

At the Summit

the e-zine of Summits Wayside Tavern



April 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!)

- 05/03 Kirin Ichiban
- 05/10 Spaten
- 05/17 Carlsberg
- 05/23 Bridgeport IPA
- 05/24 Leinenkugel Wheat
- 05/31 Warsteiner

See online calendar for details!



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...

Cinco de Mayo!

Monday, May 5th we'll celebrate Cinco de Mayo with a taco plate - yes, 3 fabulous tacos - for only \$2.08! This is a dine in only special so come in with time to enjoy an ice cold Corona or Dos Equis with your tacos! While supplies last.

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! See you there!

Mon.	May 12th	Cumming	7 pm
Tues.	May 13th	Snellville	7 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 Thursday, May 15th for a keg of Rogue Brewer!

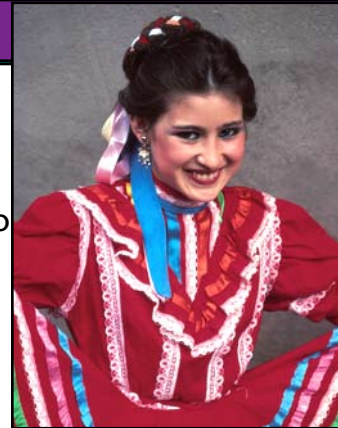
Join us every Saturday for Summits Pint Night!

Sat.	May 3	Kirin Ichiban
Sat.	May 10	Spaten Franziskaner T-Shirt giveaway
Sat.	May 17	Carlsberg
Fri.	May 23	Bridgeport IPA
Sat.	May 24	Leinenkugel Wheat
Sat.	May 31	Warsteiner

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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"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!

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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.	May 5	Highland Mocha Porter with Fuggle
Mon.	May 12	Rogue Youngers Special Bitter with Newport
Mon.	May 19	To be announced: check your weekly e-zine
Mon.	May 26	To be announced: check your weekly e-zine

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 - 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 pm!

Thursdays & Fridays: 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 for only \$10.99. 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 Recipe

Belgian Beef Stew

BY: Lavonda Hays

<http://allrecipes.com/Recipe>

INGREDIENTS

- 1 pound bacon, diced
- 1 tablespoon butter
- 20 small boiling onions, peeled
- 3 cloves garlic, minced
- 2 pounds lean beef chuck, trimmed and cut into 1 inch cubes
- 2 tablespoons all-purpose flour
- 2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 16 ounces dark beer
- 1/2 bunch fresh parsley, chopped
- 1 lemon, juiced and zested
- 1 tablespoon grated lemon zest



DIRECTIONS

Blanch the bacon for 1 minute in boiling water. Drain.

Place bacon and butter or margarine in a large covered pot or Dutch oven. Cook over medium heat until bacon is browned. Add onions; cook until golden. Add garlic, and cook for 1 or 2 minutes; take care not to burn the garlic. Remove bacon mixture from pot, and set aside.

Add beef to the fat left in the pot, and brown on all sides. When meat is browned, return bacon mixture to the pot. Stir in flour, salt, and pepper. Add enough beer to just barely cover the meat. Bring to a boil, reduce heat to simmer, and cover. Cook for 1 1/2 to 2 hours.

Remove pot from heat, and stir in parsley, lemon zest, and lemon juice. Serve hot.

Spotlight on Beer

Sun Dog (St Louis, Missouri)

Sun Dog is an unfiltered beer, with a naturally cloudy appearance and fuller texture which allows it to stand up to spicy foods. Each ingredient in Sun Dog was carefully selected to create a perfect balance of aroma and flavor. The caramel malt gives it a rich amber hue and subtle sweetness. Its refreshing taste comes from a blend of wheat and pale barley malts. The Cascade and Willamette hops from the Pacific Northwest and imported Hallertau hops from southern Germany, give the beer its noticeable hop aroma and citrus flavor.



Beer Geek

Don't Be Afraid of the Dark

It bears mentioning that within the world of ales dwell a couple of unique inhabitants: porter and stout. These brews are special in that an appreciable amount of heavily roasted (think charred) grain is used to color and flavor the offerings. As a result, wonderful flavors of smoke, chocolate, spice, wood and molasses are woven into the tapestry of these beers. Don't be afraid of dark beers--they can be some of the most captivating beers in the world. Suggested Pairing: Porter and bittersweet chocolate are a brilliant match. On the savory side, dry stouts (such as Guinness, Beamish, Murphy's, O'Haras) are a classic match with oysters on the half shell.

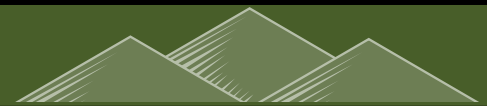


<http://allrecipes.com/HowTo/Beer-101/Detail.aspx>

Passport Club



Cheap Travel Idea...



Food Spotlight

Roasted Garlic Crawfish Alfredo \$9.99

Fresh linguini noodles topped with Louisiana crawfish, baby corn, carrots, broccoli, mushrooms, water chestnuts, red peppers, green peppers and tossed in a creamy garlic Alfredo sauce.



Look at our menu: www.summits-online.com and let

Did You Know?

The first brewery in America was built in Hoboken, NJ in 1642.

In 1935 the canned beer industry was revolutionized by a vinyl plastic liner developed for cans made out of tin.

The movie The Shawshank Redemption got their period beer containers wrong. The prisoners on the roof drank beer out of bottles in the 1930s, when beer was canned until many years later.

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

Quote of the Week

"I never met a pub I didn't like."
-Pete Slosberg, Founder of Pete's Brewing Company

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28 RANDALL! Sweetwater IPA with Vanguard	29 Family Night! 5-9pm	30 CRAB!! S Trivia 8p C Trivia 8p double!	May 1	2 C Trivia 9p S Trivia 10p	3 7-9p Kirin Ichiban
4	5 RANDALL! Highland Mocha Porter with Fuggie	6 Family Night! 5-9pm	7 CRAB!! S Trivia 8p C Trivia 8p double!	8	9 C Trivia 9p S Trivia 10p	10 7-9p Spaten
11	12 Summits Univ. Cumming RANDALL! Rogue Youngers Special Bitter with Newport	13 Summits Univ. Snellville Family Night! 5-9pm	14 CRAB!! S Trivia 8p C Trivia 8p double!	15 ROGUE	16 C Trivia 9p S Trivia 10p	17 7-9p Carlsberg Lager
18	19 RANDALL! TBA	20 Family Night! 5-9pm	21 CRAB!! S Trivia 8p C Trivia 8p double!	22	23 Bridgeport IPA C Trivia 9p S Trivia 10p	24 7-9p Leinenkugel Sunset