

At the Summit

the e-zine of Summits Wayside Tavern



January 29, 2008

Pint Nights

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

- 02/02 Warsteiner Dunkel
- 02/09 Newcastle
- 02/13 Dogfish Head
- 02/16 Molson

See online calendar for details!



New Beers!

Snellville

- Rodenbach
- Lagunitas Hairy Eyeball
- Sierra Nevada ESB
- Gaffel
- Gosser
- Rogue Brewer
- Rogue Mogul Madness
- Lion Stout

Cumming

- La Chouffe N'Ice
- Gosser
- Gaffel
- Victory Old Horizontal
- Sweetwater Happy Ending
- Rodenbach
- Lion Stout
- Rogue Kells Irish Lager
- Rogue Haf a Weizen

At the Summit...

Carnivale is Back!

February at Summits brings our first specialty menu of the year! Carnivale has arrived and it gives you the chance to taste authentic Cajun cuisine! All month long we'll feature our Cajun menu that will bring you favorites such as red beans & rice, shrimp and crawfish etoufee, creole grouper, po boy sandwiches, andouille sausage and MORE!



In addition you'll be able to participate in a real Crawfish Boil! We'll have the pots going from 3 pm - 9pm serving up all you can eat fresh crawfish, red beans & rice, corn, okra, potatoes, and corn bread for \$19.99 per person.

Snellville will hold it's Crawfish Boil on Saturday, February 16th. Cumming will have a Crawfish Boil EVERY Saturday in February

Midwest Brewers Beer Dinner

Our once a year Beer Dinner will be held at our Cumming store location on Monday, Feb. 11, 2008. This year we're proud to host brewers from Anheuser-Busch, Leinenkugel, Duck Rabbit, Victory and Jolly Pumpkin. As usual the fare will be wild game-themed and paired with the best brews that these breweries have to offer.... there may even be some surprises!

Please call ahead of time to reserve your seats... this event is always a sell out so don't wait! \$99.99 per person for a gourmet food presentation and your fill of some amazing beers! We look forward to seeing you there!

Join us every Saturday for Summits Pint Night!

Sat, Feb 2nd	Warsteiner Dunkel
Fri, Feb 8th	Breckenridge
Sat, Feb 9th	Newcastle
Sat, Feb 16th	Molson

Every Saturday is a different beer and a different glass!

(...continued on page 2)

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.

Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

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/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374

Fax: 770-886-4376

summits-online.com/cumming/

At The Summit!... (continued...)

Rogue 15th

It's happening again! Don't miss out on another year of Rogue Beers! We will tap a limited edition keg of Rogue each month! This beer will only be served on the 15th of each month. And, every month is a different Rogue delight!

See you on Friday, February 15th for a keg of Rogue Brewer!

Monday: Randall Mondays!

Every Monday we hook "Randall" up to a different beer line and filter it through various hops for a truly unique beer experience! What is a "Randall"? A "Randall" is a filtering device that allows beer poured fresh from the tap to filter and steep through fresh whole leaf hops. The result is a super hop charged brew! The process is called "dry hopping" and you'll have the chance to experience a different dry-hopped beer every Monday.



Tuesday: Family Night

Every Tuesday from 5:00 pm - 9:00 pm you will get a FREE kid's meal for each adult meal that is purchased. This is a dine in only program for children under 12 please. So, if you don't feel like going home prepare dinner after soccer practice or swimming lessons stop by Summits!

Wednesday: All You Can Eat Crab Legs & Team Trivia

Our long running crab leg night continues to be great fun for all! Come between 4:00 pm and 10:00 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole

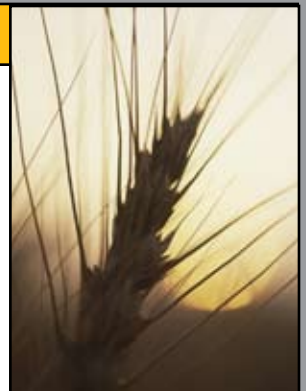
(...continued on page 3)

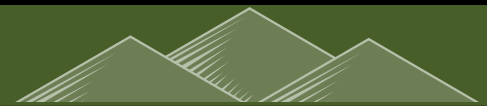
Spotlight on Beer

Altbier

A German term for a top-fermenting brew. Classic examples, copper in colour, mashed only from barley malt, fermented from a single cell yeast and cold conditioned, with an alcohol content of 4.5-4.7 by volume, are made in Dusseldorf.

www.beerhunter.com/styles





this month "At the Summit" continued!

slaw, homemade corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

While you enjoy crab legs you can participate in our TEAM TRIVIA event and have the chance to win up to \$50.00 in house cash! Anyone can play... alone or as a team.... play time begins at 8:00 pm!

