

At the Summit

the e-zine of Summits Wayside Tavern



September 30, 2008

Pint Nights

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

- 10/01 Newcastle
- 10/02 Sam Adams
- 10/03 Harp
- 10/04 Leinenkugel (Sn & Cum)
Unibroue (Woodstock)
- 10/05 Coors Light
- 10/06 Sierra Nevada
- 10/07 Flying Dog
- 10/08 Redhook
- 10/09 Terrapin
- 10/10 Gaffel

See online calendar for details!



AYCE CRABS!!

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, the delight of the plate that is never empty...



What's Up At the Summit?

October at Summits

Our yearly Oktoberfest Menu is back! Our most popular specialty menu of the year! Visit us this month for some authentic German fare!

Vorspeisen (Appetizers)

Brezeln \$5.99
Soft baked Bavarian pretzels served with spiced wine mustard

Kartoffelpfannkuchen \$5.99
Potato pancakes served with Dusseldorf sauce

Hauptspeisen (Entrees)

Wienerschnitzel mit Kartoffelpfannkuchen und Rotkohl \$9.99
Breaded pork loin with potato pancakes and red cabbage

Bratwurst mit Kartoffelpfannkuchen und Rotem Kohl \$9.99
Bratwurst with potato pancakes and red cabbage

Weisswurst mit Kartoffelpfannkuchen und Rotkohl \$9.99
Weisswurst with potato pancakes and red cabbage

Gebratene Ente mit Kartoffelpfannkuchen und Rotkohl \$14.99
A boneless, marinated duck breast roasted with potato pancakes and red cabbage

Bratwurst und Weisswurst mit Kartoffelpfannkuchen und Rotkohl \$10.99
Bratwurst and weisswurst with potato pancakes and red cabbage

Horseradish Crusted Salmon \$9.99
Fresh baked salmon surrounded in a horseradish crust served with a side of saffron brown rice and red cabbage

Sandwiches

Weisswurst Sandwich \$9.99
Freshly made weisswurst topped with sauteed green peppers, sauteed onions and spicy mustard on a hoagie roll with a side of french fries.

Bratwurst Sandwich \$9.99
Freshly made bratwurst topped with sauerkraut and spicy mustard on a hoagie roll with a side of french fries.

Nachtische (Desserts)

Kirsch Strudel \$5.99
Hot cherry strudel topped with vanilla bean ice cream and whipped cream.



(...continued on page 2)



"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.

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/

Summits Wayside Tavern® - Woodstock

2990 Eagle Drive

Woodstock, GA 30189

Phone: 770-924-5315

Fax: 770-924-5072

summits-online.com/04_woodstock/

October at The Summit... (cont. from pg. 1)

Summits University:

Monday, October 13th Cumming 7:00 pm

Tuesday, October 14th Snellville 7:00 pm

Thursday, October 16th Woodstock 7:00 pm

Pint Nights:

You know we feature a different beer EVERY DAY in October! Check the calendar on page one of this ezine or the last page to see what's in store for your taste buds!

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 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!)

Team Trivia!

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

Cumming: Wed. 8:00 pm, Fri. 9:00 pm

Snellville: Wed. 8:00 pm, Fri. 10:00 pm

Woodstock: Wed. 8:00 pm, Fr. 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!

Wed. AYCE Crab Legs & Trivia!

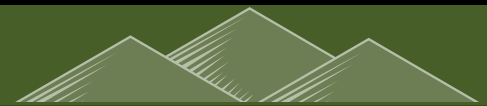
Come from 4 - 10 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, homemade corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

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

Sat.: Rack of Ribs Plate

Don't miss Summits' newest dinner - the Rack of Ribs Plate! This fabulous dinner includes French fries and homemade jalapeno cole slaw and a great rack! Available Saturday nights only from 5:00 - 10:00 pm.

While supplies last



Cooking With Beer!

