

# At the Summit

the e-zine of Summits Wayside Tavern



23 January, 2007

## Pint Nights

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

01/27	Clipper Loose Cannon
02/03	Pilsner Urquell
02/10	Stella Artois
02/17	Purple Haze

## New Beers!

### Snellville

Terrapin W&B Imp. Stout  
Hennepin Rare Vos  
Hennepin Saison  
Flying Dog Snake Dog IPA  
Harpoon IPA  
Brooklyn Chocolate Stout  
Highland Mocha Stout  
Rogue Half a Weiss

### Cumming

Hennepin Rare Vos  
Hennepin Saison  
Flying Dog Snake Dog IPA  
Terrapin W&B Imp. Stout

## RANDALL MONDAYS!!

### January 29, 2007!

Anchor Steam with Nuggett Hops

### February 5, 2007!

Sierra Nevada Pale Ale w/ Kent Goldings hops

## 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...

### Carnivale is back!

Those of you who have been with us for a while know that every February is Carnivale Month at Summits Wayside Tavern!

February 2007 will bring fresh, homemade cajun menu items to your table! Visit our Snellville and Cumming locations for a sample of Red Beans & Rice, Crawfish, Shrimp and Oyster Po' Boys, Spicy

Andouille sausage sandwiches and our famous homemade Shrimp & Crawfish etouffee. This is one of our most popular specialty menus each year. What a great way to heat up the cold month of February!

In addition to the specialty menu we will also host an All You Can Eat Crawfish Boil EVERY SATURDAY AFTERNOON at each store! From 3:00 - 9:00 pm you can enjoy all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, cajun slaw and bread for only \$19.99 per person.

So join us on Saturday, Feb 3rd, Saturday, February 10th, Saturday Feb. 17th and Saturday Feb 24th for a fun time and great food!



## How to Eat a Crawfish...

Eating crawfish quickly takes a little bit of practice, just like eating lobster. The general idea is to twist off the tail, and pull, squeeze or suck out the meat it contains. There are three things which makes this task easier. One is to cook the crawfish just long enough, the others will be discussed below. Always check to make sure your crawfish was in fact alive when cooked. Some not-so-lively ones always slip through the cracks. The tail should be curled and relatively stiff. As long as you pay a little attention to this possibility, your should figure out "which one of these things does not belong here."



(...continued on page 2)

Visit us on the web at [www.summits-online.com](http://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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## Find your Summits!

### Locations

Summits Wayside Tavern® - Snellville

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Phone: 770-736-1333

Fax: 770-736-0041

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

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.

Cumming, GA 30040-2752

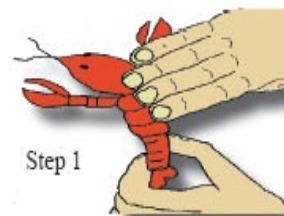
Phone: 770-886-4374

Fax: 770-886-4376

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

## How to Eat a Crayfish... (continued)

STEP 1: Take a sip of the beverage of your choice and talk about how big this one is. Twist and separate the tail from the rest of the crayfish. Bending the tail sideways works better than up-and-down. The head may be discarded. Some enthusiasts enjoy tasting the spices in the body and "suck the head."



STEP 2: Peel off the narrow bands of shell material at the opening to facilitate removal of the meat (a couple sections). Holding tail, gently pinch it along its length to loosen the meat. (Just like squeezing oranges helps the skin come off better). You may now dunk your crayfish into the sauce of your choice.



STEP 3: With a firm grasp at the base of the tail, pull the meat from its shell. If you do it right, it will come out quickly and intact. The crayfish is completely cooked-the vein may be removed for aesthetic purposes, but it is not necessary. Another option: Gently push the meat out with your forefinger and the FLAT/BOTTOM part of your thumb while pulling or sucking on the body end of the tail. Take a sip of the beverage of your choice or grab another crayfish. Talk about how easy that one was.



## Spotlight on Beer

### Sam Adams Winter

Bold and rich, with a touch of holiday spice.

