

# At the Summit

the e-zine of Summits Wayside Tavern



24 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!)

See [online calendar](#) for details!

04/28 Tucher Hefe  
05/05 Spaten  
05/12 Newcastle

## Get Crabby...



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...

## ORGAN DONOR...

More about:

### National Donate Life Month

Each day, about 77 people get the organ transplant that gives them a second chance, but 19 others die waiting for a donated organ

### 0 Days to Help Save a Life:

What to Do in April National Donate Life Month was established in 2003. Every day in April, people across the U.S. make a special effort to celebrate the tremendous generosity of those who have saved lives by becoming organ, tissue, marrow, and blood donors and to encourage more Americans to follow their fine example. Make it known: **I want to be a donor**

**I want to be a donor**

## At the Summit...

### April Is Almost Over! And Check Out May's Specials!

#### Garlic Month Menu:

Time is running out if you haven't tried all of the specialty menu items for April. You have another week to indulge in some of our once a year specials such as Mussels steamed in Widmer Hefeweizen, Homemade Crawfish cakes, and grilled Pesto Pork tenderloin. All of these delicious items are served with a box of Summits breath mints!

#### Widmer Hefeweizen

is also part of our special menu this month. Each time you order a Widmer Hefeweizen it will be served in a traditional 23 oz hefeweiss glass! That is seven extra ounces for the same price! This goes on only during April so take this opportunity to try a refreshing hefeweiss!

#### Rogue Cask Tapping:

Friday, May 4th at 6:00 pm visit the Snellville or Cumming location for a one night only tapping of a cask of "Rogue Dry Hopped Amber". These casks go very quickly and are one night only! Arrive  
(...continued on page 2)

## Summit's Beer Offerings



### 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

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

3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
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/)

## April Is Almost Over! And Check Out May's Specials! (cont.)

early to get your pint or mug full!

### Cinco de Mayo

Once again Summits will celebrate Cinco de Mayo, Saturday, May 5th with a \$2.07 Taco Plate! Yes, that's right... for only \$2.07 you'll get three soft shell beef tacos.... This is a 'dine in' only promotion, so come in, get comfortable, and wash it down with a cerveza of your choice and you've got the makings for a great Saturday!

### Summits University May 2007:

Summits University for May will be in session on Monday, May 14th at Cumming and Tuesday, May 15th at Snellville. The featured beers this month will be: Erdinger Hefeweiss, Erdinger Dunkelweiss, Beach Bum Blonde Ale, Redhook Long Hammer IPA, Sweetwater Road Trip Pilsner (their NEW Summer time seasonal) Flying Dog In Heat Wheat, Firestone Double Barrell and Firestone Pale Ale.

Those of you who attend May's tasting will get a special sneak preview of our new menu items and desserts! The cost of \$10.99 per person includes dinner and samples of all of the above mentioned beers. Please reserve your place in advance... seats go fast.

## Spotlight on Beer

### Murphy's Irish Stout

Introduction to Murphy's Irish Stout:

With a history dating from 1856, Murphy's Irish Stout encompasses the brewing techniques of the famous Cork brewery. Two world wars, the Irish civil war and many decades later, Murphy's is now consumed in over 70 countries worldwide. In 2002, It was awarded the gold medal at the International Beer Olympics in Brighton, proving that today Murphy's Irish Stout is truly world-renowned.

### Taste Profile:

Brewed from all natural ingredients, Murphy's Irish Stout is smooth and creamy, with a subtle bitterness. This truly satisfying stout is one to be savoured. Best served chilled between 4-6 degrees Celsius.

<http://www.murphys.com/discover/>



## Cooking With Beer

### Cold Beer Shrimp Recipe

*courtesy of Gourmet Magazine*

- 1 12-ounce bottle beer, any type
- 1 pound large shrimp
- 1 tablespoon olive oil
- 1 tablespoon soy sauce
- 1 tablespoon fresh lime juice
- 1 teaspoon Tabasco sauce
- 1 medium tomato, peeled, seeded and diced
- 1 teaspoon peeled, grated gingerroot
- 1 tablespoon chopped fresh cilantro leaves, mint or chives
- Coarse or kosher salt
- Freshly ground pepper

Bring the beer to a boil in a large saucepan. Add the shrimp, stir, and cook for 2 minutes, or until they just turn pink. Remove from the heat and let the shrimp cool

in the beer, stirring or turning often; they will continue to cook in the hot liquid. Once they are cool, remove the shrimp from the beer, using a slotted spoon. Peel and devein the shrimp; return them to the beer and stir for 1 minute to



remove any remaining grit. Transfer the shrimp to a bowl. (The beer can be strained and added to shrimp or fish stock.) The shrimp can be prepared up to 1 day in advance and refrigerated. Heat the oil in a small saucepan. Add the soy sauce, lime juice, Tabasco, tomato and gingerroot. Cook over high heat, stirring, for 2 minutes, to heat through. Remove from the heat and let cool. Spoon the cooled sauce over the shrimp and toss to combine. Add the cilantro, mint or chives. Season to taste with salt and pepper and toss again. Cover and refrigerate until ready to serve.

[http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD\\_9936\\_7801,00.html?rsrc=search](http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_7801,00.html?rsrc=search)

## Beer Geek

### Indian Brown Ale

Availability: Year-Round

A cross between a Scotch Ale, an I.P.A., and an American Brown, this beer is well-hopped and malty at the same time. It is brewed with Aromatic barley and caramelized brown sugar.

7.2% abv / 50 ibu

Tasting Notes: Notes of molasses, coffee, ginger, raisinets, chocolate.

In case you care... the average 12 oz. serving has 238 calories.

[http://www.dogfish.com/brewings/Year\\_Round\\_Beers/Indian\\_Brown\\_Ale/12/index.htm](http://www.dogfish.com/brewings/Year_Round_Beers/Indian_Brown_Ale/12/index.htm)



## Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go busi-



ness. Membership to the program is FREE! Each time a member of the 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".



## Spotlight on Food!

### 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.

Look at our menu: [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.



## Did You Know?

Research has found alcohol consumption does not cause weight gain.

A "beer belly" is caused by eating too much food not alcohol.

From: <http://www.alltrivia.net/facts/alcohol.htm>

The word Alcohol is derived from the Arabic language (al kohl or alkuhl). Consider the fact that a large proportion of the Arabic population is forbidden from consuming alcohol for religious reasons.

<http://www.smalltalk.com/trivia.html>



## Quote of the Week

*"I like beer/ it makes me a jolly good fellow/ I like beer/ it helps me unwind, and sometimes it makes me feel mellow..." -Tom T. Hall*

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
22	23 RANDALL! Terrapin Rye 2 Pale Ale with Crystal	24	25 Bass Promo (CU) CRAB!! S Trivia 8p C Trivia 8p double!	26	27 Bass Promo (SN) C Trivia 9p S Trivia 10p	7-9p 28 Tucher Hefe
29	30 RANDALL! Widmer Hefeweizen with Glacier	May 1	2 CRAB!! S Trivia 8p C Trivia 8p double!	3	4 C Trivia 9p S Trivia 10p	7-9p 5 Spaten
6	7 RANDALL! Brooklyn Brown with Fuggles	8	9 CRAB!! S Trivia 8p C Trivia 8p double!	10	11 C Trivia 9p S Trivia 10p	7-9p 12 Newcastle
13	14 Summits Univ. Cumming RANDALL! TBA	15 ROGUE Summits Univ. Snellville	16 CRAB!! S Trivia 8p C Trivia 8p double!	17	18 Carlsberg Lager C Trivia 9p S Trivia 10p	7-9p 19 Labatts