

At the Summit

the e-zine of Summits Wayside Tavern



3 April, 2007

Pint Nights

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

04/07 Stella Artois
04/11 Bass Promo (Cumming)
04/13 Bass Promo (Snellville)
See online calendar for details!

Beer Tasting

Our monthly *Summits University* beer tastings have been a huge success! For only \$10.99 per person you get dinner and samples of the featured beers of the month: Flying Dog Double Dog, Woodchuck Granny Smith cider, Woodchuck Dark cider, Jacobsen's Dark, Jacobsen's Blonde Saaz ale, Harpoon Brown Ale and Affligem.

Cumming: Mon., 4/9 7:00 pm
Snellville: Tues. 4/10 7:00 pm

New Beers!

Snellville

AB Spring Heat Spiced Wheat
Sierra Nevada IPA
Brooklyn Brewmaster Reserve
Terrapin Rye 2
Kwak
Peroni
Spaten Bock

Cumming

Avery Maharaja
Avery Karma
AB Spring Heat Spiced Wheat
Copperhook
Lucky 13 (bottle)
Terrapin Rye 2
Honey Brown Pale Ale

At the Summit...

Summits April Specialty Menu has arrived!

Those of you who remember last April will be excited to learn that we have brought back Garlic Month! We have ten specialty items that will be available during the month of April only! We have your favorites returning, as well as some new items.

Each time you order one of these fantastic dishes you will receive a free box of Summits breath mints!

These items are fresh, made from scratch and available for a limited time only!

Roasted Garlic Spread \$ 5.99

Roasted wild garlic spread served with fresh corn chips.

Bleu Fries \$ 7.99

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

Garlic Potato Skins \$ 6.99

A generous portion of fresh potato skins topped with bacon, shredded sharp cheddar cheese, and garlic paté. Served with sour cream.

Mussels \$ 12.99

Mussels steamed with roasted garlic using Widmer Hefeweizen from Portland, Oregon.

Roasted Garlic Chicken Milanese \$ 10.99

Hand breaded chicken Parmesan filets served over fresh linguini noodles tossed in a garlic marinara sauce.

Roasted Garlic Crawfish Alfredo \$8.99

Fresh linguini noodles topped with Louisiana crawfish, baby corn, carrots, broccoli, mushrooms, water chestnuts, red peppers, green peppers and tossed in a creamy garlic Alfredo sauce.



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" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

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Find your Summits!

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summits-online.com/cumming/

April is Garlic Month! (continued from page 1)

Grilled Garlic Teriyaki Salmon \$ 8.99

Fresh salmon glazed with a garlic teriyaki sauce and served on a bed of saffron brown rice and sesame broccoli.

Grilled Tuna with Garlic Pesto \$ 8.99

A grilled tuna filet topped with a garlic pesto sauce. Served with saffron brown rice and sesame broccoli.

Roasted Garlic Pork Tenderloin \$ 8.99

Roasted garlic pork tenderloin served with a garlic pesto sauce with a side of garlic mashed potatoes and sesame broccoli.

Spicy Shrimp & Crawfish Cakes \$ 14.99

"Cakes" made by hand using fresh shrimp and crawfish topped with a spicy wasabi remoulade sauce and served with garlic mashed potatoes and spicy black beans.

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...



Spotlight on Beer

JW Dundee's American Pale Ale

JW Dundee's American Pale Ale is brewed "true to style" with a complex hop aroma, flavor and bitterness. This American Pale Ale is brewed with Cascade, Tomahawk and Amarillo hops to create the hop profile that defines the beers character. This combination of hops creates a complex citrus hop aroma, deep flavor and a long crisp bitterness. The interaction of the different varieties gives both depth and complexity to the Pale Ale.

Although the malt character is subdued, it plays an important role in balancing the hop complexity and keeps the beer from being one-dimensional. We use our 2 Row Pale Malt with a 60° Lovibond Caramel malt to give the perfect base for our hops. These malts give the beer its light malty flavor and orangey amber hue.



