

At the Summit

the e-zine of Summits Wayside Tavern



31 January, 2006

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!)

02/04 Woodchuck Amber
02/11 Fullers ESB
02/18 Erdinger

SUPERBOWL!!!

Pre-order your Super Bowl WINGS!! Call your favorite Summits and let them do the cooking for you! Be the hit at your party with the best wings in town!

Join us Super Bowl Sunday at Summits to cheer on your favorite team! Wear your teams colors and show your true spirit! We'll have a cold beer and hot wings ready for you!

BEER DINNER!!!

Join us Monday, Feb. 13, 2006 for the ultimate beer dinner at Cumming.

Featuring: Rogue, Tommy Knocker, Anchor, Bridgeport, Sierra Nevada, and Oskar Blues.

And as you know Andy- the food will be mouth-watering amazing!

Price is \$99.99 and well worth it! Only a few seats are left - make your reservations! Contact your favorite Summits and sign up TODAY!!!

A View From the Summit...

It's Carnivale Time at Summits!

Summits Staff

Another year has arrived and it's time for Summit's first specialty menu of 2006! Our Carnivale Cajun menu will be featured for the entire month of February 2006 at all three of our store locations!

Beginning Wednesday, February 1st Summits will begin its Carnivale celebration by offering authentic cajun style entrees such as peel and eat shrimp with spicy remoulade sauce, giant caesar salads topped with spicy shrimp or crawfish. You may remember the traditional po-boy sandwiches full of fried oysters, shrimp or crawfish all topped with spicy cole slaw and remoulade dressing, andouille smoked sausage and everyone's favorite beans & rice and etouffee!



Just like all of our fantastic home made menu items all of the Carnivale items are made from scratch and prepared to order using only the freshest, finest ingredients. Summits is also proud to feature some true Louisiana brews from Abita Brewing Company. We will be pouring ice cold

(...continued on page 2)

Summit's Beer Offerings



Snellville

St. Bernardus Abt 12
Duchesse De Bourgogne
Terrapin Wake N Bake
Val-Dieu Winter
Thomas H'ker Pale
Winter'S Cask Ale

Sandy Springs

Thomas H'ker Pale
Sierra Nevada IPA
Abita Select
Dutchess De Bourgogne
Anchor Foghorn
Triple Karmalite

Cumming

Duchesse De Bourgogne
Old Chub
Kronenbourg
Butte Creek Org Porter
Winter'S Cask Ale
Thomas Hooker Am. Pale

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.

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

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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/

"It's Carnivale Time!" (continued...)

Abita Purple Haze and Abita Turbo Dog on draft at all of our stores. Those of you interested in doing your part to aid the victims of hurricane Katrina will want to try Abita's Restoration Ale. This beer was brewed expressly to provide aid and assistance to those affected most in Louisiana. This beer is available in twelve ounce bottles and will be available all month at Summits! Visit Abita's website at www.abita.com for more information



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!

Beer Connoisseur

Rogue Chocolate Stout

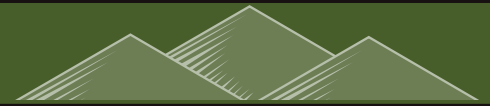
Valentines Chocolate Stout This Valentines Day, give him a box of chocolate.... Stout! Now available in a limited edition valentines day bottle. Try it on draft at Summits!

The recipe for Rogue Chocolate Stout was created several years ago for export to Japan. The exported twelve ounce Chocolate Bear Beer bottle label is in Kanji and features a teddy bear with a pink heart on his belly. Chocolate Stout was released for Valentine's Day in 2001 in a twenty-two ounce bottle for the US market. The label features a Rogueter (Sebbie Buhler) on the label. The bottled of Chocolate Stout is available on a very limited basis in the US, so get it while you can!

Hedonistic! Ebony in color with a rich creamy head. The mellow flavor of oats, chocolate malts, and real chocolate are balanced perfectly with the right amount of hops for a bittersweet finish. Chocolate Stout is brewed with 10 ingredients: Northwest Harrington and Klages, Crystal 135-165 and Beeston Chocolate Malts, Cascade Hops, Rolled Oats and Roasted Barley, Natural Chocolate Flavor, Free Range Coastal Waters and PacMan Yeast. Chocolate Stout is available only in the classic 22-ounce bottle during a limited period and on draft at select accounts.

