tasting 6:30p SN Trivia 7:30p	14 Sandy Springs Tasting 7p SS Trivia 8p	15 ROGUE 15! Cumming Tasting 7p C Trivia 8p double!	16	17 C Karaoke 10p SN Trivia 10p SS Trivia 10p	18 7-9p Coors Light SS Trivia 9p
19	20 SN Trivia 7:30p	21 SS Trivia 8p	22 C Trivia 8p double!	23	24 C Karaoke 10p SN Trivia 10p SS Trivia 10p	25 7-9p Sierra Nevada Pig Roast 1pm Sandy Springs SS Trivia 9p
26	27 SN Trivia 7:30p	28 SS Trivia 8p	29 C Trivia 8p double!	30	Oct. 1 Sweetwater C Karaoke 10p SN Trivia 10p SS Trivia 10p	2 7-9p McEwans SS Trivia 9p
3 Blue Moon	4 LaBatts	5 Thomas Creek	6 Paulaner	7 Rolling Rock	8 Grolsch	9 7-9p Sam Adams Pig Roast 1pm Snellville! SS Trivia 9p
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	