<https://www.highfalls.com/default.html>

Cooking With Beer

Apple Fritters

12 ounces amber ale
1 1/2 cups white all-purpose flour
2 tablespoons sugar
1 teaspoon vanilla
2 tablespoons melted butter
1/4 cup peanut oil
1/4 cup grapeseed oil
2 cups canola oil
8 large apples, peeled, cored and cut into 1/3-inch thick rings (Granny Smith, Macoun and Rome Beauty will hold their shape)
Platter lined with 2 layers of paper towel or clean brown paper
Powdered sugar and ground cinnamon



1. In a large bowl, whisk together ale, flours, sugar, vanilla and melted butter. Set aside. Prepare apples by peeling, coring and slicing into thick rings.
2. Blend the oils. Pour oil to a depth of 2 inches into a deep Dutch oven, or deep, large cast-iron frying pan. Place pan over medium-high heat and bring to 360°F.
3. Blot apple rings on paper towel, then dip in batter to coat evenly. Dip and fry apple rings in small batches. Turn once to cook evenly. Skim oil and add more as needed, being sure to bring to 350°F after each addition.
4. Remove fritters from oil and drain 2-3 minutes on platter lined with paper. Dust with ground cinnamon and powdered sugar and serve warm.

<http://www.beercook.com/articles/beerbatterfritters.htm>

Beer Geek

Raison D'Etire

Availability: Year-Round

A deep, mahogany ale brewed with beet sugar, green raisins, and Belgian-style yeast. As complex as a fine, red wine. Voted "American Beer of the Year" in January 2000 by Malt Advocate Magazine

8% abv | 36 ibu

Tasting Notes: Notes of pit fruit, decadent, winery, raisiney, malty. In case you care... the average 12 oz. serving has 220 calories.

http://www.dogfish.com/brewings/Year_Round_Beers/Raison_DEtire/7/index.htm



Inquiring Minds

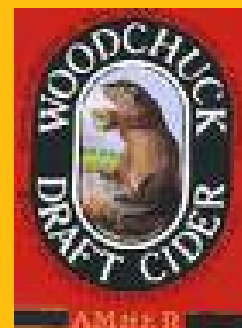
For people suffering from Celiac Disease glutes are like poison. There are limited dietary choices for people with gluten sensitivity and beer is off limits!

Woodchuck Draft Cider is not a malt based beverage and there are no additional glutes added into the formula. This means that Woodchuck Draft Cider is gluten free!

Woodchuck is the perfect alternative to beer for people with gluten sensitivity!

There are only a couple gluten free beers in the US. Woodchuck Apple Cider and Woodchuck Pear Cider are both available at Summits on draft.

Anheuser Busch has also recently begun to promote a gluten free beer made from Sorghum called Redbridge. It is available at Summits in the bottle and is a great tasting brew.



Spotlight on Food!

Grilled Tuna with Garlic Pesto \$ 8.99

A grilled tuna filet topped with a garlic pesto sauce. Served with saffron brown rice and sesame broccoli.



Did You Know?

In the 1800's, rum was considered excellent for cleaning hair and keeping it healthy. Brandy was believed to strengthen hair roots.

The purpose of the indentation at the bottom of a wine bottle is to strengthen the structure of the bottle.

In the U.S., a barrel of beer contains 31 gallons, which is equivalent to about 330 twelve-ounce bottles or cans.

From: <http://www2.potsdam.edu/hansondj/FunFacts/AlcoholTrivia.html>



Quote of the Week

"I'm not a heavy drinker, I can sometimes go for hours without touching a drop."

-Noel Coward Brillat-Savarin

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Apr. 1	2	3	4	5	6	7-9p 7
	Miller Light		CRAB!!			Stella Artois
	RANDALL! Avery Hog Heaven with Columbus	S Poker!! 7:30 p	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	
8	9	10	11	12	13	7-9p 14
	Summits Univ. Cumming RANDALL! Rogue Dry Hopped Red with Simcoe	Summits Univ. Snellville	Bass Promo (CU) CRAB!!		Bass Promo (SN)	Highland Gaelic
		S Poker!! 7:30 p	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	
15	16	17	18	19	20	7-9p 21
	RANDALL! TBA		Bass Promo (CU) CRAB!!	Bass Promo (SN)	Sweetwater 420 Spaghetti	Sweetwater
		S Poker!! 7:30 p	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	
22	23	24	25	26	27	7-9p 28
	RANDALL! TBA		Bass Promo (CU) CRAB!!		Bass Promo (SN)	Peroni
		S Poker!! 7:30 p	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	