

# At the Summit

the e-zine of Summits Wayside Tavern



August 28, 2007

## Pint Nights

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

09/01 Redhook

09/08 Harp

09/15 PBR

See online calendar for details!



## Gluten?

For people suffering from Celiac Disease glutes are 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.



## Summits Water!

Quench your thirst with some Summits water! Yes, Summits now has its own bottled water. It's perfect for to-go food, and just anytime. Get some Summits bottled water on your next visit!

## At the Summit...

### Burger Month is Back!

During the month of September you can have the burger of your dreams from our specialty burger menu. Try a burger reflecting tastes and flavors from around the world! Burger Month only lasts for 30 days... you have the 30 days of September to make sure that you try them all! We have burgers using fresh ingredients from Greece, Japan, Italy, France, England, Thailand, Spain, Mexico...and, of course, the United States! This is one of our most popular and exciting specialty menus of the year! Have you had a Kobe Beef burger yet?



Once again this year Summits has teamed with the Georgia Transplant Organization. During the entire month of September Summits will donate \$0.50 from each burger sold storewide to the Georgia Transplant Organization in support of organ and tissue donation. For more information on this extraordinary cause go to [www.gatransplant.org](http://www.gatransplant.org)

### SUMMITS UNIVERSITY PRESENTS...SEPTEMBER BEER TASTING

The cost of the beer tasting: \$10.99 for Passport Club Members and \$15.99 Non-Passport Club Members

Reserve your place in advance! Price is \$15.99 at the door. Seats will sell out quickly! We will be serving you dinner too! Ask your friendly server for the beers that you'll be tasting!

(...continued on page 2)

## Summit's Beer Offerings

### Snellville

Terrapin Imperial Pilsner  
Redhook Sunrye  
Victory Pilsner  
Sierra Nevada IPA  
Highland Mocha Stout  
Triple Karmeliet

### Cumming

Terrapin Imperial Pilsner  
Blue Moon Honeymoon  
Victory Golden Monkey  
Reissdorf Kolsch  
Redhook Sunrye  
Sweetwater Roadtrip

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

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Cumming, GA 30040-2752  
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Fax: 770-886-4376

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

## September at The Summit... (continued...)

Mon., Sept 10th Cumming 7 pm / Tues., Sept 11th Snellville 7 pm

Mon., Oct 8th Cumming 7 pm / Tues., Oct 9th Snellville 7 pm

### ROGUE "15th" : John's Locker Stock Keg

Rogue Imperial Porter: For summer you ask? Why not! This is not your average porter, this is not Mocha Porter. This is a huge mouthful of malt and hops. It has notes of bitter rich chocolate and hints of tar. A new hop variety called Summit was used to give it the perfect hop balance. This Porter is the Creme de la Creme!

This beer will be served on Saturday, September 15th only! Don't miss the chance to try this special release from Rogue Ales!

### SEPTEMBER PINT NIGHTS

Join us every Saturday for Summits buy-the-beer- and-keep-the-glass! Steinlager Every Saturday is a different beer and a different glass!

Saturday, Sept 1st	Redhook
Saturday, Sept 8th	Harp Lager
Saturday, Sept 15th	Lefte Blonde
Saturday, Sept 22nd	Pabst Blue Ribbon
Saturday, Sept 29th	Steinlager

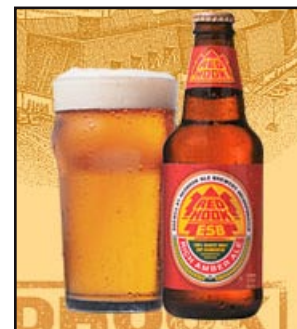
### ALL-YOU-CAN-EAT CRAB LEGS

Join us every Wednesday from 4:00 pm until 10:00 pm. We will serve you your fill of crab-legs, homemade Shrimp Poblano corn chowder, homemade jalapeno coleslaw, cornbread and french fries! \$19.99 per person. We promise you won't leave hungry!

### TEAM TRIVIA

Play alone or as a team.. either way you have the chance to win house cash!

