

At the Summit

the e-zine of Summits Wayside Tavern



May 5, 2009

Pint Nights

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

- 05/09 Widmer Drop Top Amber
- 05/14 Ommegang Rouge
- 05/16 Czechvar
- 05/21 Brooklyn Lager
- 05/23 Spaten Franziskaner
- 05/30 Sam Adams Summer
- 06/05 Carlsberg
- 06/06 Magic Hat

See online calendar for details!



Graduation Gift???

Summits is the answer with its personalized gift certificates!

All you need to personalize your certificates is a photo! You can shop from home by emailing a digital image to our store with the request for personalization and let us know when you want to pick them up! You can put a picture of yourself, your kids, pets, ... anything you like! These make great gifts with a personal touch!

Summits gift certificates are sold in \$20 increments. You can personalize using a digital photo or printed photo. Purchase at any location!



What's New at the Summit?

Today only! 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 is here!

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

Add a slice of lime and you have the perfect warm weather beverage!

Monday: Randall Mondays!

Now all THREE Summits have a Randall!

Woodstock is now tapping every Monday!

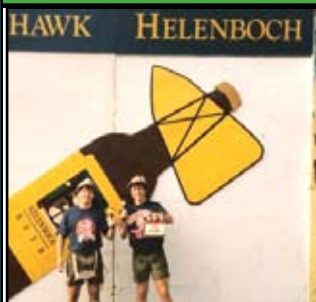
Every Monday we hook "Randall" up to a different beer line and filter it through various hops for a truly unique beer experience!

Here is the Randall line up for the Month of May:

- | | |
|--------------|---|
| Monday, 5/4 | Rogue Dead Guy Ale with Ahtanum |
| Monday, 5/11 | Sweetwater IPA with Galena |
| Monday, 5/18 | Sierra Nevada Summer with Northern Brewer |
| Monday, 5/25 | Terrapin Indian Brown with Columbus |



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

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:

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Find your Summits!

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summits-online.com/04_woodstock/

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

Passport Club



summits-online.com

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.

Don't Miss Summits University!

Summits University: May

Monday, May 11th

Cumming

Tuesday, May 12th

Snellville

Thursday, May 14th

Woodstock

* The beer tastings begin at 7:00 pm and include dinner, samples of the featured beers and accompanying tasting notes! Sign up today \$12.99 per person



● March 2009, Sonny & Diane Stubblefield of the Woodstock Summit's Tavern, spent a wonderful, fun & sun week in beautiful Kona, Hawaii, where they visited the Kona Brewing Company and Pub. We toured the brewery with Randy, the manager, and had some fun with a lot of beer samples afterwards. We met some really great "beer folks"! We were accompanied on the trip by fellow beer enthusiast, Danny Rufo and his wife, Kathy, also passport members of the Woodstock Summit Tavern. A great time was had by all!!



Cooking With Beer!

Crunchy Blue Cheese Bread Croutons

by Kate Heyhoe

<http://www.globalgourmet.com/food/egg/egg0397/bleucrou.html>

- 1/3 cup melted butter
- 1 loaf stale, hearty bread, cut in 1 inch cubes
- 1/2 bottle (6 ounces) ale (Sierra Nevada Pale Ale)
- 1 cup crumbled Stilton or other blue cheese
- Fresh cracked pepper

Preheat the oven to 400 degrees F. Lightly grease a baking sheet with the melted butter, reserving most of it for later. Place the cubes in a large bowl and lightly moisten them with the ale (use as much or as little as necessary), stirring with a large spoon or your hands. Spread them on the baking sheet and press the crumbled cheese on top of each one. Drizzle with the remaining butter and sprinkle with cracked pepper to taste. Bake for 10—15 minutes, until crunchy. These make excellent snacks by themselves or serve with soup or salad.



Beer Spotlight

Shock Top Belgian White

(St Louis, MO)

An unfiltered Belgian-style wheat ale, this beer is naturally cloudy with a light golden color and Brewed with orange, lemon and lime peels and coriander. The beer is best enjoyed in a tall, wide-mouthed glass. To serve the brew perfectly, follow these pouring guidelines.

Pour the brew down the side of the glass until about one-half inch of brew is left in the bottle. Lay the bottle on its side and roll it gently back and forth, mixing the remaining yeast that has settled at the bottom. Pour the rest of the brew, producing a nice, thick collar of foam.



Rewards to GO!

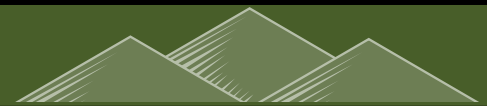
This program is designed to reward loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail

items you earn 1 point. Once you accumulate 200 points you will earn \$20 in Condors.. our own special personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You"!

Beer Geek

Moderate consumption of alcoholic drinks can be good for your heart. Numerous studies throughout the world have shown that there is strong evidence that people who are moderate drinkers of beers, wines and spirits have a substantially reduced risk of coronary heart disease, heart attack, when compared to teetotalers and heavy drinkers.





Food Spotlight

Pastrami on Rye

A New York deli style sandwich made using State National Hungarian pastrami. We use almost 3/4 lb of the same shaved-to-order pastrami used in the famous New York delis. It is served on fresh rye bread with imported Swiss cheese and dijon mustard.



See our menu: www.summits-online.com

Did You Know?

Queen Isabella of Castile, who dispatched Christopher Columbus to find the Americas, boasted that she had only two baths in her life - at her birth and before she got married.



Quote of the Week

"Beer is proof that God loves us and wants us to be happy."

-Benjamin Franklin

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	4 RANDALL! Rogue Dead Guy w/ Ahtanum	5 Family Night! 5-9pm	6 CRAB!! Trivia ALL locations:8p double!	7	8 C + W: Trivia 9p S Trivia 10p	9 7-9p Widmer Drop Top A.
10	11 Summits Univ. Cumming RANDALL! Sweetwater IPA w/ Galena	12 Summits Univ. Snellville Family Night! 5-9pm	13 CRAB!! Trivia ALL locations:8p double!	14 Summits Univ. Woodstock Ommegang Rouge	15 ROGUE C + W: Trivia 9p S Trivia 10p	16 7-9p Czechvar
17	18 RANDALL! Sierra Nevada Summer w/ Northern Brewer	19 Family Night! 5-9pm	20 CRAB!! Trivia ALL locations:8p double!	21 Brooklyn Lager	22 C + W: Trivia 9p S Trivia 10p	23 7-9p Spaten Franziskaner
24	25 RANDALL! Terrapin Indian Brown w/ Columbus	26 Family Night! 5-9pm	27 CRAB!! Trivia ALL locations:8p double!	28	29 C + W: Trivia 9p S Trivia 10p	30 7-9p Sam Adams Summer