

At the Summit

the e-zine of Summits Wayside Tavern



January 27, 2009

Pint Nights

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

- 01/30 Coors Light
- 01/31 Si'ra Imp. Smoked Port.
- 02/05 Shiner Party!
- 02/06 MGD "64"

See online calendar for details!



What's Up At the Summit?

Superbowl XLIII Weekend Countdown!

Football fans far and wide are counting down the days until the 43rd Superbowl Sunday!

This weekend our doors will open and the masses will gather around the flat screen televisions to watch their teams play their hearts out - but most importantly they'll be eating Summits wings!



Make plans to meet your friends at your favorite Summits Tavern this year. If you are thinking of entertaining at home then take Summits home with you.

Call ahead to ensure that your fresh, spicy steaming hot wings with your choice of homemade bleu cheese or homemade ranch dressing are ready when you are. This is the obvious choice for your serving platters this Superbowl Sunday!

Snellville 770-736-1333

Cumming 770-886-4374

Woodstock 770-924-5315

See you at the Summit this Sunday!

Upcoming Rogue Casks...

Location!	Sat. 2/28	Fri. 3/27
Snellville	Double Dead Guy	DeadGuy
Cumming	Double Dead Guy	Mogul
Woodstock	Double Dead Guy	Mogul

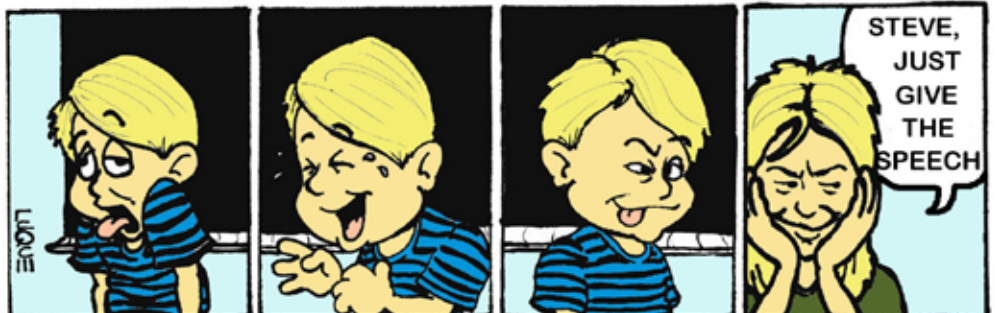
Action Shots!

Send us your pictures!

Summits is looking for our customers in action. If you have pictures of yourselves having fun at our stores or having fun someplace else wearing Summits gear please send them to us at summitstavern2@bellsouth.net. We are interested in using them in our ezine and on our website so please express your permission to use the pictures!

Tough Life...

TOUGH LIFE by Mario Luque WWW.CARICATURES2GO.COM



Mario Luque is a local Atlanta cartoonist and caricaturist and can be contacted via his web site at: www.caricatures2go.com.

Mario can do drawings for your publication and is currently in two statewide magazines!

Visit us on the web at 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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"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

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summits-online.com/maillist.html

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Find your Summits!

Locations

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summits-online.com/04_woodstock/

Summits Wayside Tavern cordially invites you to

THE EXTREME BEER DINNER

Monday, February 16, 2009 Cumming, Ga

7:00 p.m. \$99.99 per person

Spend an evening sampling some of the most extremely unique and special beers available paired with a multi-course gourmet dinner. This multi-course presentation will take your palate to the EXTREME!

The Beers...

Sweetwater Happy Campfire Cask ~ Estrella Damm Inedit ~

Terrapin India Brown Ale Cask aged with Georgia muscadine soaked oak chips

Samuel Adams Imperial Stout ~ Samuel Adams Imperial Wit ~ Rogue 10,000th ~

Samichlaus ~ Lindeman's Gueuze Cuvee René ~ De Proeuf Collaboration Ale ~ Baird's

Ponzu Ale ~ Amarcord Birra Artigianale Doppelbock ~ La Trappe Quadrupel ~ Sierra

Nevada Bigfoot Barleywine ~ Sierra Nevada Imperial Smoked Porter ~ Magic Hat "Odd

Notion" Poppy Agave Pilsner ~ Old Dominion Millenium Ale

Appetizers

~ Duck wings prepared with a fresh apricot plum sauce

~ Antelope pot stickers served with chile sauce

~ Fresh smoked scallops, mussels and shrimp served atop a Manchego cheese pizza topped with Flying Fish roe and artichokes

