

At the Summit

the e-zine of Summits Wayside Tavern



31 October, 2006

Pint Nights

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

10/31 Dales Old Chubb
11/04 Sweetwater
11/11 Boddington's
11/18 Redhook
11/25 Rolling Rock ESB

RANDALL 11/06

Don't miss next week's Octoberfest with Anchor Steam with Northern



ROGUE 15!!!

Highland Black Mocha Stout

Mark it on your calendar - only 15 days until one of Rogue's best comes to the Summits near you! While it lasts....

Where are YOU???

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 All articles submitted become property of Summits Wayside Tavern.



A View from the Summit

November is upon us!

Summits has had a busy few months! We wrapped up a successful Burger Month and then an outstanding monthlong Oktoberfest celebration.... That means it's time to begin the holiday season. Hold on to your beer mugs... We have a lot of exciting events ahead!

Hop Fest!

If you are a hop head (or aspire to be) you'll want to visit Summits during the month of November. We are going to be rotating over 20 of the hoppiest brews available through the stores! Some names you may recognize, some may be new... But none of these outrageous brews should be skipped! Ask your server for the list of ultra-hopped beers which include the IBUs for you to compare. This is a first for us - - - we look forward to this one!

Randall!

While we're on the subject of hops..... If you haven't visited Summits on a Monday lately to try the "Randall-ized" beer of the week you must do so. The "Randall" is a dry hopping device which allows us to filter a selected beer through fresh, whole leaf hops before serving. This dramatically changes the taste of the beer. We pair a different beer with a different type of hops each week. Here is a list of the next few pairings:

Monday, 11/6 Anchor Steam with Northern Brewer

Monday, 11/13 Clipper City Loose Cannon with Nugget

Monday, 11/20 Sweetwater IPA with Columbus

Summits University: November

This month Summits University takes a change of pace and invites you to a Wine Tasting. This is new territory for us. Join us to taste over 15 different wines. The tasting will include the featured wines, as well as dinner. The cost is \$29.99 per person. Call to reserve your spot today. The dates are as follows:

Monday, November 6th 7:00 pm Cumming location

Tuesday, November 7th 7:00 pm Snellville location

Wednesday, November 8th 7:00 pm Sandy Springs location

Summits University: December & January

(...continued on page 2)

Summit's Beer Offerings

Snellville

Sierra Nevada Harvest
Sierra Nevada Brown Ale
Big Hoppy Monster
Left Hand Milk Stout
Jack's Pumpkin Spiced
...and 15 different
Oktoberfest beers!!

Sandy Springs

Paulaner Oktoberfest
Warsteiner Oktoberfest
Spaten Oktoberfest
Spaten Optimator
Big Hoppy Monster
Sam Adams Oktoberfest

Cumming

Sierra Nevada Harvest
Flying Dog Dogtoberfest
Bar Harbor Coal Porter
Lagunitas
Hercules IPA
Big Hoppy Monster

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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summits-online.com/maillist.html

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summits-online.com/cumming/

November at the Summit... (continued)

Those of you who have been students of Summits University since last year will remember well our special events in December and January. These take our monthly tastings to a new level.

Summits Beer & Cheese Tasting - December 2006

Rev up your palates.... This event will pair some of the world's finest cheeses with the best domestic and imported Winter and Holiday beers. Like all other tastings this will include dinner, pours of all of the beers accompanied with cheese pairings. The cost is \$59.99 per person. Please reserve your place in advance.

Belgians, Barleywines and Bodacious Chocolates - January 2007

Just when you thought the holiday celebrations were over.... If you have a sweet tooth you simply cannot miss this night. As the name suggests this event will pair some of the richest Belgian ales and Barleywines along side gourmet chocolates. This is the ultimate pairing and this is not to be missed. The cost of \$59.99 per person includes dinner and pours of the featured beers paired with chocolates. Please reserve your place in advance.

Holiday Wings:

During the months of November and December we are excited to offer three NEW, LIMITED AVAILABILITY flavors of our famous chicken wings! You will have your choice of our already famous Buffalo style chicken wings, BBQ Honey Mustard, Teriyaki, and Lemon-Pepper. *The best part of this promotion is that for every \$20.00 in Gift Certificates you purchase during November and December you will receive a coupon good for a FREE 10-piece wings in your choice of BBQ Honey Mustard, Teriyaki, or Lemon Pepper.* Some restrictions will apply. Get a head start on your holiday shopping and receive FREE wings!

