

At the Summit

the e-zine of Summits Wayside Tavern



September 9, 2008

Pint Nights

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

09/13 Bud Select
09/20 Strongbow Cider
09/27 Allagash

See online calendar for details!



Wii @ Snellville

Our Snellville location now features Wii every Mon., Tues. and Thurs. night from 6 p.m. – 2 a.m.

Wii is the revolutionary video game by Nintendo. Instead of using a bulky complicated controller, you use a controller that houses amazing motion sensing devices that allow you to actually feel like you are in the game. You stand up and swing the bat to hit the ball or actually feel as if you are picking up a bowling ball and rolling down the alley. It requires no experience to learn how to play. All you need is your body.

So what are you waiting for? Come on down to Summits Wayside Tavern and 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!

What's Up At the Summit?

September at Summits

BURGER MONTH IS BACK! You know Fall is around the corner when the burger month arrives! What is Burger Month? Burger Month is when we feature 19 different types of burgers using ingredients from all over the world! Yes, 19 different burgers!



You can take your pick of 100% ground sirloin or substitute bison or kobe beef instead for a small charge. These tasty treats use ingredients like caviar, ginger, shrimp, eggs, ham, spices, red wine, seven different types of cheese, guacamole, jalapenos and MORE!

This menu is only available during the month of September. We promise you'll want to try them all. Visit your favorite Summits during September for a hot, delicious burger!

SUMMITS UNIVERSITY:

Remember — this month Summits University is the **3rd week** of September. Since Woodstock is hosting the Dogfish Head Beer Dinner, tasting events will only take place at Snellville and Cumming as follows:

Monday, Sept 15th Cumming 7:00 pm
Tuesday, Sept 16th Snellville 7:00 pm

PINT NIGHTS:

Friday, 9/13 Bud Select
Friday, 9/20 Strongbow Cider
Friday, 9/27 Allagash

**** Oktoberfest is around the corner and you know we feature a different beer EVERY DAY in October! Stay tuned for details!**

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

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



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Find your Summits!

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summits-online.com/04_woodstock/

This month at the Summit... (cont. from pg. 1)

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. (Randalls will begin at Woodstock in a few weeks.... We're anxiously awaiting our new Randall!)

Monday, 9/15 Willamette with Warsteiner Pilsner
Monday, 9/22 Cascade with Dinkel Acker Dark
Monday, 9/29 German Tradition with Paulaner Oktoberfest

Team Trivia!

Play alone or with a team! Top three winners receive house cash prizes.

Cumming Wednesdays 8:00 pm
Fridays 9:00 pm

Snellville Wednesdays 8:00 pm
Fridays 10:00 pm

Woodstock Wednesdays 8:00 pm
Fridays 9:00 pm



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 10 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

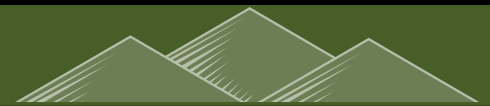
Our long running crab leg night continues to be great fun for all! Come between 4:00 pm and 10:00 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, homemade corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

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!

Rack of Ribs Saturday Night Special -

NOW AT ALL SUMMITS LOCATIONS!

Every Saturday night beginning July 7th try a full rack of ribs served with fries and jalapeno cole slaw for only \$14.99! This will be a Saturday night only special... while supplies last!



Bourbon Cooking Tips and Hints

The following chart data comes from the U.S. Department of Agriculture with information on how much alcohol remains in your food with specific cooking methods. Keep in mind that this is the percentage of alcohol remaining of the original addition.

Alcohol Burn-off Chart	
Preparation Method	Percent Retained
alcohol added to boiling liquid & removed from heat	85%
alcohol flamed	75%
no heat, stored overnight	70%
baked, 25 minutes, alcohol not stirred into mixture	45%
Baked/simmered dishes with alcohol stirred into mixture:	
15 minutes cooking time	40%
30 minutes cooking time	35%
1 hour cooking time	25%
1.5 hours cooking time	20%
2 hours cooking time	10%
2.5 hours cooking time	5%

<http://homecooking.about.com/od/alcohol/a/bourbontips.htm>

Beer Spotlight

Michelob Honey Lager

St Louis,
Missouri

We brew our Michelob Honey Lager with European aromatic hops and toasted caramel barley malt for a balanced taste.



What makes this beer really special, however, is the addition of a touch of natural wildflower honey.

It all adds up to a just slightly sweet and uniquely soft beer.

<http://michelob.com/ExploreHoneyLager.aspx>

Beer Geek

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.

Tossing salted peanuts in a glass of beer makes the peanuts dance.

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



Food Spotlight

Corned Beef Sandwich

New York deli style sandwich using State National corned beef brisket that we make in house- the very same corned beef used in the famous New York delis! We



use almost 3/4 pound of homemade corned beef that is shaved to order with imported Swiss cheese and dijon mustard on fresh rye bread. Served with french fries and a pickle.

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

Did You Know?

Q: Americans talk about healthy food, but still consume junk. In the past 20 years, consumption of which food or drink is up more: (a) beer; (b) snack foods; or (c) soft drinks?

A: Snack foods, up 233%; soft drinks up 114%; beer up 100% (U.S. Department of Agriculture).

Q: According to the University of California at Berkley Wellness Letter, do dieters say that the most difficult food to give up is: (a) ice cream; (b) chips; or (c) cheese?

A: Cheese. The average American eats 28 pounds a year, mostly Cheddar and mozzarella.

Fat Fact: People who read nutrition information on food labels eat 5% less fat than people who don't.

Quote of the Week

So I quit my job and went to the New England Culinary Institute for the full two years and worked in the restaurant industry after that until finally I thought I had a grasp on what I needed to do what I do.

- Alton Brown

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	8 RANDALL! Ammarillo / Magic Hat #9	9 Family Night! 5-9pm	10 CRAB!! Beer Dinner Woodstock! Trivia ALL locations:8p double!	11	12 C + W: Trivia 9p S Trivia 10p	13 7-9p Bud Select
14	15 Summits Univ. Cumming RANDALL! Williamette / Warsteiner Pilsner	16 Summits Univ. Snellville Family Night! 5-9pm	17 CRAB!! Trivia ALL locations:8p double!	18	19 C + W: Trivia 9p S Trivia 10p	20 7-9p Strongbow Cider
21	22 RANDALL! Cascade / Dinkel Acker Dark	23 Family Night! 5-9pm	24 CRAB!! Trivia ALL locations:8p double!	25	26 C + W: Trivia 9p S Trivia 10p	27 7-9p Allagash
28	29 RANDALL! German Tradition / Paulaner Octoberfest	30 Family Night! 5-9pm	CRAB!! Oct. 1 Lagunita Trivia ALL locations:8p double!	2 Sam Adams	3 Harp Lager C + W: Trivia 9p S Trivia 10p	4 7-9p Dunde's Pale Ale