

# At the Summit

the e-zine of Summits Wayside Tavern



21 March, 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!)**

03/25 Sam Adams Lager

04/01 Tetley's

04/08 Woodpecker

## March Madness

Join us March 16-24, 2006, and WATCH ALL THE GAMES!! That's right, Summits is showing all of the games! Cheer on your favorite teams to victory!



## TUESDAY POKER!!!

Play Poker on Tuesdays at our Sandy Springs Summits!

Sign up is at 7 pm. First and second place winners will receive Condors (Summit money) !!

See you there!



## Summits Water!

Quench your thirst with some Summits water!

Yes, Summits now has its own bottled water. It's perfect for to-go food, and just anytime. Get some Summits bottled water on your next visit!

## A View From the Summit...

### Summits Caves to Public Pressure Returns All You Can Eat Crab

AP, Reuters: Atlanta, Ga -

After being dogged for weeks about persistent rumors of corrupt ties to the poultry business and questionable links to many of former Mayor Campbell's girlfriends, there was a sense that some changes at Summit Tavern were imminent. A previously leaked secret poll showed that key voting blocs including soccer moms, Nascar dads, and the religious right were strongly in favor of crab legs. Furthermore, an unnamed high ranking Summit's official confirmed reports that Dick Morris was being brought back to run the Polling Department.

Early Monday morning Klubock walked into a media frenzy of reporters and citizens demanding to know if the crab legs rumors were true. After trying in vain to tap dance around the issue with phrases such as "define seafood" and "we cannot comment on a ongoing investigation", Helen Thomas seemingly goaded Klubock into coming clean on the Crab Plan.

After some terse exchanges Klubock was quoted as blurting out... "it's not all about you and your Washington insiders, a world exists outside the Beltway and they want crab and we are going to give it to them."

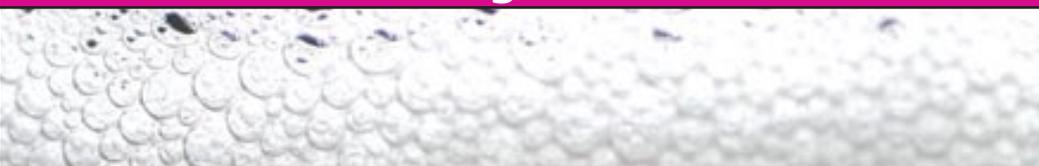
A damage control news release quickly followed stating that Summits Tavern will in fact be offering "All you can eat crab legs" beginning on Wednesday, April 19 from 4 to 8 pm and will continue every Wednesday thereafter.

Apparently, the public has spoken.

*Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits!*



## Summit's Beer Offerings



### Snellville

Ayinger Octoberfest  
Pete's Wicked Ale  
Spring Heat Sp'd Wheat  
Sapporo  
Mic Ultra Amber Bock

### Sandy Springs

Ayinger Octoberfest  
Ayinger Celebrator  
Pete's Wicked Ale  
Young's Chocolate Stout  
Sierra Nev. Scotch Ale

### Cumming

Young's Chocolate Stout  
Sam Adams White  
Mic Ultra Amber Bock  
Spring Heat Spiced Wheat  
Ayinger Octoberfest

Visit us on the web at [www.summits-online.com](http://www.summits-online.com)

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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.

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## Find your Summits!

### Locations

Summits Wayside Tavern® - Sandy Springs  
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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Phone: 770-886-4374  
Fax: 770-886-4376

[summits-online.com/cumming/](http://summits-online.com/cumming/)

## Rewards to GO!

This program is designed to reward 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 in Condors.. our own special 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".

## Where in the World Are YOU????



Here we have Jason Moss (a regular at the Cumming location) from when he visited the original Cheers bar in Boston Mass.

All he was missing in honor of Summits, was his Tier I mug!

### Where are you??

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! Submit all photos and articles to attn.: Jan at: [snellville@summitsonline.com](mailto:snellville@summitsonline.com) All articles submitted become property of Summits Wayside Tavern.

