

At the Summit

the e-zine of Summits Wayside Tavern



12 April, 2005

PINT NIGHTS

Pint Nights are held on the days below from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

04/15 **Rogue 15 - all day!**
04/16 Heller Hound
04/23 TBA
04/30 Rogue Chipotle
05/07 Newcastle
05/14 Warsteiner
05/21 Moosehead

New Beers!

Snellville

Sam Adams Spring
Leute Bok
Real Rock Lager (bottle)
Lion Heart Stout (bottle)
Thomas Creek Vanilla
Budweiser Select
Anchor Summer
Terrapin Wake and Bake
Lefte Blonde

Sandy Springs

Red Brick Ale
Red Brick Spring Bock
Laughing Skull
Sam Adams Spring
Poperings Hommel
Holy Grail Ale
Budweiser Select
Woodchuck Amber
Highland Oatmeal Porter

Cumming

Monk's Cafe Flemish Ale
Leute Bok
Bruegel Amber
Bornem Double
Bornem Triple
Poperings Hommel
Saison de Silly
Holy Grail Ale
Budweiser Select

A View from the Summit

My Favorite Joints

Kevin - Manager - Sandy Springs

My contribution to the newsletter this month was supposed to be an article depicting my best beer experience. However, a recent article in Sports Illustrated about sports bars in America caused my column to take different turn. The SI piece began with a brief history of the first sports bars, Toot's Schor and Runyon's. These were legendary New York joints where locals, celebrities, pro athletes, and newsmen all converged. Although the article quickly lost credibility when I spotted Three Dollar Café ranked #16, the piece did get me thinking about some of the great drinking establishments that I have stumble across and stumbled out of throughout my travels.

Without getting too scientific, for me, what makes a bar great really boils down to character and uniqueness, a welcomeness, a neighborhood pub feel, in short a "joint". Sure amenities are important, but the right atmosphere, some history, or good bartenders can make up a lot of ground. With no further ado and in no particular order, here are my all time favorites:

1. **FX McCrories, Seattle** – Forty or so West coast Micro's on tap, a library ladder to reach the multitude of whiskey, and fresh oysters from all over the world make this a must stop any time I am in town.
2. **Brickskeller, Washington DC** – Over 700 beers in the bottle should speak for itself. However, you can also feel the history seep from the walls and sense that more than a few important pieces of legislation were hammered out over beers here.
3. **McSorely's Ale House, New York City** – Sure this has become a big time tourist attraction now days. But, it's still the oldest drinking establishment still standing in New York, and one of the last to allow women in (probably the last time it was cleaned too). Furthermore, any place that regularly kicks out lounge acts for not drinking fast enough surely gets my vote.
4. **PJ Clarks, New York City** – This place is off the beaten path a bit but also one of the Big Apple's oldest haunts. The rookie bartender on staff has been pouring here since the Reagan Administration and the plumbing probably dates back to World War II. However, the 12 ounce pints of guinness seem to fly down and the atmosphere invites

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All You Can EAT!!

All-You-Can-Eat Spaghetti on 4-20 for \$4.20, all day! Join Sweetwater and Summits on 4-20 to celebrate Sweetwater 420! For every Sweetwater purchased, enter to win a chance to be "Sweet-water Brewmaster for a Day!" Ask your server for details!

Limit 4 pounds of pasta per person.

And The Winner IS...

Kids Coloring Contest Winners!

Congrats to the following winners of \$100 in art supplies! It was a tough choice, because all of the entries were so great! Thank you to everyone who participated!

Snellville- Rachel

Cumming- Taylor



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"My Favorite Joints" (cont. from page 1)

great conversation. The few times I have been lucky enough to visit, I stopped in for a quick one and stayed until closing, solving the trade deficit and creating a road map for peace in the Middle East while we were at it.

5. **The Horse Brass Pub, Portland Oregon** – Owner Don Younger has probably done more for West Coast Micro's than anyone and his pub is proof of his life long dedication to great beer. The atmosphere is one of a traditional English pub, but one that has probably 40-50 great Micro's and imports on tap. Also, strategically located next door is the Belmont Station, renown for illegally supplying us backward Georgians with high gravity beer until the state government deemed us responsible enough to handle them.

6. **Manuel's Tavern, Atlanta** – One of few places left in Atlanta that not part of a chain or trying to become one. Also, one of last places a patron can proudly announce he voted democrat and not worry about getting a bottle smashed over his head.

7. **Toronado, San Fransisco** – Since this was a subject of a recent article, I will not go into much detail. However, I will share a story that illustrates what a unique bar this is. After enjoying a pint or two, I noticed that most of the patrons were openly defying California's smoking ban. I politely asked the bartender if I could smoke my cigar. His response was a curt, "does this look like a *#!ing health club to you pal"? That's my kind of place.

8. **House of Rogue, Newport, Oregon** – What more can a guy want besides breath-taking scenery (nature that is), good pub food, and 20 different Rogues on tap? Blackjack of course. That's right, you can ponder those splits and double downs while the dealer calls your beer orders in for you. The topper is that after a night of drinking and gambling, you only have to navigate one flight of stairs to get to your room above the bar.

