

At the Summit

the e-zine of Summits Wayside Tavern



22 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!)

05/26 Harpoon

06/02 Fosters

06/08 Tetleys

06/09 Leinenekugel Wheat

06/15 Rogue 15!!!

06/16 Stella Artois

See online calendar for details!

Try Our New Menu!

More Menu Items - Aren't you hungry yet???

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.

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.

At the Summit...

Summits Movie Nights!

Don't miss your opportunity to enjoy **popcorn and a movie at Summits Wayside Tavern!**

You will have four chances to view the screening of "**The American Brew**" at Summits.

Anheuser-Busch commissioned the movie as part of its "**Here's to Beer**" campaign. Flortentine Films/Sherman Pictures produced the movie, which is presented in a documentary style.

It ambitiously covers a lot of territory in 50 minutes, old and new, large breweries and small, beer production and appreciation.

The movie leans heavily on American beer history and heritage, and not surprisingly Prohibition plays a major role in the story. The movie is educational on several levels. As "**The American Brew**" points out, because of Prohibition an entire generation of Americans lost contact with beer and beer culture" (www.realbeer.com)

This will be a really fun way to learn more



(...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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summits-online.com/maillist.html

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Find your Summits!

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summits-online.com/cumming/

Popcorn & a Movie...

(continued...)

about beer and the venue can't be beat! Admission is a "retro" \$ 0.10 ! Yes, that's 10-cents! We want you to have plenty left over to enjoy some American fare and American brew as you watch the movie.....

SNELLVILLE

Tues., May 29th, 8 & 10 pm

CUMMING

Tues., June 5th, 8 & 10 pm



New at The Summit!

Check out Family Night! Every Tuesday from 5 - 9 pm, folks will get one free kids meal with the purchase of an adult meal of at least \$7.99, dine in only. Ages 12 and under only.



More ROGUE on 6/8!

Friday, June 8th we will tap a cask of Rogue Mocha Porter! This firkin will be tapped at both our Snellville and Cumming locations at 6:00 pm and will be available while supplies last! We sold out of our last month's cask treat so make plans to join us early for a taste of this one.

Spotlight on Beer

Erdinger Dunkelweiss

(Erding, Germany) Erdinger Weissbier 'dark' is a rich and smooth wheat beer specialty from Erdinger Weissbräu. It owes its full-bodied flavor to the fine hops and dark malt used in its production.

The dark beer specialty is brewed according to an age-old recipe. Its spicy flavor also results from the increased proportion (about 13%) of original wort. Nonetheless, at 5.6%, it doesn't contain much more alcohol than Erdinger Weissbier 'with fine yeast'. Like all Erdinger wheat beers, this dark variety also acquires its typical flavor from maturing in the bottle. Years of brewing experience coupled with state-of-the-art technology guarantee its excellent quality.



Cooking With Beer

Beef & Guinness Stew Recipe

Ingredients

- 2 pounds lean stewing beef
- 3 tablespoons oil
- 2 tablespoons flour
- Salt and freshly ground pepper and a pinch of cayenne
- 2 large onions, coarsely chopped
- 1 large clove garlic, crushed (optional)
- 2 tablespoons tomato puree, dissolved in 4 tablespoons water
- 1-1/4 cups Guinness stout beer
- 2 cups carrots, cut into chunks
- Sprig of thyme

Instructions

Trim the meat of any fat or gristle, cut into cubes of 2 inches (5cm) and toss them in a bowl with 1 tablespoon oil. Season the flour with salt, freshly ground pepper and a pinch or two of cayenne. Toss the meat in the mixture.

Heat the remaining oil in a wide frying pan over a high heat. Brown the meat on all sides. Add the onions, crushed garlic and tomato puree to the pan, cover and cook gently for about 5 minutes.

Transfer the contents of the pan to a casserole, and pour some of the Guinness into the frying pan. Bring to a boil and stir to dissolve the caramelized meat juices on the pan.

Pour onto the meat with the remaining Guinness; add the carrots and the thyme. Stir, taste, and add a little more salt if necessary.

Cover with the lid of the casserole and simmer very gently until the meat is tender -- 2 to 3 hours. The stew may be cooked on top of the stove or in a low oven at 300 degrees F. Taste and correct the seasoning. Scatter with lots of chopped parsley.

Yield: 6 to 8 servings

Recipe from: **The Complete Book of Irish Country Cooking** by Darina Allen (Penguin USA)



Beer Geek

Sumaria lay between the Tigris and Euphrates rivers, encompassing Southern Mesopotamia. The Sumarians discovered the fermentation process by chance. Of course, nobody knows today, exactly how this occurred, but it could be that a piece of bread became wet and was simply forgotten. After a short time the bread began to ferment and a inebriating pulp resulted. The Sumarians were able to repeat this process and are assumed to be the first civilized culture to brew beer. They had discovered a "divine drink" which they offered to their gods.



<http://www.eat-online.net/english/default.htm>

Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Your server will bring you a form to fill out and your own personal beer list. The beer list stays at Summits for your convenience.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

For more information about the adventure, go to our website: summits-online.com/passport.html

Spotlight on Food!

Classic Reuben:

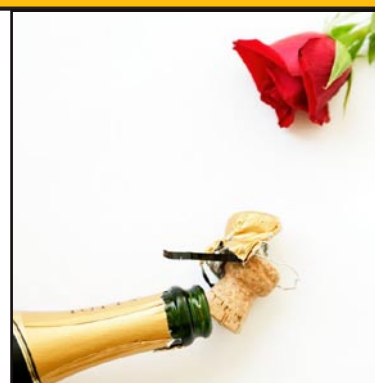
A traditional Reuben sandwich made with Thurman's corned beef- the very same corned beef used in the famous New York delis! This one uses 12 oz of corned beef that is shaved to order and is topped with melted Swiss cheese, sauerkraut and Russian dressing on fresh rye bread. Served with french fries and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



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

Did You Know?

Dom Perignon did not invent champagne, it had existed for several years. What he did invent was the mushroom shaped cork and wire cage that allowed the sparkling wine to be safely bottled. Previous attempts had all ended with popped corks.



There is a 1600 year old bottle of wine on display in the Speyer Museum in Germany.

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

Quote of the Week

The liver is evil and deserves to be punished.
-- T-shirt in Vegas

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
20	21 RANDALL! Dogfish Hd 60 Min. IPA w/ Cascade hops	22 Family Night! 5-9pm	23 CRAB!! S Trivia 8p C Trivia 8p double!	24	25 C Trivia 9p S Trivia 10p	7-9p 26 Harpoon
27	28 RANDALL! Sweetwtr Hummer w/ Tettngang & dried orange peel	29 Family Night! 5-9pm	30 CRAB!! S Trivia 8p C Trivia 8p double!	31	June 1 C Trivia 9p S Trivia 10p	7-9p 2 Fosters
3	4 RANDALL! Victory Hop Devil w/ Mount Hood hops	5 Family Night! 5-9pm	6 CRAB!! S Trivia 8p C Trivia 8p double!	7	8 ROGUE ! Tetleys C Trivia 9p S Trivia 10p	7-9p 9 Leinenkugel Wh.
10	11 Summits Univ. Cumming RANDALL! TBA	12 Summits Univ. Snellville Family Night! 5-9pm	13 CRAB!! S Trivia 8p C Trivia 8p double!	14	15 ROGUE 15! C Trivia 9p S Trivia 10p	7-9p 16 Stella Artois