

At the Summit

the e-zine of Summits Wayside Tavern



28 November, 2006

Pint Nights

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

12/01 **FIRKIN!!! Rogue Shakespeare Stout!**

12/02 North Coast Pint Night

12/04 Becks

12/09 Flying Dog

AYCE CRABS!!



Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder, the delight of the plate that is never empty...

RANDALLS!!

Every Monday we offer a new randall for your delight!

12/4 **Rogue Shakespeare Stout** paired with cascade hops

12/11 **Rogue Old Crustacean** paired with Centennial hops

12/18 **Unibroue Maudite** paired with a Belgian Noble

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!



At the Summit...

What's New at the Summit

Staff

The holiday season has officially arrived..... As you and your families prepare for a festive season make sure that you plan to visit your local Summits Wayside Tavern for some of the exciting events that are coming up!

Roguefest is Back!

Last year we all enjoyed our first annual ROGUEFEST. Summits Wayside Tavern and Rogue Ales are teaming up again December 2006! During the month of December we will be tapping over 20 different Rogue Ales as well as featuring a specialty menu that will offer authentic Pacific Northwest fare.

Win a Rogue Gift Basket!

Every time you purchase a Rogue Ales product OR try one of our Pacific Northwest featured menu items you can register your name to win a Rogue Ales gift basket full of goodies such as tees, key chains, hats, and MORE! There will be one storewide winner whose name will be drawn on New Year's Day 2007!

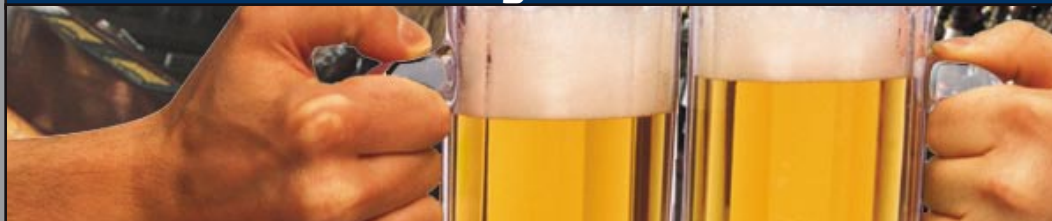
Randall!

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.

(...continued on page 2)



Summit's Beer Offerings



Snellville

Urthel Hop-it
Terr. Big Hoppy Monster
Dales Gordon
Tuppers Hop Pocket
Lagunitas IPA
Sierra Nevada Harvest

Sandy Springs

Rogue Old Crustacean
Dales Gordon
Tommy Kn. Cocoa Porter
Lagunitas IPA
Sierra Nevada Harvest
Flying Dog Snake Dog

Cumming

RedHook Winterhook
Lagunitas IPA
Dales Gordon
Sweetwater Festive
Sierra Nev.Celebration
Rogue Old Crustacean

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... (continued)

Summits University: December & January

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



Sam Adams Winter

Bold and rich, with a touch of holiday spice.

The first thing one notices in a Samuel Adams® Winter Lager is its color: the deep brown of winter. Then comes the magical aroma which promises something special on the tongue. The warm aroma of cinnamon and ginger which blends with the roasty sweetness

of the malted barley and hint of citrus from the orange peel. And after that first sip the promise is fulfilled. On the palate Samuel Adams® Winter Lager is rich and full bodied, robust and warming, a wonderful way to enjoy the cold evenings that come with this season.

http://www.samueladams.com/world_of_beer.aspx

Cooking With Beer

Pumpkin Pancakes with Root Beer Syrup, Caramelized Bananas, and Cinnamon Whipped Cream

Pancakes:

- 1 cup pastry flour
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1/16 teaspoon cloves
- 1/16 teaspoon nutmeg
- 1/16 teaspoon allspice
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup pumpkin puree
- 2 eggs
- 1 cup half-and-half
- 1-ounce melted butter
- 4 egg whites, whipped to soft peak
- 2 tablespoon vegetable oil

Root Beer Syrup:

- 4 (16-ounce) bottles root beer
- 2 tablespoons butter, room temperature

Caramelized Bananas:

- 4 bananas, cut in half lengthwise
- 2 ounces butter
- 4 tablespoons sugar

Cinnamon Whipped Cream:

- 4 ounces whipping cream
- Cinnamon
- 1 tablespoon sugar

To make pancakes, sift together all of the dry ingredients. In a bowl, combine the puree, whole eggs, and the

half-and-half. Add the flour mixture and stir, being careful not to over mix the batter. Finish with the melted butter. Gently fold in 1/2 the egg whites to loosen the batter and when the whites are nearly incorporated, fold in the remaining egg whites.

Heat the griddle to medium heat. Drizzle enough vegetable oil to prevent sticking and spoon batter onto griddle, spreading them with the back of the spoon. When pancakes are golden brown, flip to finish cooking.

To make the root beer syrup, reduce root beer until it becomes a thick glaze. Whisk in the butter and spoon over pancakes.

Cut the bananas in 1/2 lengthwise. Heat a saute pan to medium and melt the butter and sugar. Stir until sugar dissolves and begins to caramelize. Add the bananas and toss to coat.

To prepare the whipped cream, whisk the cream, cinnamon, and sugar in a bowl until it holds a stiff peak.

To serve, stack the pancakes on each plate. Spoon the syrup over the pancakes, top with the caramelized bananas and a dollop of cinnamon whipped cream.

http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_21500,00.html



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



Spotlight on Food!

Fish and Chips

Our version of a classic! A generous portion of hand breaded, beer battered Grouper served with French fries and spicy jalapeno cole slaw.

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



Did You Know?

Only 30% of adults in the U.S. believe that drinking can form part of a healthy, balanced life. This is in spite of the fact that moderate drinking is associated with better health and greater longevity than is abstention.

Fermentation within the body is essential for human life to exist.

At the request of a distiller, Louis Pasteur began his pioneering research by investigating the process of fermentation, by which all alcohol beverages and many other foods are produced.

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



Quote of the Week

If you know someone who tries to drown their sorrows, you might tell them sorrows know how to swim.
 ~Quoted in *P.S. I Love You*, compiled by H. Jackson Brown, Jr.

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27 RANDALL! TBA...	28 SN Poker!! 7:30 p	29 CRAB!! C Trivia 8p double!	30	Dec. 1 FIRKIN!!! C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p 2 North Coast
3	4 Beck's Promo RANDALL! Rogue Shakespeare + cascade hops	5 SN Poker!! 7:30 p	6 CRAB!! C Trivia 8p double!	7	8 C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p 9 Flying Dog
10 Beer Night Before Christmas Story	11 Beer/Cheese Cumming RANDALL! Old Crusty / Centennial	12 Beer/Cheese Snellville SN Poker!! 7:30 p	13 Beer/Cheese Sandy Springs CRAB!! C Trivia 8p double!	14	15 ROGUE 15!!! C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p 16 Hobgoblin
17	18 RANDALL! Maudite/Belgina Noble	19 SN Poker!! 7:30 p	20 CRAB!! C Trivia 8p double!	21	22 C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p 23 Shiner Bock