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 Spotlight

Dead Guy Ale

Gratefully dedicated to the Rogue in each of us. In the early 1990s Dead Guy Ale was created as a private tap sticker to celebrate the Mayan Day of the Dead (November 1st, All Souls Day) for Casa U Betcha in Portland, Oregon. The Dead Guy design proved popular and was incorporated into a bottled product a few years later with Maierbock as the elixir. Strangely, the association with the Grateful Dead is pure coincidence.

Dead Guy is a German-style Maibock made with Rogue's proprietary "PacMan" ale yeast. It is deep honey in color with a malty aroma, rich hearty flavor and a well balanced finish. Dead Guy is created from Northwest Harrington, Klages, Maier Munich and Carastan malts, along with Perle and Saaz Hops. Dead Guy Ale is available in 22-ounce bottles, 12-ounce 6-pack, and on draft.

Measurements: 16 degrees Plato, IBU 40, Apparent Attenuation 78, Lovibond 16
No Chemicals, Additives, or Preservatives

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



Cooking With Beer

Roasted Fillet of Red Snapper with a Light Beer Glaze

- 1 tablespoon butter, plus 1 teaspoon
- 2 leeks, white parts only, cut into julienne
- 2 shallots, finely diced
- 1 cup Belgium blond beer
- Salt and pepper
- 1 cup fish stock
- 2 (8 ounce) boneless fillet of red snapper
- 2 tomatoes, sliced thinly

Preheat the oven to 400 degrees F.

Melt the butter in a deep pan, add the leeks, and cook for 2 to 3 minutes. Then add the shallots and sweat for another 3 to 4 minutes. Add the beer, season, and then add the fish stock, reduce.



Place the fish fillet on top of the leek/shallots mixture and place the slices of tomatoes attractively on top. Season the fish and place into the oven for 10 to 12 minutes.

When finished, place the fish on a plate, add a little piece of butter in the sauce to thicken and smooth it, check the seasoning, and pour on the fish. Serve immediately.

http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_20501,00.html

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".

Beer Geek

Terrapin Big Hoppy Monster

This bottle has arrived!

Not for the faint at heart, this beautiful ruby colored ale is bursting with a multitude of flavors and aromas matched by no other beer.

Malt: 2-row pale, Munich, Crystal 20, Crystal 30, Crystal 45, Crystal 77.

Hops: Ahtanum, Cascade, Centennial, Simcoe, Warrior.

IBU's: 75

O.G.: 21

ABV: 8.0%

WATCH OUT! THIS MONSTER BITES!

<http://www.terrapiinbeer.com/beers/hoppy.monster.php>



Where in the World Are YOU??

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!



This pic is from our trip to Aruba in September..... Looking forward to seeing it in the newsletter.

---- Thanks, Den and Tara

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Spotlight on Food!

Three Cheese Quesadilla

Filled with smoked Gouda, Cheddar & imported Swiss cheese. Served with sour cream, guacamole, lettuce & tomato.



Fuji Chicken Bowl

Hand breaded chicken tenderloins with sautéed carrots, broccoli, mushrooms, red peppers, green peppers, scallions, & sesame seeds tossed in a sweet & spicy hoisin sauce and served over a bed of freshly made egg noodles

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

Did You Know?

Don't swallow in Utah! Wine used in wine tastings in Utah must not be swallowed!

Adding a miniature onion to a martini turns it into a Gibson.

A drinking establishment is now located in the New York City building that once housed the National Temperance Society.

The body or lightness of whiskey is primarily determined by the size of the grain from which it is made; the larger the grain, the lighter the whiskey. For example, whiskey made from rye, with its small grain size, is bigger or fuller-bodied than is whiskey made from corn, with its large grain size.

http://www.upcheer.com/jokes.php?joke_id=1481&cat_id=51&jtype=



Quote of the Week

The first thing in the human personality that dissolves in alcohol is dignity. ~Author Unknown

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	Nov. 1	2	3	7-9p 4
Redhook	Widmer	Dales Old Chubb				Sweetwater
	RANDALL! Octoberfest / Tetnang		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
		SN Poker!! 7:30 p	C Trivia 8p double!			
5	6	7	8	9	10	7-9p 11
	Tasting -Cumm RANDALL! Anchor Steam / Northern Brewer	Tasting-Snell	Tasting-Sandy CRAB!!			Boddington
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
12	13	14	15	16	17	7-9p 18
	RANDALL! Heavy Seas Loose Cannon / Nugget		ROGUE 15!!! CRAB!!			Redhook
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
19	20	21	22	23	24	7-9p 25
	RANDALL! Sweet IPA / Columbus		CRAB!!			Rolling Rock ESB
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	