

At the Summit

the e-zine of Summits Wayside Tavern



31 May, 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!)

06/04 Mike's Hard Lemon
06/11 Pilsner Urquell
06/17 Om'ng Hennepin
06/18 Shiner Hefe
06/24 Wexford Irish Cream
06/25 Rogue Am. Amber
07/02 Sam Adams
07/09 Widmer's Hefe
07/16 Kirin

New Beers!

Snellville

Sierra Nevada IPA
Sierra Nevada Summer
Sweetwater Summer
Sam Adams Summer
Thomas Creek Vanilla Cream
Ommegang Hennepin
Kwak

Sandy Springs

New River Pale Ale
Sierra Nevada IPA
Sierra Nevada Summer
Saison du Pont
Kapitel
Sweetwater Summer
Terrapin Rye

Cumming

Sierra Nevada IPA
New River Pale Ale
Ommegang Hennepin
Brooklyn Scotch
Brooklyn Pennent
Sam Adams Summer
Saison du Pont

A View from the Summit

June is Everything Belgian!

June will be an exciting month for Summits Wayside Tavern. For the month of June Summits will feature its "Everything Belgian" menu. This menu will offer a delicious selection of Belgian fare. You will be tempted to try items such as homemade pommes frites served in a cone with garlic dipping sauce (homemade french fries), garlic artichoke herb dip, pork flambe, amazing mussels in garlic broth, roasted pork tenderloin, grilled duck breast with spicy hoisin sauce and smoked mozzarella tortellini. If that's not enough... try the smore chocolate waffle or the belgian waffle topped with strawberry sauce!

This wonderful menu also serves another purpose. A portion of the proceeds from each "Everything Belgian" food menu item sold this month will be donated to the Georgia Transplant Foundation. The mission of the Georgia Transplant Foundation is to help meet the needs of organ transplant candidates, living donors, recipients and their families by providing information and education regarding organ transplantation, granting financial assistance and being an advocate for sustaining and enriching lives everyday. Join Summits Wayside Tavern during June 2005 to help a worthy cause and dine on traditional Belgian fare.



Summits University

Summits University June session will take place on the following dates:

Monday, June 6th 7:00 pm Cumming
Tuesday, June 7th 7:00 pm Snellville
Wednesday, June 8th 7:00 pm Sandy Springs

The beers that will be sampled and featured this month are : Smithwick's Irish Red, New River Pale Ale, Red Hook Blonde, Tuborg Gold, Carlsberg Elephant, Saison du Pont, and Scaldis. The cost of the tasting session is \$10.00 for Passport Club members and \$15.00 for non-passport club members. Hint.... The cost of joining the Summits Passport Club is a mere \$2 donation to Habitat for Humanity! Makes sense to join! Seats will sell out quickly so sign up today!



Pint Nights

Join us every Saturday night from 7:00 to 9:00 pm for Pint Night!

Each week a different beer is featured along with a different beer glass! June's pint nights are as follows:

Saturday, June 4th Mike's Hard Lemonade
Saturday, June 11th Pilsner Urquell
Saturday, June 18th Shiner Hefeweiss
Saturday, June 25th Rogue American Amber

(...continued on page 2)

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, head-quartered in Snellville, Georgia serving quality food and beverages.

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"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

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Find your Summits!

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summits-online.com/cumming/

"June is Everything Belgian!" (cont. from page 1)

Stone Mountain Sunday

Join Summits on Sunday, June 12 at 11:00 am for a Walk up Stone Mountain. We will meet at the Snellville store location! Bring the family for a day of fun.

Summits Wayside Tavern is the place to be in June!

Visit our website at www.summits-online.com!

See You At The Summit!

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!

The Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? 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: Warsteiner Premium Dunkel

WARSTEINER Premium Dunkel

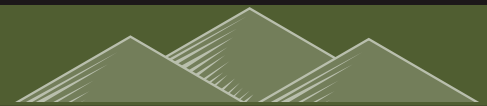
WARSTEINER Premium Dunkel "German for Dark" offers beer lovers incomparable taste satisfaction with its subtle spiciness, delicate aroma, and balance. What makes premium Dunkel distinctive among dark beers, is its thirst quenching, refreshingly drinkable flavor.

WARSTEINER Premium Dunkel is a traditional German dark brown lager. In Germany, they would refer to this style of beer as, "Dunkel". WARSTEINER Premium Dunkel is described as being neither sweet nor roastily dry, with a slight spicy maltiness and a clean round finish. It has a reddish-black color which is almost opaque.

- * Traditional German dark lager
- * Brewed According to German Purity Law of 1516
- * Warm and appealing in appearance and style
- * 4.9% Alcohol by volume
- * No Chemicals, Additives Or Preservatives

<http://www.warsteiner-usa.com/aboutWarsteiner.jsp>

Warsteiner
The #1 Beer in Germany.



