

At the Summit

the e-zine of Summits Wayside Tavern



May 13, 2008

Pint Nights

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

05/17 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

At the Summit...

Something special for Snellville!

Summits Wayside Tavern in Snellville now features Nintendo Wii. It will be available for play Monday, Tuesday, and Thursday from 6 pm - 2 am.



For those of you who are still unsure what the Wii is and what it can do here's a little background. It is the newest revolutionary video game installment by Nintendo that is worlds apart from any video game you've heard of in the past.

Instead of using a bulky complicated controller, you use a controller that resembles a T.V. remote with very few buttons. It houses amazing motion sensing devices that allow you to actually feel like you are in the game. It is the closest to virtual reality as you can get. Instead of sitting in a chair pushing a bunch of buttons, you stand up and swing the bat to hit the ball coming at you. You actually feel as if you are picking up a bowling ball and rolling down the alley. It is a fun experience that is enjoyable for any age group and requires no experience to learn how to play. All you need is your body.

So what are you waiting for? If you haven't tried it yet, or you have already fallen in love with the Wii, you should come down to Summits Wayside Tavern on Tuesdays and Thursdays. Grab a drink, eat a great meal, and enjoy the thrill of playing the Wii all in one place. We hope to see you soon!

It is absolutely free to play. If you are going to play you have to be at least 18 years old, or accompanied by someone who is 18 or older.

Wed. AYCE Crab Legs & Trivia!

Come from 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.

Team Trivia offers the chance to win up to \$50.00 in house cash! Play time begins at 8 pm!

Thurs. & Fri.: Beef on Weck !

Try Summits' version of this northern favorite! This is a roast beef sandwich on a salty kummelweck roll. Kummelweck is simply shortened to "weck." Served with sinus-clearing horseradish, kosher dill pickle slices and extra beef juice for dipping. Where else can you get this for \$10.99?

Sat.: 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! Only \$9.99 - can you beat that?



"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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Where Are YOU?????



Why yes... those are several million Monarch butterflies behind me... Thanks for asking!

This photo was from my February trip to central Mexico. I visited several old beautiful colonial cities (Pátzcuaro, San Miguel de Allende, León de los Aldama). Very unlike what you may think of Mexico, very beautiful and very friendly people.

The highlight of the trip was visiting the winter home of the Monarch butterflies. Yearly between about October and April a hundred million monarch butterflies migrate from Canada and north of the United States to the mountains in Michoacán, to spend the winter in Oyamel Forests. It was the experience of a life time and a picture can do the experience no justice. So my Summit for this trip was a hike to 10,000 feet to visit with millions of monarch butterflies!

— Tim Henderson, Tier 2 - Snellville

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! All articles submitted become property of Summits Wayside Tavern.

Email Jenny at: snellville@summitsonline.com

Coming Soon ANOTHER SUMMITS!

That's right... soon there will be THREE Summits Wayside Taverns again! This time we're planting roots in Woodstock! We are hard at work getting the Town Lake location ready to open soon. We thank all of our loyal friends for your support and patronage over the years. See you soon at Summits Woodstock!

We're counting down the days...

Beer Recipe

Grilled Jamaican Jerked Pork Loin Chops

BY: Ryan Nomura

<http://allrecipes.com/Recipe>

INGREDIENTS

1/2 (12 ounce) bottle lager style beer
3 fluid ounces dark rum
1/4 cup molasses
1/4 cup soy sauce
1/4 cup lime juice
2 tablespoons minced garlic
2 tablespoons minced ginger
1 scotch bonnet chile pepper, minced
2 teaspoons chopped fresh thyme
2 teaspoons chopped fresh marjoram
1 1/2 teaspoons ground allspice
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
2 bay leaves

8 (6 ounce) pork loin chops
kosher salt and cracked black pepper to taste

DIRECTIONS

Pour the beer, rum, molasses, soy sauce, and lime juice into a bowl. Stir in the garlic, ginger, scotch bonnet pepper, thyme, and marjoram. Season with allspice, cinnamon, nutmeg, and bay leaves. Place the pork chops into a zip top bag, and pour in the marinade. Refrigerate overnight.

Prepare an outdoor grill for medium heat. Take the pork chops out of the marinade, place on a plate, and allow to sit at room temperature for 15 to 20 minutes as the grill heats.

Season the chops to taste with kosher salt and cracked black pepper. Grill the chops on both sides until a thermometer inserted into the center registers 150 degrees F. Allow the pork chops to rest for about 5 minutes before serving to allow the juices to redistribute.



Spotlight on Beer

Blue Moon Rising Moon Spring Ale

Colorado

This wheat ale is brewed only in Spring. It light amber in color and has a crisp, subtle citrus taste. It is brewed with fresh Kleffer lime leaves and peels for an extra Zing!



Beer Geek

English Pale Ale

This style was originated by producers in Burton in the 1800's. High levels of calcium found in Burton's water complement this style well by enabling a more efficient extraction of bitter resins from the hops. Non-Burton producers add "Burton salts" to their water to replicate this desirable trait. Burton yeasts are unusually fine, remaining in suspension for a thorough fermentation. Taste and aroma are very similar to the bottled equivalent of an English Bitter. Hoppiness is not generally as pronounced as with Bitters. The term 'pale' was originally intended to distinguish beers of this type from the black London Porter. Classic English Pale Ales are not pale but rather are golden to copper colored and display English variety hop character. High hop bitterness, flavor and aroma should be evident. They are well attenuated. Dry hopping is common. This medium bodied pale ale has low to medium maltiness. Low caramel is allowable. Fruity ester flavors and aromas are moderate to strong. Chill haze is allowable at cold temperatures. Diacetyl (butterscotch character) should be at low levels or not perceived.



Food Spotlight

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.



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

Did You Know?

In Japan, beer is sold in vending machines, by street vendors and in the train stations.

Bourbon is the official alcohol of the United States, by an act of Congress. Many people have attempted to have that overturned in favor of beer instead throughout the years.



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

Quote of the Week

"This is grain, which any fool can eat, but for which the Lord intended more divine means of consumption... Beer!"

-Robin Hood, Prince of Thieves, Friar Tuck

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	5 RANDALL! Highland Mocha Porter with Fuggle	6 Family Night! 5-9pm	7 CRAB!! S Trivia 8p C Trivia 8p double!	8	9 FIRKIN!!! Rogue Chocolate Stout 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! Sweetwater IPA w/ Simcoe Family Night! 5-9pm	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
25	26 RANDALL! Victory Prima Pilsner w/ Vanguard Family Night! 5-9pm	27 Family Night! 5-9pm	28 CRAB!! S Trivia 8p C Trivia 8p double!	29	30 C Trivia 9p S Trivia 10p	31 7-9p Warsteiner