

At the Summit

the e-zine of Summits Wayside Tavern



8 May, 2007

Pint Nights

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

05/12 Newcastle
05/18 Carlsberg Lager!
See online calendar for details!



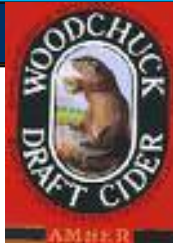
Get Crabby...



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...

Gluten?

For people suffering from Celiac Disease gluten is 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!

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

At the Summit...

Check Out the New MENU!!! (I'm hungry!)

Beginning next week, Summits is excited to introduce new menu items! We have kept all of your favorites and added some special new dishes that we are certain will make the favorite list once you've tried them. Wednesday, May 16th will be day we introduce these items. If you want a sneak preview then make sure you sign up for May's Summits University. The dinner that is included with the tasting will be made up of all these great new meals!

Brew City Cheese Pints: Fresh Wisconsin white cheddar cheese curds beer battered and fried to create hot and creamy white cheddar cheese bites. Served with marinara dipping sauce.

Crab Rangoon Pockets: Thin, hand twisted egg noodle pillow wrappers are fried and filled with delicate crab meat and cream cheese. Served with a side of dijon mustard.

Pot Stickers: Steamed potstickers that are carefully created with hearty pieces of pork and vegetables gently seasoned with authentic Asian spices and wrapped in flour dumplings. Served with an Asian dipping sauce.

Lotus Wraps: Fresh, spiced ground chicken is served hot with a side of fresh green cabbage leaves. Wrap the two together for a great, healthy treat.

(...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



"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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New Menu Items at Summits!

(continued...)

Ahi Tuna Salad: 8 oz of pepper encrusted Sashimi grade Ahi tuna served on a bed of field greens with a citrus salad and mandarin sesame dressing. (* all tuna is cooked at least rare)

Tomahawk Pork Chop: A 16 oz pork chop that is grilled, topped with sauteed mushrooms and onions and served on top of a Bordeaux truffle sauce. Served with a side of garlic mashed potatoes and steamed broccoli.

Ahi Tuna Plate: Sashimi grade pepper encrusted Ahi tuna served with brown saffron rice and grilled zucchini and a side of spicy wasabi dipping sauce. (** all tuna will be cooked at least rare)

Classic Reuben: A traditional Reuben sandwich made with State National's corned beef- the very same corned beef used in the famous New York delis! This one uses 12 oz of corned beef that is shaved to order and is topped with melted Swiss cheese, sauerkraut and Russian dressing on fresh rye bread. Served with french fries and a pickle. A must try!

Corned Beef Sandwich: New York deli style sandwich using State National's corned beef - the very same corned beef used in the famous New York delis! 12 oz of corned beef that is shaved to order with Swiss cheese and dijon mustard on fresh rye bread. Served with french fries and a pickle.

Original American Kobe Burger: 100% American Kobe beef burger topped melted cheddar cheese and wasabi mayonnaise. Served with lettuce, vidalia onion and tomato on the side with french fries and a pickle. add Applewood smoked bacon \$.99

American Kobe Bacon Cheeseburger: 100% American Kobe beef burger topped with Applewood smoked bacon, melted cheddar cheese and wasabi mayonnaise. Served with lettuce, vidalia onion and tomato on the side with french fries and a pickle.

American Kobe Mushroom Burger: 100% American Kobe beef burger topped with sauteed mushrooms, sauteed onions, sauteed green peppers, Applewood Smoked bacon, melted cheddar cheese and wasabi mayonnaise. Served with lettuce, vidalia onion and tomato on the side with french fries and a pickle.

American Kobe Hot Dog: 100% American Kobe beef hot dog topped with sauteed onions and green peppers. Served with french fries and a pickle. add cheese \$.79 add chili \$.99

***all ground beef and bison will be cooked to at least a medium temperature.*



Cooking With Beer

Beer-Battered Fried Okra Stuffed with Crabmeat

Courtesy of Emeril Lagasse, 1998

- 1 egg
- 1 tablespoon Creole mustard
- 1 tablespoon plus 2 teaspoons chopped garlic
- Juice from 1 lemon
- 1 small jalapeno, seeded and chopped
- 1/4 cup chopped green onions
- Salt
- Freshly ground black pepper
- 1 cup olive oil
- 1/2 pound crabmeat, picked over for cartilage
- 4 ounces cream cheese, at room temperature
- Freshly ground white pepper
- 24 large fresh okra
- 1 1/2 cup flour, sifted
- 1 tablespoon sugar
- 6 tablespoons Abita Beer
- 2 egg yolks, beaten
- 6 tablespoons milk
- 2 egg whites, beaten to stiff peaks
- Essence (recipe follows)

