

At the Summit

the e-zine of Summits Wayside Tavern



6 March, 2007

Pint Nights

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

03/10 Oskar Blue Dales Pale
03/16 Murphy's Stout

TRIVIA Tomorrow!

Due to popular demand - Summits is adding a Team Trivia Night on Wednesdays starting on 3/7/07 at Snellville. Get ready to win!

*Snellville Summits: Wednesdays
8:00 pm & Fridays 10:00 pm*

*Cumming Summits: Wednesdays
8:00 pm & Fridays 9:00 pm*

New Beers!

Snellville

Dogfish Head 60 minute IPA (D)
Dogfish Head 90 Minute IPA (D)
Dogfish Head Indian Brwn Ale (D)
Dogfish Head Midas Touch (D/B)
Dogfish Head Raison d'Etre (B)
Dogfish Head Burton Baton (B)
Ommegang Rare Vos
Rogue Special Red Ale
Dundeas Pale Ale

Cumming

Delirium Tremens
Tuppers Hop Pocket
Highland Mocha Porter
Dogfish Head 60 minute IPA (D)
Dogfish Head 90 Minute IPA (D)
Dogfish Head Indian Brwn Ale (D)
Dogfish Head Midas Touch (D/B)
Dogfish Head Raison d'Etre (B)
Dogfish Head Burton Baton (B)
Leinenkugel Sunset Wheat
Rodenbach
Honey Brown Pale Ale

At the Summit...

END OF AN ERA

I remembered the exact day that Andy opened the Taco Mac on Roswell Road. At the time I was bartending across the street at the infamous Good ol Days. The instant I walked in the door... all those different beers, wings until four in the morning, a surly bartender... I knew that I had just found my new watering hole.



A couple of years later, I poured my last pitcher of \$5.25 bud light and moved across the street to begin my career with Taco Mac/Summits Tavern. Little did I know that I would man that bar for the next thirteen years. I saw more than my share of craziness, ugliness, and silliness. But I also had the privilege of meeting and befriending an incredible cast of characters (both employee and patron) who made Summits into the great joint that it was.



I will never forget the vibrant energy radiating from the bar on a busy night. Happy hour would be in full swing; I'd shake twenty hands just on the way to the office; there was not a better place to be.

Conversation around the horn was like an R rated blend of the Jim Rome show, the Mclaughlin Report, and Saturday Night Live. Topics of discussion would ricochet from sports to politics to sex to philosophy and back with in seconds. It didn't matter if you were a maintenance man or a millionaire, black or white, male or female. You just better have some thick skin and you better bring some game.

I made a lot of great friends over those years. I saw customers come and go, birthdays and milestones celebrated, attended weddings, and alas funerals. For the most part, I had one hell of a good time.

As a final last call at Roswell Road, I would like to raise my glass and thank the many loyal employees I was fortunate enough to work with and the many, many loyal friends and customers that made showing up to work every day very easy.

See you at the Summit!

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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Find your Summits!

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summits-online.com/cumming/

Get the 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...



St. Patrick's Day!!!

St. Patrick's Day

Summits Wayside Tavern is the place to celebrate St. Patrick's Day on Saturday, March 17th. We will be serving an authentic Irish meal of corned beef, spiced cabbage and potatoes for only \$2.07! This is a dine in only opportunity so come in, settle down with a Guinness, Harp or Smithwick's and enjoy an true Irish experience!



MARCH MADNESS!!!

March Madness is upon us! Beginning March 15th come to either Summits location to watch all of your favorite basketball games during March Madness 2007!

Spotlight on Beer

Dogfish Head 60 Minute IPA

Dogfish Head is finally in Atlanta! Dogfish Head 60 minute IPA (draft) Our flagship beer. A session India Pale Ale brewed with Warrior, Amarillo & 'Mystery Hop X.' A powerful East Coast I.P.A. with a lot of citrusy hop character. THE session beer for beer geeks like us! 6% abv 60 ibu
Tasting Notes: Citrus, cedar, pine & candied-orange flavors, floral.
Food Pairing recommendations: Spicy foods, pesto, grilled salmon, soy-based dishes, pizza. (www.dogfish.com)



Summits also has the following Dogfish Head beers available at both store locations!