Cooking With Beer!

Maria's Pasta and Eggplant in Beer

Ingredients

- 1/2 cup olive oil
- 1 medium eggplant, about 1 pound, peeled and diced
- Salt and pepper
- 6 ounces smoked ham, cubed
- 1 cup lager
- 1 teaspoon chopped fresh rosemary or 1/2 teaspoon dried
- 1 cup fresh or frozen peas
- 1 pound large tubular pasta such as penne cooked according to the directions on the package
- Freshly grated Parmesan cheese

Instructions

In a large skillet heat the olive oil over medium heat. Put in the egg plant, and season with salt and pepper. Cook, stirring, for about 10 minutes, until it becomes soft. Stir in the ham, and fry 2 minutes. Add the lager and rosemary, and bring to a boil. Reduce the liquid by half. Put in the peas, reduce to a simmer, cover, and cook for 2 minutes. Stir the cooked pasta into the sauce, and cook for 30 seconds to heat through. Transfer to a serving bowl, sprinkle with plenty of Parmesan cheese, and serve.

Yield: 4-6 servings

<http://homecooking.about.com/library/archive/blpasta1.htm>



Beer Connoisseur

Black Brutal on Rogue 15!!!

A dream of mine for over 2 years- finally, I got to brew it! As one of a select 60 accounts in the U.S.A., I'm proud to bring you this creation!

Black Brutal is brewed using 2 Row Great Western Harrington & Klages, Munich, Carawheat and Carafoam Malts. The hops are imported New Zealand Southern Cross, NW Horizon & Amarillos and of course- I used my Pac Man yeast and our Free Range Coastal Water.

It's a rich and dark caramel/chocolate color with a smooth rich malt profile and of course the hops will go on forever! Prost!

Rewards to GO!

This is a program designed to reward our loyal customers for their Call In / To Go business.

Membership 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 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".

BEER TASTING!!

Beer Tasting Time!

The beers that will be sampled and featured this month are : Smithwick's Irish Red, New River Pale Ale, Red Hook Blonde, Tuborg Gold, Carlsberg Elephant, Saison du Pont, and Scaldis.



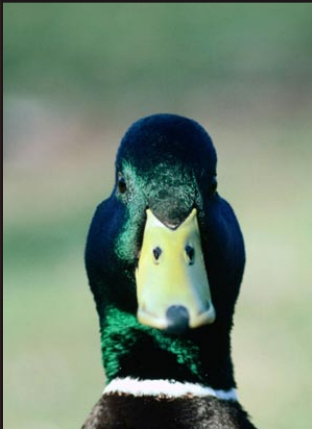
Cumming- Monday, June 6, at 7 pm

Snellville- Tuesday, June 7, at 7 pm

Sandy Springs- Wednesday, June 8, at 7 pm.

And, it's only \$10 for passport members, see ya there! Hurry, spaces are going fast!

Spotlight on Food



We are serving from a Belgium menu for the month of June. Try one of special entrees!

Pork Flambé Carbonnade. This is a traditional Belgian-style stew with a brown beer broth full of pork, carrots, potatoes and onions.

Brussels Duck with Spicy Hoisin Sauce. The grilled duck breast is topped with a spicy hoisin sauce. Served with

saffron brown rice and carmelizezd onions and peas.

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

Did You Know?

Ancient Egyptians used to greet one another with the phrase, "Bread and beer."

A Chinese imperial decree - about 1116 BC, western time - averred it was a requirement of the heavenly powers that people regularly take a moderate amount of alcoholic drink.

Each of the Jivaro Indians of south Ecuador reportedly drinks on average more than three gallons of quite-light beer a day.

It was customary in the 13th century to baptize children with beer.



ALL FROM: L.M. Boyd's Grab Bag

Quote of the Week

My problem with most athletic challenges is training. I'm lazy and find that workouts cut into my drinking time.

--A Wolverine is Eating My Leg

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30 Memorial Day! SN Trivia 7:30p	31	June 1 C Trivia 8p double!	2	3 C Trivia 9p SN Trivia 10p SS Trivia 10p	4 7-9p Mike's Hard Lem. SS Trivia 9p
5	6 Summits U 7pm Cumming SN Trivia 7:30p	7 Summits U 7pm Snellville	8 Summits U 7pm Sandy Springs C Trivia 8p double!	9	10 C Trivia 9p SN Trivia 10p SS Trivia 10p	11 7-9p Pilsner Urquel SS Trivia 9p
12	13	14	15 ROGUE 15! C Trivia 8p double!	16	17 Ommegang Pint! C Trivia 9p SN Trivia 10p SS Trivia 10p	18 7-9p Shiner Hefe SS Trivia 9p
19	20	21	22	23	24 Wexford Pint! C Trivia 9p SN Trivia 10p SS Trivia 10p	25 7-9p Rogue Amer Amb SS Trivia 9p