

# At the Summit

the e-zine of Summits Wayside Tavern



June 3, 2008

## Pint Nights

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

06/07 Peroni  
06/14 Woodchuck  
06/21 Jever

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

## It's Official!

Thursday, May 29th will go down in history as the day we officially opened our newest store!

The super high ceilings, concrete floors and brick walls gives Woodstock the feel of an urban loft... but no worries... it is still a Summits! We feature 150 of the finest draft beers available and over 400 bottled beers! Hmmm, if you do the math that's over 500 different beers to choose from.

The walls are covered in flat screen tvs and we have a giant game room for our youngest (or just young at heart) customers. The flags hanging from the ceiling are the same flags that fly over the United Nations building.

*We hope to see you at the NEW Summits!*

Monday - Saturday 11 am - 2 am

Sunday 11 am - 12 midnight

2990 Eagle Drive

Woodstock, GA 30189

(770) 924-5315

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



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**

3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
Phone: 770-736-1333

Fax: 770-736-0041

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

## And They Didn't Invite Us!

This is Ann Sechrist, Nelson Sechrist, Chuck Gollmar, and Charlie Gollmar (all members of the Snellville Beer Society) on vacation at Cumberland Island.



## Beef on Weck!

### Only Thursdays and Fridays!

Summits will have its own version of this popular northern favorite - Beef on Weck Sandwich for \$9.99!

This is a roast beef sandwich on a salty kummelweck roll. In fact, it is this roll that makes the sandwich unique. The kummelweck—often

alternatively spelled kimmelweck—is basically a Kaiser roll topped with lots of pretzel salt and caraway seeds.

Our version is done with thinly sliced roast beef topped with fresh horseradish sauce and served with french fries and a pickle! A Buffalo, New York tradition!

## Wii @ Snellville

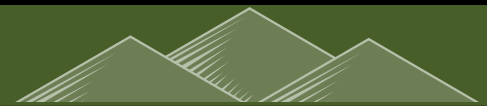
Our Snellville location now features the Nintendo Wii every Monday, Tuesday and Thursday night from 6 p.m.– 2 a.m.

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!





## Beer Recipe

### Summer Beer II

BY: PJ's kitchen

"Fun to serve in the summer for special gatherings or cocktail parties. Given to me from Dottie, a long time friend and sorority sister. Garnish with lemon slices and sprigs of mint."

#### INGREDIENTS

- 1 (12 fluid ounce) can frozen pink lemonade concentrate, thawed
- 12 fluid ounces water
- 12 fluid ounces vodka
- 1 (12 fluid ounce) can or bottle beer

#### DIRECTIONS

Place lemonade concentrate in a gallon pitcher. Measure water and vodka in the 12 ounce lemonade can and add to the pitcher. Pour in the beer, mix well and serve over ice.



## Beer Geek

### Golden \Canadian Style Ale

An Ale-hybrid that developed during the lager take over of the early 1900's. Examples found these days are usually a faint interpretation of the original style. Golden Ales and Canadian-style Ales are a straw to golden blonde variation of the classic American-style Pale Ale. However, Golden Ale more closely approximates a lager in its crisp, dry palate, low (but noticeable) hop floral aroma and light body. A slightly creamy character would not be out of place, nor are light spiciness and graininess. Perceived bitterness is low to medium and may exhibit some complexity. Fruity esters may be perceived due to the top fermenting yeast, but do not predominate. Chill haze should be absent.

## Spotlight on Beer

### Wild Blue

Full, round and warm with a pleasant ripe blueberry flavor/aroma that's rounded out by tart and zesty notes.

Ingredients/Brewing: Brewed with a blend of two- and six-row barley malt, classic Aroma hops from the Willamette Valley in the Pacific Northwest and German hops from the Hallertau region in Bavaria and all-natural blueberry syrup made from real blueberries.



## Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Your server will bring you a form to fill out and

your own personal beer list. The beer list stays at Summits for your convenience.

3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

## Food Spotlight

### Harvest Bowl

A combination of grilled shrimp & chicken with sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers and sesame seeds tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice.



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

## Did You Know?

In the movie "the Right Stuff" there is a scene where a government recruiter for the Mercury astronaut program (played by Jeff Goldblum) is in a bar at Muroc Dry Lake, California. His partner suggests Chuck Yeager as a good astronaut candidate. Jeff proceeds to badmouth Yeager claiming they need someone who went to college. During the conversation the real Chuck Yeager is playing a bartender who is standing behind the recruiters eavesdropping. General Yeager is listed low in the movie credits as 'Fred.'



## Quote of the Week

"You will never get out of pot or pan anything fundamentally better than what went into it. Cooking is not alchemy; there is no magic in the pot."

'Dishes & Beverages Of The Old South' Martha McCulloch-Williams (1913)

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
June 1	2	3	4	5	6	7
	<b>RANDALL!</b> Highland Gaelic Ale w/ Willamette	Family Night! 5-9pm	<b>CRAB!!</b> S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	7-9p <b>Peroni</b>
8	9	10	11	12	13	14
	Summits Univ. Cumming <b>RANDALL!</b> Sierra Nevada Summer with Glacier	Summits Univ. Snellville Family Night! 5-9pm	<b>CRAB!!</b> S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	7-9p <b>Woodchuck Pear</b>
15	16	17	18	19	20	21
<b>ROGUE</b>	<b>RANDALL!</b> Smithwicks Irish Red with Crystal	Family Night! 5-9pm	<b>CRAB!!</b> S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	7-9p <b>Jever</b>
22	23	24	25	26	27	28
	<b>RANDALL!</b> Sweet GA Brown with Sterling	Family Night! 5-9pm	<b>CRAB!!</b> S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	7-9p <b>Sierra Nevada</b>