

At the Summit

the e-zine of Summits Wayside Tavern



April 7, 2009

Pint Nights

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

04/10 Shiner Tshirts

04/11 Yuengling

04/17 Bridgeport

04/18 Budweiser

04/25 Kona Firerock

See online calendar for details!

April's Garlic Menu!

Roasted Garlic Spread: \$5.99

Roasted wild garlic spread served with fresh corn chips.

Blue Fries: \$7.99

A generous portion of garlic coated french fries smothered with our homemade bleu cheese dressing, topped with bleu cheese crumbles, parsley, roasted red peppers, and Summits Seasoning.



What's New at the Summit?

FINAL DAYS OF THE CRAWFISH BOIL!

CUMMING LOCATION ONLY

3:00 pm - 9:00 pm

\$24.99 all you can eat!

Authentic crawfish boil includes all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice and bread

Saturday, April 4th and Saturday, April 11th

Monday: Randall Mondays!

(Snellville & Cumming)

Every Monday we hook "Randall" up to a different beer line and filter it through various hops for a truly unique beer experience!

We're working on the Randall for Woodstock... it's been a long time coming, but it will be worth the wait!

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!

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

Cumming	Wednesdays	8pm
	Fridays	9pm
Snellville	Wednesdays	8pm
	Fridays	10pm
Woodstock	Wednesdays	8:00
	Fridays	9pm



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

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"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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summits-online.com/04_woodstock/

At the Summit, continued...

Summits University: April

Monday, Apr 13th	Cumming
Tuesday, Apr 14th	Snellville
Thursday, Apr 16th	Woodstock

The beer tastings begin at 7:00 pm and include dinner, samples of the featured beers and tasting notes! Sign up today! only \$ 11.99 per person

Countdown to Cinco de Mayo:

From April 20th until May 5th enjoy an ice cold Negra Modelo or Modelo Especial and keep the glass! Get geared up for the Cinco Celebration!

Cinco de Mayo Taco Plate Special!

(3) beef soft tacos for only \$2.09 while supplies last on Tuesday, May 5th! Dine in only and limit (2) plates per person, please. Wash it down with your favorite Dos Equis, Modelo Especial or Negra Modelo!

Dos Equis Month of May:

During the month of May enjoy an 18 oz Dos Equis for only \$3.99 and keep the glass!



All You Can EAT....

Viewer Discretion Advised! What you are about to see may frighten you!

These two guys really ate 15 plates between the two of them at the all-you-can-eat crawfish boil on Saturday! They said, "When it says all-you-can-eat, we take that as a challenge."

We're glad to see that the crawfish boil was a great time!



Beer Geek

Budweiser Lager (St Louis, MO)

10 things to know about Budweiser:

1. Beechwood chips are cooked and tasted before use in lagering
2. Each batch is tasted by the brewmaster at least five times during its life at the brewery
3. Barley that is gathered to produce the malts used in Budweiser are used from seven different states and provinces in North America
4. A sample from every load of rice used to make Budweiser is cooked and tasted by a brewmaster before it is used in production
5. A hops specialist hand evaluates every batch of hops for appearance and aroma before it is used in brewing.
6. A blend of 10 distinct hop varieties is brought together from hop growing regions all over the world
7. Budweiser is a lager. Lager is a German word meaning "storehouse" or "resting place". The Germans greatly believe that putting the beer in a resting place significantly improves the taste.
8. Rice freshness is important to Budweiser. Budweiser rice is never stored after milling and polishing... it goes directly into the brewing process.
9. It takes about 40 billion yeast cells to ferment the equivalent of one bottle of Budweiser!
10. Anheuser-Busch continued to brew Budweiser during Prohibition by removing the alcohol in accordance to the law!



Beer Spotlight

Shiner Anniversary

In 2005, five years out from our Centennial Anniversary, we introduced the first in a series of limited-edition, commemorative brews. We called it Shiner 96

Märzen-Style Ale.

We continued our countdown to our 100th Anniversary with Shiner 97 Bohemian Black Lager and Shiner 98 Bavarian-Style Amber. Brewed in the Doppelbock tradition, this full bodied ale is as rich and robust as the 100 years of Shiner heritage it represents. 6.7% abv and IBU: 17

Yuengling Lager

(Pottsville, PA)

Yuengling is recognized as America's Oldest Brewery. Founded in 1829 by David G. Yuengling, they are a family owned company, now spanning over 180 years of continuous operation. Through five generations they have remained unique among breweries, distinguished by its culture, heritage, traditions, and portfolio of brands. Now the sixth generation is actively learning the business from the ground floor up. This is an iconic American lager famous for its rich amber color and medium bodied flavor. The brewery's flagship brand, Yuengling Lager is an American favorite delivering consistent quality and refreshment that never disappoints.



Cooking With Beer!

Here are basic rules-of-thumb when first cooking with beer:

- § The yeast is perfectly suited to baking and battering. Breads, fritters and pancakes profit from being made with very yeasty brews, which lighten the texture and make for tender, tasty crusts.
- § Beer tenderizes meats, making for good marinades. Game marries well with beer, but so does chicken and fish. For the newbie, robust dishes are a good way to start before experimenting with the subtleties beer can have on more refined flavorings.



Food Spotlight

Baked Grouper

A fresh filet of baked Grouper topped with a spicy chipotle butter sauce and served with a side of brown saffron rice and sesame broccoli.



See our menu: www.summits-online.com

Did You Know?

From the Middle Ages until the 18th century the local barber's duties included dentistry, blood letting, minor operations and bone-setting. The barber's striped red pole originates from when patients would grip the pole during an operation.



Quote of the Week

"Beer will always have a definite role in the diet of an individual and can be considered a cog in the wheel of nutritional foods."

-Bruce Carlton

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
5	6 RANDALL! ahtanum / JR Rockers Bell Ringer barley wine	7 Family Night! 5-9pm	8 CRAB!! Trivia ALL locations:8p double!	9	10 Shiner Anniv. Tshirt C + W: Trivia 9p S Trivia 10p	11 7-9p Yuengling
12	13 Summits Univ. Cumming RANDALL! sterling / Duck Rabbit Porter	14 Summits Univ. Snellville Family Night! 5-9pm	15 CRAB!! ROGUE Trivia ALL locations:8p double!	16 Summits Univ. Woodstock	17 Bridgeport C + W: Trivia 9p S Trivia 10p	18 7-9p Bud
19	20 RANDALL! cluster / Bridgeport IPA	21 Family Night! 5-9pm	22 CRAB!! Trivia ALL locations:8p double!	23	24 C + W: Trivia 9p S Trivia 10p	25 7-9p Kona Firerock
26	27 RANDALL! vanguard / Victory Hop Devil	28 Family Night! 5-9pm	29 CRAB!! Trivia ALL locations:8p double!	30	May 1 Shiner Hefe C + W: Trivia 9p S Trivia 10p	2 7-9p Landshark Lager