<http://www.rogue.com/brews.html#chocolate>





Cooking With Beer

Beer Steamed Sausages Recipe

Ingredients

- 1 can beer, room temp (any brand or t
- 1 smoked sausage, enough to fill crock pot

Directions

Cut each pound of smoked sausage into 4 pieces. Pour the beer in the bottom of the crock pot and pile in the sausage. Cook on HIGH for 2 hours, then switch to LOW until ready to serve.

Those who like a strong beer taste will want the pieces that actually bathed in the beer. The pieces toward the top of the crock pot will have a more delicate beery tang. During the 2 hours of cooking, the alcohol in the

beer will evaporate completely, so the whole family can enjoy these.

Servings: 4 servings

<http://www.recipe-ideas.co.uk/recipes-3/Beer%20Steamed%20Sausages.htm>



Drink Recipe

Frozen Watermelon Margarita

- 2 1/2 cups seedless (or seeded) watermelon, cut into 1-inch cubes, rind discarded before measuring
- 3 tablespoons freshly squeezed lime juice
- 4 ounces tequila
- 2 ounces orange flavored liqueur
- 1 1/2 cups ice
- Lime wheel or watermelon wedge, for garnish

Put cut watermelon in a plastic bag and place in freezer for a minimum of 2 hours. (If time does not permit this step, add a few extra ice cubes when blending, the difference is not that significant.)

Stuff all ingredients into a blender and puree until smooth. Garnish rim of glass with a lime wheel or a watermelon wedge and serve immediately.

http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_19395,00.html



Beer Connoisseur

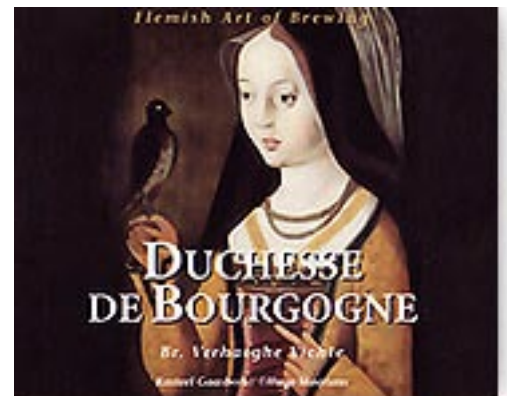
Duchesse De Bourgogne

Duchesse De Bourgogne from Brouwerij Verhaeghe

is the traditional Flemish red ale. This refreshing ale is matured in oak casks; smooth with a rich texture and interplay of passion fruit, and chocolate,

and a long, dry and acidic finish. After the first and secondary fermentation, the beer goes for maturation into the oak barrels for 18 months. The final product is a blend of younger 8 months old beer with 18 months old beer. The average age of the Duchesse de Bourgogne before being bottled is 12 months.

http://www.specialtybeer.com/beer/index,duchesse_de_bourgogne.html





Spotlight on Food: Carnivale!

Red Beans & Rice

Warm red beans coupled with a mixture of fresh vegetables and sausage served over hot rice with our own Summits Seasoning with a dash of Tabasco.

Spicy Shrimp Caesar Salad

A bed of romaine lettuce covered with grilled shrimp, parmesan & romano cheeses and tossed in our own spicy caesar dressing.

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



Did You Know?

Between 1980 and 1996, over 2,300 anti-drunk-driving laws were passed in the U.S. If laws could solve a problem, there wouldn't be any drunk driving today!

Like to open a restaurant? Expect to pay over \$35,000 for a restaurant liquor license in Philadelphia. Although that's expensive, it's a bargain compared to obtaining one in Evesham Township (Pennsylvania) at over \$475,000 or one in Mount Laurel (Pennsylvania) at over \$675,000.



<http://www2.potsdam.edu/alcohol-info/FunFacts/AlcoholTrivia.html>

Quote of the Week

"Alcohol preserves everything except secrets"

--- Anon

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29 <i>Miller Superbowl Party Winners Announced - Did You Enter???</i>	30	31	Feb. 1	2	3	7-9p 4 Woodchuck Ambe
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
5	6	7	8	9	10	7-9p 11 Fullers ESB
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
12	13 <i>Mother of All Beer Dinners!</i>	14	15 ROGUE 15!!!!	16	17	7-9p 18 Erdinger
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
19	20	21	22	23	24	7-9p 25 Abita Turbo
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p