Thursday: Fried Chicken Dinner

Every Thursday from 5:00 pm until 9:00 pm we prepare homemade fried chicken! Hand battered and breaded and served with fried green beans and homemade garlic mashed potatoes. This rivals grandma's recipe!

(Coming Soon) Friday: Beef on Weck Sandwich

Summits will have its own version of this popular northern favorite!



This is a roast beef sandwich on a salty kummelweck roll. In fact, it is this roll that makes the sandwich unique. Made only in the Buffalo-Rochester area, the kummelweck—often alternatively spelled kimmelweck—is basically a Kaiser roll topped with lots of pretzel salt and caraway seeds. Kummelweck is simply shortened to "weck." The sandwich is usually served with sinus-clearing horseradish (you can tell a native Buffalonian by the amount of horseradish he or she used), a couple of huge kosher dill pickle slices on the side, and extra beef juice served straight from the roast. Wash it all down with a cold, locally brewed ale.

(www.whatscookingamerica.net)

Saturday: New York Strip Dinner

Every Saturday indulge in a great steak dinner at Summits! This is a New York Strip cooked as you like it and served with a loaded baked potato. This is a fantastic deal and has been a great success! Come try one for yourself!

Beer Geek: Beer is Good For YOU!

Well we have known this all along, but now Dr. Ken Walker a.k.a. syndicated columnist, W.Gifford Jones has given his stamp of approval.

"Beer has no caffeine, no cholesterol, no fat," says Dr. Ken Walker. "In moderation, it is very sound medication." He even goes on to say it can be credited with saving lives.

Similar arguments have been made about the medicinal qualities of red wine. A couple of beers a night is good, apparently. Three or four is OK. But



any more is trouble. The real problem, according to Walker, is the habits that go along with beer. Beer bellies aren't just the result of drinking too many suds. It's the nachos dripping with cheese, chips, and fried chicken wings that are often consumed with beer.

In the Middle Ages, beer was safer to consume than water. And until recently some countries gave pregnant women a half-pint of Stout a day because it was considered nutritious.

www.brewerylane.com

Food Spotlight

Coming in February!

Summits will present our yearly Cajun Menu! All month long sample some of the finest, most authentic Cajun food outside of New Orleans! Crawfish Po-Boy \$8.99 Freshly battered and lightly fried crawfish combined with a cajun remoulade and topped with jalapeno cole slaw and sliced tomatoes. Served on a freshly baked french roll with fries. Fried Oyster Po-Boy \$9.99 Freshly battered and lightly fried oysters combined with a cajun remoulade and topped with jalapeno cole slaw and sliced tomatoes. Served on a freshly baked french roll with fries.

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

Did You Know?

Modern breathalyzers work on a clever electrochemical principle. The subject's breath is passed over a platinum electrode, which causes the alcohol to bind with oxygen, forming acetic acid. In the process it loses two electrons, a process that sets up a current in a wire connected to the electrode. The higher the concentration of alcohol in the breath, the greater the electrical current, which can be read by a simple meter to indicate intoxication levels.

<http://www.comedy-zone.net/triviazone/humans/page3.htm>



Quote of the Week

"We old folks have to find our cushions and pillows in our tankards. Strong beer is the milk of the old."

-Martin Luther

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28 RANDALL! Sweetwater Festive w/Challenger	29 Family Night! 5-9pm	30 CRAB!! S Trivia 8p C Trivia 8p double!	31	Feb. 1 C Trivia 9p S Trivia 10p	2 7-9p Warsteiner Dunkel
3	4 RANDALL! Rogue Mogul w/Summit	5 Family Night! 5-9pm	6 CRAB!! S Trivia 8p C Trivia 8p double!	7	8 C Trivia 9p S Trivia 10p	9 7-9p Newcastle
10	11 MidWest Brewer's Beer Dinner	12 Family Night! 5-9pm	13 CRAB!! Dogfish Head S Trivia 8p C Trivia 8p double!	14	15 ROGUE C Trivia 9p S Trivia 10p	16 7-9p Molson
17	18 RANDALL! Rogue Special Red w/Summit	19 Family Night! 5-9pm	20 CRAB!! S Trivia 8p C Trivia 8p double!	21	22 C Trivia 9p S Trivia 10p	23 7-9p Breckenridge