~ Crispy Manchego cheese croquettes

Pasta Course

~ Quail stuffed ravioli poached in a ponzu-carrot juice reduction, topped with wasabi topeko and resting on top of a fresh seaweed salad

Main Course

~ A mixed grill of Skate Grenobloise, South Carolina sage roasted poussin with Peruvian purple potato mash, and Ostrich Mignon with a foie gras foam served with an assortment of fresh roasted vegetables

Desserts

~ Vanilla Bean goat cheese ice-cream accompanied by candied walnuts

~ A menage of assorted fresh fruits, nuts and cheeses delicately dipped in Valrhona and El Rey chocolates

Hungry yet??? Seats are reserved in advance only!

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!

Deep Fried Asparagus

From *Asparagus All Ways...Always* by Stockton Asparagus Festival (Celestial Arts)

Ingredients:

- 1/2 cup cornstarch
- 3/4 cup flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1/2 teaspoon celery salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 2 egg whites
- 2/3 cup cold flat beer
- 3 pounds (2 cups) raw, whole asparagus, cleaned



and cut above white end

Preparation:

Mix cornstarch, flour, salt, pepper, celery salt, baking soda, baking powder, egg whites, and beer in a bowl with a wire whisk until well blended.

Dip asparagus individually in the batter and deep fry them in at least 2-inches of peanut oil for 2 minutes or until golden brown.

Yield: About 4 servings

Recipe Source: *Asparagus All Ways...Always* by Stockton Asparagus Festival (Celestial Arts Publishing)

Where in the World Are YOU????

Our recent trip to Europe in September 2008 - Eric Stern...



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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.

Beer Spotlight

R.J. Rockers

Spartanburg, South Carolina

"Pre-Prohibition Lager"

This hearty American pale ale contains a rich blend of spices that warms the soul on a cold winter's night. Chill the mug, stoke the fire, and savor this quality seasonal brew. Available only during the Winter season, thusly, our featured beer.



Food Spotlight

Fish & Chips

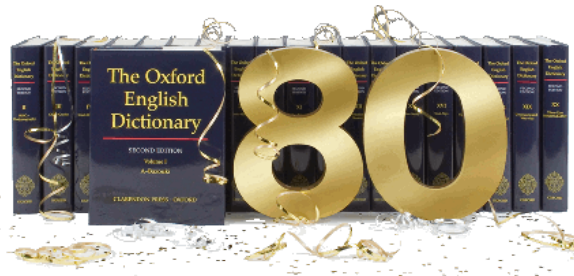
Our version of a classic! A generous portion of hand breaded, beer battered Grouper served with french fries and spicy jalapeno cole slaw with a side of spicy chipotle tartar sauce.



See our menu: www.summits-online.com

Did You Know?

The first Oxford English Dictionary was published in April 1928, 50 years after it was started. It consisted of 400,000 words and phrases in 10 volumes. The latest edition fills 22,000 pages, includes 33,000 Shakespeare quotations, and is bound in 20 volumes. All of which is available on a single CD.



Quote of the Week

"Prohibition makes you want to cry into your beer and denies you the beer to cry into."

-Don Marquis

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	CRAB!! 28	29	30	7-9p 31
	RANDALL! Glacier / Terrapin Rye	Family Night! 5-9pm	Trivia ALL locations:8p double!		Coors Light C + W: Trivia 9p S Trivia 10p	S'ra Nev. Imp. Smoke
Feb. 1	2	3	CRAB!! 4	5	6	7-9p 7
	RANDALL! Ahtanum / Sweetwater IPA	Family Night! 5-9pm	Trivia ALL locations:8p double!	Shiner Anniv. Launch	MGD "64" C + W: Trivia 9p S Trivia 10p	Abita Jackamo
8	9	10	CRAB!! 11	12	13	7-9p 14
	Summits Univ. Cumming RANDALL! tba	Summits Univ. Snellville Family Night! 5-9pm	Trivia ALL locations:8p double!	Summits Univ. Woodstock	C + W: Trivia 9p S Trivia 10p	Lindeman's Peche
15	16	17	CRAB!! 18	19	20	7-9p 21
ROGUE Brewery	EXTREME BEER DINNER RANDALL! tba	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Blue Moon