Preheat the fryer. In a food processor, fitted with a metal

blade, combine the egg, mustard, 1 tablespoon of the garlic, lemon juice, chopped jalapeno and green onions. Process until smooth. Season with salt and pepper. With the machine running and in a steady stream, add the olive oil. Process until the mixture is thick and smooth. Reseason with salt and pepper. In a mixing bowl, combine the crabmeat, cream cheese, and remaining garlic. Mix well. Season with salt and white pepper. Using a sharp knife, split each okra in half, removing the seeds. Stuff each okra with about 1 tablespoon of the filling. Press the okra tightly, sealing the filling inside. In another mixing bowl, combine the flour and sugar together. Whisk in the beer, egg yolks, and milk. Whisk until smooth. Season the batter with salt and pepper. Cover the batter and let rest for 30 minutes. Uncover the batter and fold in the beaten egg whites. Holding the stem of the okra, dip each stuffed okra into the beer batter and carefully drop into the hot oil. Fry until golden brown, about 3 to 4 minutes. Remove from the oil and drain on paper towels. Season with Essence. Serve the okra hot with the dipping sauce. Garnish with parsley.

http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_11366,00.html?rsrc=search

Spotlight on Beer

Flying Dog in Heat Wheat

(Aspen, Colorado) abv 4.7% In Heat Wheat is a German style hefeweiss. The addition of malted white wheat gives this brew its smooth, full-mouth feel and a proprietary yeast adds the flavor of bananas and cloves. Original Gravity: 1.049 IBU's: 12 Specialty Malts: Malted white wheat, Munich Hops: German Perle



www.flyingdogales.com

Beer Geek

Ommegang Rare Vos Amber Ale

Named after a Brussels bar made famous as the starting point for bicycle and pigeon races, our Rare Vos Amber Ale is also a great place to begin your virtual taste test. As you pour, you'll notice the beautiful coppery-amber color and the rich creamy head. Lift the glass to your mouth and enjoy the aroma of spicy orange blossoms. Taste, and the pleasant mellow flavor of caramel malt glides easily into a dry, hop finish. Once you've finished, start again (after all, this isn't a race).

Intended for the café as well as the dinner table, Rare Vos is an amber ale of medium color and strength. It sports aromas and flavors of caramel, orange, hops, plus an elusive fruity-yeasty flavor which will have you tasting in circles.

<http://www.ommegang.com/index.php?mcat=1&scat=1>

Spotlight on Food!

Ahi Tuna Salad

8 oz of pepper encrusted Sashimi grade Ahi tuna served on a bed of field greens with a citrus salad and mandarin sesame dressing. (* all tuna is cooked at least rare)



Look at our menu: www.summits-online.com and let your food adventure begin.

Did You Know?

An award-winning adaptation of Little Red Riding Hood was withdrawn from a recommended reading list by the school board in Culver City, California, simply because the heroine had included a bottle of wine in the basket she brought to her grandmother.

The word "ton" (metric tonne) is derived from a tun, a wine barrel. It gets its name from the French "tonnerre," or "thunder," from the sound the barrels made when rolled.

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



Quote of the Week

Sheriff Bart: "A man that drinks like that and don't eat is going to die." Waco Kid: "...When?"
- Blazing Saddles

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
6	7 RANDALL! Brooklyn Brown with Fuggles	8 S Poker!! 7:30 p	9 CRAB!! S Trivia 8p C Trivia 8p double!	10	11 C Trivia 9p S Trivia 10p	12 7-9p Newcastle
13	14 Summits Univ. Cumming RANDALL! Clipper City Loose w/ Centennial Hops	15 ROGUE Summits Univ. Snellville S Poker!! 7:30 p	16 CRAB!! S Trivia 8p C Trivia 8p double!	17	18 Carlsberg Lager C Trivia 9p S Trivia 10p	19 7-9p Labatts
20	21 RANDALL! Dogfish Hd 60 Min. IPA w/ Cascade hops	22 S Poker!! 7:30 p	23 Bass Promo (CU) CRAB!! S Trivia 8p C Trivia 8p double!	24	25 Bass Promo (SN) C Trivia 9p S Trivia 10p	26 7-9p Harpoon
27	28 RANDALL! Sweetwtr Hummer w/ Tettngang & dried orange peel	29 S Poker!! 7:30 p	30 CRAB!! S Trivia 8p C Trivia 8p double!	31	June 1 C Trivia 9p S Trivia 10p	2 7-9p Fosters