

At the Summit

the e-zine of Summits Wayside Tavern



April 1, 2008

Pint Nights

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

- 04/05 Tetley's
- 04/11 Flying Dog
- 04/12 Bar Harbor Blue
- 04/18 Allagash
- 04/19 Blue Moon Spring

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...

New Beers!

Snellville

- Duck Rabbit Amber
- Magic Hat
- Lagunitas Lumpy Gravy
- Avery IPA
- Sierra Nevada ESB
- Victory Baltic Thunder

Cumming

- Oskar Blues Ten Fiddy
- Sun Dog
- Sam Adams White
- Redhook Copperhook
- Victory Wheat
- Shock Top
- Harpoon Cider
- Terrapin Rye 2 Pale Ale
- Allagash Dubbel
- Sierra Nevada ESB

At the Summit...

April at the Summit!

April has arrived! Summits has an exciting month planned for you... Now that Winter hibernation is over we have a lot going on to keep you involved!

Garlic Month is our specialty menu for April

Back by popular demand! Garlic lovers beware... you'll definitely want to taste all of our delicious entrees! Teriyaki Salmon, Chicken Milanese, Garlic rubbed Ahi Tuna, Crawfish Alfredo, Italian Sausage Sandwich and homemade garlic spread just to name a few! No worries for date night... you'll receive a box of mints with each purchase of a Garlic month item!

Widmer Hefeweizen Month!

All month long Summits will serve Widmer Hefeweizen in a 23 oz glass for you to enjoy! This refreshing brew is the perfect accompaniment to Garlic month and beautiful Atlanta Spring weather.

Summits University

Enroll in the Summits University for a fantastic beer tasting experience! Your seat reservation includes dinner and samples of the featured beers of the month. We provide tasting notes and Andy is your beer guide. Ask your server for details on how to sign up! \$11.99 per person. Please reserve your place in advance!

Mon., April 14th Cumming 7:00 pm

Tues., April 15th Snellville 7:00 pm

Rogue 15th

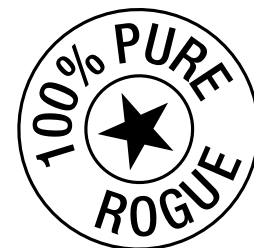
It's happening again! Don't miss out on another year of Rogue Beers! We will tap a limited edition keg of Rogue each month! This beer will only be served on the 15th of each month. And, every month is a different Rogue delight!

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

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Visit us on the web at www.summits-online.com



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Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

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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

charged brew! The process is called "dry hopping" and you'll have the chance to experience a different dry-hopped beer every Monday.

Mon, Apr 7

Sierra Nevada Bigfoot with Chinook

Mon, Apr 14

Clipper City Loose Cannon with Liberty

Mon, Apr 21

Lagunitas IPA with Cluster

Mon, Apr 28

Sweetwater IPA with Vanguard

Mon, 5/5

Highland Mocha Porter with Fuggle

Mon, 5/12

Rogue Youngers Special Bitter with Newport

Tuesday: Family Night

Every Tuesday from 5 - 9 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 and 10 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole 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!

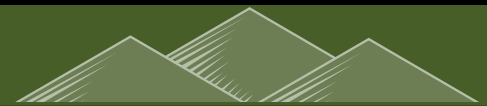
Thursdays & Fridays : Beef on Weck Sandwich

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 kimmelweckis 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 Recipe

Clams and Chourico

SUBMITTED BY: SKISMITTY

<http://allrecipes.com/Recipe>

INGREDIENTS

- 24 small clams in shell, scrubbed
- 1/4 cup cornmeal
- 1/4 cup olive oil
- 3 cloves garlic, minced
- 8 ounces chourico sausage, diced
- 1 medium red onion, sliced
- 1 pinch red pepper flakes (optional)
- 1 (12 fluid ounce) can or bottle dark beer
- 1 (8 ounce) bottle clam juice
- 1 (28 ounce) can crushed roma tomatoes
- 3 tablespoons chopped fresh oregano
- 1 pinch salt and pepper to taste

DIRECTIONS

Place clams in a large pot with enough water to cover. Stir in cornmeal. Let stand for about 20 minutes. Rinse clams thoroughly before cooking.