<b>Cumming</b>	Wednesdays 8:00 pm Fridays 9:00 pm
<b>Snellville</b>	Wednesdays 8:00 pm Fridays 10:00 pm



## Cooking With Beer

### Pork Fillet with Cherries Caramelized in Root Beer and Pistachios

- 4 ounces sugar
- 1 1/2 ounces vinegar
- 6 ounces root beer
- 1 pound cherries, de-seeded
- 4 (8-ounce) pork tenderloins, cleaned
- 2 ounces olive oil
- 2 ounces pistachio oil
- 4 Belgium endive, cored and cut into long strips
- 3 ounces pistachios, whole peeled and roasted

In a pan, heat the sugar over medium heat until it caramelizes to a deep brown color. Add the vinegar and stir with a wooden spoon. Add the root beer and allow to cook for 5 minutes. Add the cherries and allow to cook for an additional 5 minutes. Remove pan from heat, transfer to a clean container and allow to cool



to room temperature.

Cook the pork tenderloins in a saute pan in the olive oil on medium-high heat. Cook until done yet still moist, approximately 20 minutes.

In a separate pan, heat the pistachio oil and saute the endive and pistachio nuts until the endive is just wilted, about 5 minutes. Transfer onto a paper towel to absorb the excess oil.

To serve, reheat the pork, cut into medallions and place on each plate. Spoon some of the cherries on top, allow some of the juice to form the sauce and arrange the endive and pistachio nuts on top.

[http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD\\_9936\\_21499,00.html?rsrc=search](http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_21499,00.html?rsrc=search)

## Spotlight on Beer

### Kirin Lager

Tokyo, Japan 4.95% abv

In 1990, Ichiban's debut made a splash in the world of super premium beers. The luxurious single wort (or first press) process yields a unique, complex flavor. With his gold label and "Special Premium Reserve" appellation, Ichiban outclasses and outperforms. But don't be fooled by a snooty attitude -- this is a great beer that goes with anything. What makes Ichiban great? Prominent wort. Finest barley malt, premium hops, smooth finish, no bitter aftertaste.



## Beer Geek

### Terrapin Indian Brown Ale (Athens, GA)

Terrapin's newest beer, Indian Brown Ale, was so well-received when released this month at the Classic City Brew Fest in Athens and at several other tastings, the company decided to make it a year-round offering. A sort of



hybrid of an American brown ale and an India pale ale, it has deep, hazy-brown color. The balance of citrus hops and caramel malt in the nose carries over into the roasty flavor, followed by a rush of bitterness typical of an IPA. This is a brown ale that hopheads can enjoy. And at 6 percent alcohol by volume, they can enjoy more than one.

## Spotlight on Food!

### Fish & Chips

Our version of a classic! A generous portion of hand breaded, beer battered Grouper served with french fries and spicy jalapeno cole slaw with a side of spicy chipotle tartar sauce.



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

## Did You Know?



- \* Stone Mountain near Atlanta is one of the largest single masses of exposed granite in the world.
- \* Georgia is the nations number one producer of the three Ps-peanuts, pecans, and peaches.
- \* Each year Georgia serves as a host to the International Poultry Trade Show, the largest poultry convention in the world.

## Quote of the Week

*If four or five guys tell you that you're drunk, even though you know you haven't had a thing to drink, the least you can do is to lie down a little while. ~Joseph Schenck*

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27 RANDALL! Sierra Nevada Big Foot with Cascade	28 Family Night! 5-9pm	29 CRAB!! S Trivia 8p C Trivia 8p double!	30	31 C Trivia 9p S Trivia 10p	7-9p Sept. 1 Redhook
2	3 RANDALL! Sam Adams Lager with Tetnang	4 Family Night! 5-9pm	5 CRAB!! S Trivia 8p C Trivia 8p double!	6	7 C Trivia 9p S Trivia 10p	7-9p 8 Harp
9	10 Summits Univ. Cumming RANDALL! Paulaner Oktober w/Hallerteau	11 Summits Univ. Snellville Family Night! 5-9pm	12 CRAB!! S Trivia 8p C Trivia 8p double!	13	14 C Trivia 9p S Trivia 10p	7-9p 15 Lefee Blonde ROGUE ROGUE 15!
16	17 RANDALL! Shakespeare Stout w/ Simcoe	18 Family Night! 5-9pm	19 CRAB!! S Trivia 8p C Trivia 8p double!	20	21 C Trivia 9p S Trivia 10p	7-9p 22 PBR