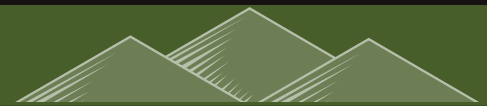
The first thing one notices in a Samuel Adams® Winter Lager is its color: the deep brown of winter. Then comes the magical

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](http://www.samueladams.com/world_of_beer.aspx)



## Beer Geek

### Budweiser Brew Masters' Private Reserve

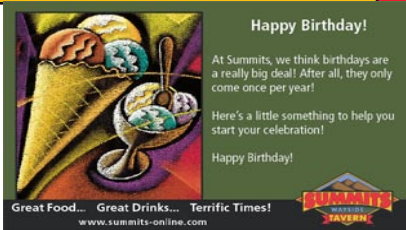
Budweiser Brew Masters' Private Reserve is a smooth, all-malt lager with a distinguishable honey color and robust taste. Steeped with history, Brew Masters' Private Reserve is based on a time-honored Budweiser brewmaster holiday tradition of collecting the richest part of the brew as it is tapped to the brew kettles to toast the holiday season. This richer, more flavorful reserve -- prized for its unusual smoothness despite its robust alcohol content -- was always a favorite and something our brewers and friends looked forward to year after year. This beer can be enjoyed in a traditional pilsner-style or wide-mouthed glass that funnels the beer's hoppy aroma directly to the nose. Contains 8.5% ABV.



## Birthday? When?

### We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



## Cooking With Beer

### Brussel Sprouts with Beer Recipe

#### Ingredients

- 2 lb brussel sprouts
- 4 oz bacon
- 2 garlic cloves, chopped
- 1/2 cup ale

#### Directions

Trim brussel sprouts of limp leaves, then cut an 'X' in the base of

each stalk. Bring a large pan of water to a boil, add sprouts and back back to a boil. Boil 1 minute, then drain and run cold water over until cool. Cut sprouts in half.

In separate skillet, saute bacon 3 minutes. Add garlic and saute til bacon is crisp. Add sprouts and saute til warmed through. Pour in beer and bring to a boil. Simmer till sprouts are crisp-tender, about 3 minutes. Season with salt and pepper.

Place in gratin dish and reheat, covered at 350F for 10 minutes or till hot. Or leave in skillet and reheat in it.

<http://www.recipe-ideas.co.uk/recipes-2/Brussel%20Sprouts%20With%20Beer.htm>

## Passport Club



summits-online.com



## Spotlight on Food!

### Bleu Fries

A generous portion of garlic coated french fries smothered with our homemade bleu cheese dressing, topped with bleu cheese crumbles, parsley, roasted red peppers and Summits Seasoning.

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?

If we were to up-turn the Millennium Dome at Greenwich, London, it would take 3.8 billion half-liters of beer to fill it up.

Root Beer was originally called Root Tea, however the name was changed to Root Beer to get more people to take interest in it.

Beer is an essential source of B complex vitamins. Water contains no vitamins.


<http://www.funtrivia.com/Food/Beer.html>

## Quote of the Week

*The first thing in the human personality that dissolves in alcohol is dignity.*

~Author Unknown

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
21	22 RANDALL! Lagunitas IPA w/ Northern Brewer hops	23	24 CRAB!!	25	26 C Trivia 9p SN Trivia 10p	7-9p 27 Clipper Loose Can.
28	29 RANDALL! Anchor Steam w/ Nuggett hops	30	31 CRAB!!	Feb. 1	2 C Trivia 9p SN Trivia 10p	7-9p 3 Pilsner Urquel
4	5 RANDALL! Sierra Nevada Pale Ale w/ Kent Goldings hops	6	7 CRAB!!	8	9 C Trivia 9p SN Trivia 10p	7-9p 10 Stella Artois
11	12 RANDALL! North Coast Red Seal with Fuggles hops	13	14 CRAB!!	15 	16 C Trivia 9p SN Trivia 10p	7-9p 17 Purple Haze