9. **Gatwynn's, Wharton, New Jersey** – If you looked up dive joint in the dictionary one would likely find a picture of this exact bar. Sure it's seedy but it's mine. It is located exactly .9 miles from my old home in New Jersey, they always accommodate late night drinkers, and gladly sell six packs togo. Call me a homer, but I had to put this one on my list.

Hopefully, the more I travel the more the list will grow. My apologies to those great establishments I have yet had the chance to experience. Hopefully, this will spark some interesting conversations. Let the debating begin!

Cheers!

Beer Spotlight: Sierra Nevada Pale Ale

Our most popular beer, Sierra Nevada Pale Ale, is a delightful interpretation of a classic style. It has a deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops give the Pale Ale its fragrant bouquet and spicy flavor.

"Sierra Nevada Pale Ale is the flagship beer, the one that made Chico famous. It is a flawless beer that opens with bright, perky high notes of maltiness and orange blossom and segues into a delectable hoppiness."

- Elaine Louie, Premier Beer-A Guide to America's Best Bottled Microbrews

<http://www.sierranevada.com/beers/paleale.html>



Cooking With Beer!

Meat Marinade

- 1 (12 fluid ounce) can or bottle beer
- 4 1/2 tablespoons dried chopped parsley
- 1/3 cup soy sauce
- 3 cloves garlic, minced

In a mixing bowl, combine beer, garlic, parsley, and soy sauce.

Marinate meat in the mixture for a few hours to overnight; cover and refrigerate meat while marinating. Cook as desired.

Makes 2 cups

http://vnboards.ign.com/Community_Forum/b22731/84053817/?18



Where in the World Are YOU?

From: Charlie Farrahar (Cumming Tier I holder and closing in on Tier II) Check out the Summit's t-shirt photo taken about 5 miles below Hoover Dam on the Colorado River in



a section known as the Black Canyon last Friday, March 25th. A group of Cumming store regulars decided to book a long weekend to Vegas, and my wife Stacey (the photographer) and I took a break from gambling to spend a day floating down the Colorado River in some of the most beautiful scenery on earth, complete with hot springs, rare blooming cactus and bighorn sheep.

We love Pete, Chris, Danielle, Lauren and all the other great staff at Cumming. We had such a good time we plan to do some more "Summits regulars" trips in the future.

Have a photo of yourself in Summit's Gear? Wanna share and earn some Condors?? Email Jan: snellville@summitsonline.com

Beer Connoisseur

Old Foghorn Ale

Old Foghorn(r) Barleywine Style Ale is brewed strictly according to traditional brewing methods, using only natural ingredients - water, malted barley, fresh whole hops, and yeast. Old Foghorn is based on traditional English barley wines.

Old Foghorn is highly hopped, using only Cascade hops. It is fermented with a true top-fermenting ale yeast. Carbonation is produced by an entirely natural process called "bunding," which produces champagne-like bubbles. Our "barleywine ale" is dry-hopped with additional Cascade hops while it ages in our cellars.



7 oz. bottle

<http://www.anchorbrewing.com/beers/oldfoghorn.htm>

It's Garlic Month!

Summits is offering a special menu all of April spotlighting that great herb, GARLIC! Keep the vampires away, and take advantage of our huge distinctly different garlic menu items! And, Summits will get you minty fresh before you leave!



BREW FEST!!!

Mark you calendars and get your tickets NOW for the:

**10th Anniversary
Classic City Brew Fest**
Saturday, April 16, 2005, 3-7 PM
Classic Center - Athens, GA
phone 706-254-BREW

Sample almost 200 of the best beers from around the world - including many of the new gourmet strong beers!

<http://www.BrewFest.net>



Spotlight on Food

More from our special Garlic Menu!

We brought back the Mussels! One of my favorites! Mussels cooked in Anchor Wheat beer and steamed with roasted garlic.

Garlic Potato Skins! Generous portion of fresh potato skins topped with bacon, shredded sharp cheddar cheese, and garlic pate. Served with sour cream.

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



Did You Know?

Alcohol is considered the only proper payment for teachers among the Lepcha people of Tibet.

The Chagga people of Tanganyika believe that a liar will be poisoned if he or she consumes beer mixed with the blood of a recently sacrificed goat.

All taken from-

<http://www2.potsdam.edu/>



Quote of the Week

They who drink beer will think beer.
- Washington Irving

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
10	11	12	13	14	15	16
					ROGUE 15	7-9p
					C Karaoke 10p	FD Heller Hound
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	Classic City Brewfest!
						SS Trivia 9p
17	18	19	20	21	22	23
			All You Can Eat! Sweetwater 420			7-9p
					C Karaoke 10p	TBA
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
24	25	26	27	28	29	30
						7-9p
						Rogue Chipotle
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p	
					SN Trivia 10p SS Trivia 10p	SS Trivia 9p
May 1	2	3	4	5	6	7
	Summits U 7pm Cumming	Summits U 7pm Snellville	Summits U 7pm Sandy Springs			7-9p
						Newcastle
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p	
					SN Trivia 10p SS Trivia 10p	SS Trivia 9p