Danish Fondue Recipe

Ingredients

- 6 ounces lean middle bacon, rind removed and finely chopped
- 1 small onion, finely chopped
- 3 tsp butter
- 3 tsp plain flour
- 8 fluid ounces lager
- 8 ounces grated Havarti cheese
- 8 ounces grated Samsøe cheese
- Sweet and sour gherkins and chunks of light rye bread for dippers



Instructions

Put bacon, onion and butter into a saucepan and cook until bacon is golden and onion is soft. Stir in flour, then gradually add lager and cook until thickened, stirring frequently. Add cheeses, stirring all the time, and continue cooking until cheeses have melted and mixture is smooth. Pour into a fondue pot and serve with gherkins and chunks of light rye bread. Yield: 4 to 6 servings

Credits: www.about.com

Where Are YOU?????

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



Beer Spotlight

Moretti La Rossa

Udine, Italy

Birra Moretti La Rossa is a double bock beer produced using high quality 100% malted barley, giving it a rich sweet taste and an intense fragrance of roasted malt. The amber color that characterizes the beer, comes from the kind of malt used in the recipe (malt is dried, roasted barley). Another key ingredient is hops. The variety used is particularly aromatic, giving a characteristic bitter aftertaste and a delicate fragrance to the beer.



Beer Geek

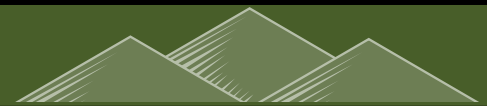
Beer is a source of B- complex vitamins.

If you collect beer bottles you are a labeophilist.

The portable beer cooler was invented in Australia in the 1950s.

The '33' on a bottle of Rolling Rock was originally a printer's error. It refers to the 33 words in the original slogan. It has generated enough mystery over the years that the company left it in the label.





Food Spotlight

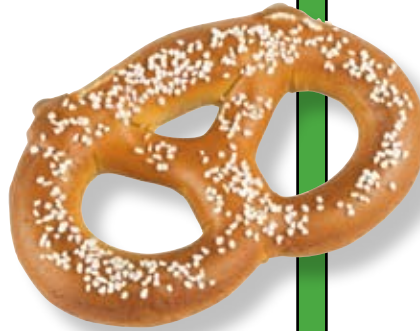
Vorspeisen (Appetizers)

Brezeln \$ 5.99

Soft baked Bavarian pretzels served with spiced wine mustard

Kartoffelpfannkuchen \$ 5.99

Potato pancakes served with Dusseldorf sauce



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

Did You Know?

Q: Does natural vanilla flavoring come from: (a) roses; (b) orchids; or (c) honeysuckle?

A: Orchids (columnist L.M. Boyd)

Q: How many teaspoons of sugar does the average North American consume every day:

(a) 9 tsp; (b) 19 tsp; or (c) 29 tsp?

A: 19, mostly in processed food and beverages.

Quote: "Have you noticed? The foods that are good for you tend to seek the back of the refrigerator?" - Contemporary Comedy

Quote of the Week

"Researchers have discovered that chocolate produces some of the same reactions in the brain as marijuana. The researchers also discovered other similarities between the two but can't remember what they are."

Matt Lauer (on NBC's Today Show)

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	CRAB!! Oct. 1	2	3	7-9p 4
	RANDALL! German Tradition / Paulaner Oktoberfest	Family Night! 5-9pm	Newcastle	Sam Adams	Harp Lager	Lein'l / Unibroue
			Trivia ALL locations:8p		C + W: Trivia 9p S Trivia 10p	
5	6	7	CRAB!! 8	9	10	7-9p 11
Coors Light	Sierra Nevada	Flying Dog	Redhook	Terrapin	Gaffel	Pilsner Urquell
	RANDALL! TBA	Family Night! 5-9pm	Trivia ALL locations:8p		C + W: Trivia 9p S Trivia 10p	
12	Summits Univ. Cumming 13	Summits Univ. Snellville 14	CRAB!! 15	Summits Univ. Woodstock 16	17	7-9p 18
Brooklyn	Bareknucke Stout	Dogfish Head	Spaten	ROGUE	Newcastle Brown	Paulaner
	RANDALL! TBA	Family Night! 5-9pm	Trivia ALL locations:8p		C + W: Trivia 9p S Trivia 10p	
19	20	21	CRAB!! 22	23	24	7-9p 25
Shiner Black	Abita Jackamo	Negra Modelo	Miller Lite	Sweetwater	J. Rockers	Blue Moon Harvest
	RANDALL! TBA	Family Night! 5-9pm	Trivia ALL locations:8p		C + W: Trivia 9p S Trivia 10p	