## Beer Spotlight

### Erdinger Weißbräu

At the world's largest wheat beer brewery, tradition and progress go hand in hand: our beer is brewed according to traditional recipes, but using state-of-the-art technology. Today, beer connoisseurs around the world regard our traditional specialty beers from Erding, Bavaria, as the ultimate in wheat beer enjoyment.



<http://www.erdinger.com/index1.php?bereich1=erdinger>

## Beer Geek

### Abita Beer's "Fleur-de-lis Restoration Ale"

We began crafting this new beer from the moment we saw our brewery had been miraculously spared any major damage from Hurricane Katrina.

We are proud to be a Louisiana company and feel blessed that we are still able to produce our product and keep our employees working.



### Why the name Fleur-de-lis?

The Fleur-de-lis name and symbol were chosen for this very special beer with a dual purpose in mind. It's a well recognized symbol of New Orleans, but it is also a symbol of light and life. The Fleur-de-lis was adopted long ago by ancient warriors who safely found their way through treacherous waters by following the water lilies. This golden ale's label is decorated with purple and green combining colors historically representing justice, hope and generosity.



### How much goes to charity?

For every six pack sold Abita Beer will donate \$1 to the Louisiana Disaster Recovery Foundation

### Can you describe the brew?

Fleur-de-lis Restoration Ale is made with English Pale, Lager, Crystal and Cara Pils malted barley. We liberally hopped and dry hopped our Ale with American Cascade and Centennial hops and fermented it with California Ale yeast. The result is a brilliant gold ale with a rich body, mild bitterness and a snappy fresh citrus hop flavor and aroma.

Our hope is that everyone who enjoys Abita Beer will enjoy it even more, knowing they are helping to restore and rebuild the homes and lives of all those devastated by Hurricane Katrina.

[http://www.abita.com/party/restoration\\_ale.html](http://www.abita.com/party/restoration_ale.html)

## Cooking With Beer

### Pan-Seared Seabass with Beer Sauce

- 4 T. vegetable oil
- 1 large onion, diced
- 2 T. Flour
- 1 ½ cups of your favorite beer
- 2 T. brown sugar
- ¼ t. Pepper
- 2 t. Worcestershire sauce
- 3-pound bass, cut into 6 pieces

In a large skillet, slowly sauté diced onion in oil over medium heat until it becomes translucent. Add flour to onions and stirring constantly, cook for 2 minutes.

Add beer, brown sugar, pepper, and Worcestershire sauce to skillet and heat until sauce thickens. Stir constantly. Carefully place fish pieces in skillet. Cook until fish flakes easily with a fork. From The Beer Store.

[http://www.thatsthespirit.com/en/beer/beer\\_recipes.asp](http://www.thatsthespirit.com/en/beer/beer_recipes.asp)



## 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](http://summits-online.com/passport.html)





## Spotlight on Food

### Chocolate Waffle-Wich

Vanilla bean ice cream sandwiched in between two perfect chocolate waffles and dipped in graham cracker crumbs to make a delicious sandwich! Take home a six-pack for \$9.99!



### Mont au Chocolat

Pecan fudge caramel cake topped with vanilla bean ice cream, chocolate syrup and fresh whipped cream.

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

The ancient Babylonians were making more than a dozen different varieties of beer from various grains and honey in 4000 B.C.

The Egyptians believed that the god of agriculture, Osiris, taught humans how to make beer.

Historians report that during the Middle Ages, when monks were brewing their beer in their monasteries, each monk was allowed to drink 5 quarts of beer a day.



<http://www.foodreference.com/html/fbeer.html>

## Quote of the Week

*A bartender is just a pharmacist with a limited inventory.*

-Anonymous

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
19	20	21	22	23	24	7-9p 25 Sam Adams Lager
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
26	27	28	29	30	31	7-9p Apr. 1 Tetley's
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
2	3	4	5	6	7	7-9p 8 Woodpecker
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
9	10 Summits Univ. Cumming	11 Summits Univ. Snellville	12 Summits Univ. Sandy Springs	13	14	7-9p 15 Bar Harbor Blue
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	ROGUE 15!!! SS Trivia 9p