Dogfish Head 90 minute IPA (draft)

Dogfish Head Midas Touch (draft and bottle)

Dogfish Head Indian Brown Ale (draft)

Dogfish Head Raison d'Etre (bottle)

Dogfish Head Burton Baton (bottle)

Cooking With Beer

Beer Steamed Sausages Recipe

Ingredients

- 1 can beer, room temp (any brand or type)
- 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.

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

Beer Geek

Sam Smith Imperial Stout

Russian imperial stout was originally brewed in Great Britain to satisfy the Czarist courts, who were great connoisseurs of Champagne, caviar and the art of the table. Because it was transported across the freezing Baltic, Russian imperial stout was brewed with a high level of alcohol.

Rich, flavorful, deep chocolate color, scented and roasted barley nose. Complexity of malt, hops, alcohol and yeast.

http://www.merchantduvin.com/pages/5_breweries/samsmith_imperial_stout.html



Where are YOU???

Here I am with my girlfriend Jennifer on our 2 week trip to the Island of Kauai, the lush tropical garden island of the Hawaiian island chain. We explored the island from one end to the other by jeep and on foot hiking. The highlight of the trip was a 12 mile hike on the Nualolo trail to overlook what is known as one of the most beautiful places on earth, the Napoli coast of the island of Kauai. We hiked on a beautiful November day and had the vista that looks 8 miles up the coast to ourselves. Later in the trip we took a helicopter ride on Blue Hawaiian Helicopters.

We had to see from the air what we had seen on the ground and I made sure Summits was along for the ride! (or my t-shirt anyway!)

You can find out more about Kauai at: <http://www.kauai-hawaii.com/>

And Blue Hawaiian Helicopters at: <http://www.bluehawaiian.com/>

Tim Henderson - Tier II - Snellville



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.

Spotlight on Food!

Did you know that Summits prepares home-made Asian style noodle & rice bowls from scratch? Make your choice of chicken, shrimp (or both) tossed with fresh linguini noodles or brown rice, fresh vegetables and asian sauce. These are steaming hot and fresh when they land on your table. Pair them with your favorite soft drink or one of our many Asian beers! Ask your server for details!

Singapore Chicken Bowl \$8.99: Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, sesame seeds and grilled chicken tossed in a spicy garlic ginger soy sauce and served over a bed of freshly made egg noodles

Look at our menu: www.summits-online.com

Did You Know?

Did You Know?

According to Robert Best, in his book Noah's Ark and the Ziusudra Epic (1999) the legendary Ark in which Noah saved all the animals of the world from deluge was in fact a beer, live-stock and grain barge on the Euphrates River with Noah himself being a king of the Sumerian city Shuruppak in about 2900 B.C. Six days of rainstorms caused the Euphrates to overflow its banks, and Noah took refuge on one of his barges.



Barnett, Paul. Beer: Facts, Figures & Fun.

Quote of the Week

If four or five guys tell you that you're drunk, even though you know you haven't had a thing to drink, the least you can do is to lie down a little while. ~Joseph Schenck

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	5 RANDALL! Dogfish Head 90 Min. IPA with Amarillo hops	6 S Poker!! 7:30 p	7 CRAB!! S Trivia 8p C Trivia 8p double!	8	9 C Trivia 9p S Trivia 10p	10 7-9p Oscar Blues Dales
11	12 Summits Univ. Cumming RANDALL! Dogfish Head Indian Brown with Columbus hops	13 Summits Univ. Snellville S Poker!! 7:30 p	14 CRAB!! S Trivia 8p C Trivia 8p double!	15 ROGUE Rogue Grocery • Trout, Oregon	16 C Trivia 9p S Trivia 10p	17 7-9p Murphy's Stout
18	19 RANDALL! TBA	20 S Poker!! 7:30 p	21 CRAB!! S Trivia 8p C Trivia 8p double!	22	23 C Trivia 9p S Trivia 10p	24 7-9p TK Butthead Bock
25	26 RANDALL! TBA	27 S Poker!! 7:30 p	28 CRAB!! S Trivia 8p C Trivia 8p double!	Mar. 1	2 C Trivia 9p S Trivia 10p	3 7-9p Peroni