Heat the olive oil and garlic in a large pot over medium heat. When the garlic is fragrant, add the chourico, onion, and red pepper flakes. Cook for 2 or 3 minutes, then pour in about 3/4 of the beer. Let simmer for a few more minutes, then add the clam juice, tomatoes, and rinsed clams.

Cover, and simmer until all clams have opened. Season with oregano, salt and pepper before serving. Drink or discard remaining beer.

Beer Geek

Beyond Blonde

Lagers include hoppy, floral Pilsners, malty helles (blonde) bocks, refreshing Dortmunders and silky Bavarian-style lagers. There are also darker offerings like schwarzbier, dunkels, and the darker bocks. While it is hard to generalize about such a diverse race of beer, all of these brews do have certain things in common: they are all fermented with lager yeast, *Saccharomyces uvarum*. This yeast likes to work within a range of about 35-50 degrees F and tends to yield a beer of clean, very approachable flavor. Far from being bland, this straightforward fermentation profile allows the ingredients in a beer to really shine through and let the flavors of malt, hops and the native water's character excite the senses.



Suggested Pairing:

Bock beers go well with German-style sausages.



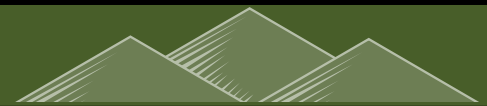
<http://allrecipes.com/HowTo/Beer-101/Detail.aspx>

Spotlight on Beer

Marzen

From "March" in German. Originally a beer brewed in March and laid down in caves before the summer weather rendered brewing impossible. Stocks would be drawn upon during the summer, and finally exhausted in October. In Germany, this tradition has come to be associated with one specific style. Marzenbier has a malty aroma, and is a medium-strong version (classically, more than 5.5 percent alcohol by volume) of the amber-red Vienna style. It is seasonal to the Oktoberfest, where it is offered as a traditional speciality alongside paler beers of a similar strength. Confusingly, in Austria the term refers not to style but to gravity.

www.beerhunter.com/styles



Food Spotlight

Fish & Chips \$ 8.99

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 and let your food adventure begin.

Did You Know?

To get rid of the foam at the top of beer (the head), stick your fingers in it.

Monks brewing beer in the Middle Ages were allowed to drink five quarts of beer a day.

Bavaria still defines beer as a staple food.

To keep your beer glass or mug from sticking to your bar napkin, sprinkle a little salt on the napkin before you set your glass down.

<http://www.professorshouse.com/food-beverage/wine-and-spirits/beer-facts-trivia.aspx>



Quote of the Week

"Beer needs baseball, and baseball needs beer - it has always been thus."

-Peter Richmond

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	31 RANDALL! Sam Adams Spring w/ Hallertau	April 1 Family Night! 5-9pm	2 CRAB!! S Trivia 8p C Trivia 8p double!	3	4 C Trivia 9p S Trivia 10p	5 7-9p Tetley's
6	7 RANDALL! Sierra Nevada Bigfoot w/ Chinook	8 Family Night! 5-9pm	9 CRAB!! S Trivia 8p C Trivia 8p double!	10	11 C Trivia 9p S Trivia 10p	12 7-9p Bar Harbor Blue
13	14 Summits Univ. Cumming RANDALL! Clipper City Loose Cannon w/ Liberty	15 Summits Univ. Snellville ROGUE Family Night! 5-9pm	16 CRAB!! S Trivia 8p C Trivia 8p double!	17	18 C Trivia 9p S Trivia 10p	19 7-9p Blue Moon Spring
20	21 RANDALL! Terrapin Rye Squared w/ Palisade	22 Family Night! 5-9pm	23 CRAB!! S Trivia 8p C Trivia 8p double!	24	25 C Trivia 9p S Trivia 10p	26 7-9p Sam Adams