

# At the Summit

the e-zine of Summits Wayside Tavern



11 June, 2007

## Pint Nights

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

06/15 Rogue 15!!!  
06/16 Stella Artois  
06/23 Red Stripe

See online calendar for details!

## Bacardi Mojito Madness!



Mojitos have arrived at Summits! Every Wednesday in June and July Summits will be pouring authentic homemade mojitos! These refreshing minty cocktails will be served in a keep-

sake glass, too! Add a sparkle to your Wednesday nights this summer at Summits!

## Try Our New Menu!

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

**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)

## At the Summit...

### The Desserts will arrive this week!

As promised we have revamped our entire dessert menu! Just in time for the Summer heat we are introducing eleven great new desserts.

We warn you... as you read below prepare for your mouth to water! These decadent delights will be available Friday, June 15th!

**New York Style Cheesecake:** This towering extra-tall classic New York-Style cheesecake is made with 100% real cream cheese for a traditional smooth and creamy texture. All served atop a delicious sweet and crispy graham cracker crust. add strawberry topping, pineapple topping, or chocolate syrup.



**Key West Key Lime Pie:** A true island style key lime pie with homemade graham cracker crust.



**Mont au Chocolat:** Rich, chocolate fudge cake topped with vanilla bean ice cream, chocolate syrup and fresh whipped cream.

**Fudge Pecan Cake:** Rich chocolate cake, caramel, chocolate mousse topped with caramel, toffee and pecans.

(...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

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Fax: 770-886-4376

[summits-online.com/cumming/](http://summits-online.com/cumming/)

## The Desserts Are Here!

(continued...)

**Bananas Foster:** White cake crumb crust, banana and rum flavored ice cream, bananas foster sauce and brown betty mousse.

**Ice Cream Sundae:** Your choice of two scoops of vanilla or chocolate ice cream topped with hot fudge and caramel, whipped cream and of course a cherry on top!

**Milkshake:** Your choice of vanilla or chocolate ice cream blended with milk to create a creamy shake!

**Sorbet:** A scoop of mango sorbet is the perfect palate cleansing end to any meal!

**Banana Split:** A tradition! A banana split down the middle and topped with two scoops of vanilla ice cream, chocolate sauce, whipped cream, crushed peanuts and a cherry on top!

**Ice Cream Soda:** Your choice of Coca Cola or Barq's Rootbeer in a giant frosted mug with two scoops of vanilla ice cream.

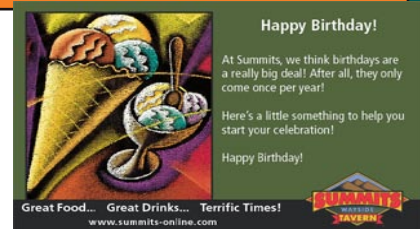
**Ice Cream Scoop:** Your choice of vanilla or chocolate ice cream.



## Birthday? When?

### We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



## Spotlight on Beer

### Beach Bum Blonde Ale

(St Louis, Missouri) 5.4% abv

This limited edition seasonal brew is made using the finest pale and caramel roasted barley malts. This golden-colored all-malt, American blonde ale is then dry hopped with the choicest imported Alsace and Hallertau hops, as well as Cascade hops from the Pacific Northwest, which lends to its pleasant, slightly spicy hop aroma and malty taste.



## Beer Geek

### Monastery Brewing

The baking of bread and the brewing of beer was the province of women in the first centuries after the birth of Christ. This began to change shortly before the end of the first millennium, when the Monastery Breweries turned their attention to beer brewing. The reason the monks were so intensively concerned with making beer was because they wanted a pleasant tasting, nutritious drink to serve with their meals, which were frugal at best, especially during the fasting periods. As the consumption of liquids was not considered to break the fast, beer was always permitted. The consumption of beer in the monasteries reached astounding levels: Historians report that each monk was allowed to imbibe 5 liters of beer per day.

We can see in many paintings that the monks enjoyed their beer, nonetheless, after a short time they began to brew more than for their own consumption. Upon payment of a fee, the monks received the right to sell beer and with this many monasteries developed into well managed commercial enterprises. The beer was purveyed in monastery pubs. Because the monaster-

ies actively promoted beer brewing, their beer was of high quality and popular. The people in the burgeoning towns also wanted their beer with the result that the art of brewing developed and became a respected trade. The local sovereigns introduced beer taxes which rapidly began to fill their coffers. As the monastery pubs did not have to pay these taxes because of their older, privileged brewery status, they adversely affected this new source of income and many were quickly closed by the dukes and princes. Emperor Sigismund (1368-1437) was the first emperor to issue such a decree. Even though many monastery breweries were closed by the sovereigns, we owe much to the monks for being the first to scientifically develop the brewers' art. For example, hops are said to have first been used to flavor beer in Brabant monasteries in what is now Belgium. This explains the legend falsely attributing the creation of beer to the Brabant king.

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



## Cooking With Beer

### Raisin Beer Sauce

Combine in a saucepan:

- 1/4 cup firmly-packed brown sugar
- 1-1/2 tablespoons cornstarch
- 1/8 teaspoon salt

Stir in:

- 1 cup beer
- 1/4 cup raisins, cut in halves

Put in a cheesecloth bag and hang it in the cooking sauce from the edge of the pan:

- 8 whole cloves
- 1 two-inch stick cinnamon

Cook and stir for about 10 minutes. Add:  
1 tablespoon butter

Remove the spices. Serve the sauce very hot. Good with hot or cold ham or smoked tongue.

Yield: About 1-1/2 cups

From: The Joy of Cooking by Irma S. Rombauer and Marion Rombauer Becker (Plume)

## Where Are YOU?????

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! So, put on your best smile for Summits!

Email Jan at: [snellville@summitsonline.com](mailto:snellville@summitsonline.com) All articles submitted become property of Summits Wayside Tavern.



## Spotlight on Food!

### 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



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

## Did You Know?



The world's libraries store more than a 100 million original volumes, 24 million of those in the US Library of Congress. Amazon.com alone stores 2,5 million books. Yet, sadly, 2 billion people around the world still cannot read.

[www.didyouknow.org](http://www.didyouknow.org)

## Quote of the Week

*I feel sorry for people who don't drink. When they wake up in the morning, That's as good as they're going to feel all day. -- Frank Sinatra*

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
10	11 Summits Univ. Cumming <b>RANDALL!</b> Red hook IPA w/ Simcoe	12 Summits Univ. Snellville Family Night! 5-9pm	13 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	14	15 <b>ROGUE</b> 15! C Trivia 9p S Trivia 10p	16 7-9p Stella Artois
17	18 <b>RANDALL!</b> Sweetwater Road Trip with cluster	19 Family Night! 5-9pm	20 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	21	22 C Trivia 9p S Trivia 10p	23 7-9p Red Stripe
24	25 <b>RANDALL!</b> Terrapin Indian Brown with Liberty	26 Family Night! 5-9pm	27 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	28	29 C Trivia 9p S Trivia 10p	30 7-9p Harp
July 1	2 <b>RANDALL!</b> Victory pilsner with Saaz	3 Family Night! 5-9pm	4 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	5	6 C Trivia 9p S Trivia 10p	7 7-9p Terrapin