

At the Summit

the e-zine of Summits Wayside Tavern



June 9, 2009

Pint Nights

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

- 06/11 Rare Vos Pint Night
- 06/12 Harp Lager
- 06/13 Sierra Nevada So. Hemi
- 06/19 Shiner Black
- 06/20 Kona Longboard
- 06/27 Lindemans Peche

See online calendar for details!



Woodstock MUSIC!!!!

Live Music at Woodstock!

Beginning on Sunday, June 7th Summits Woodstock will feature Brian Wiltsey for live music on the patio every Sunday

Sundays 5:00 pm – 8:00 pm

This is the perfect time of year to enjoy good music, good drinks, and a good meal on the patio!

We'll see you there!

www.myspace.com/brianwiltsey



What's New At Summits!

Brewery Michael Plank – now available at Summits!

The Bavarian privately owned brewery Michael Plank, located in the idyllic Laber valley was established in 1617. For 390 years the traditional brewery has been run by the Plank family, every generation the brewery has been run by a Michael. Maintaining tradition while embracing innovation has been the most important aspect of the long term success of Brewery Plank.

elite brands



The Plank beers are produced using state of the art brewing equipment applied to the historic family recipes and traditional bottle conditioning. Using only the best locally grown Bavarian malts and hops in conjunction with the Bavarian Reinheitsgebot brewery Plank has recently

gained international acclaim by winning the World Beer Cup Best Small Brewery Award in 2006 as well as numerous accolades for the individual beers at the World Beer Cup in 2002, 2004 and 2006.

Summits now has the Hefeweizen, Heller Weizenbock, Dunkler Weizenbock and the Dunkler Radler available! Give these premium Bavarian brews a try on your next visit!



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.

Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

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/

The St. Germain Cocktail...

IN THE foothills of the Alps, for but a few fleeting spring days, this man will gather wild blossoms for your cocktail.

The blossoms in question are elderflowers, the man un bohemian, and the cocktail a stylishly simple creation made with St-Germain, the first liqueur in the world created in the artisanal French manner from freshly hand-picked elderflower blossoms.

AFTER gently ushering the wild blossoms into sacks and descending the hillside, the man who gathers blossoms for your cocktail will then mount a bicycle and carefully ride the umbels of starry white flowers to market. *Vraiment!*

There are no more than 40 or 50 men such as he, and in a matter of days they will have gathered and bicycled to us the entirety of what will become St-Germain for that year. You could not write a better story if you were François Truffaut.

AND WHAT OF THE TASTE of St-Germain?

It has been said that Paris is a *mélange curieux*, a curious mixture of flavors,

styles and influences.

So it is with St-Germain.

Neither peach nor pear, lychee nor citrus, the sublime taste of St-Germain hints at each of these and yet none of them exactly. It is a flavor as subtle and delicate as it is captivating. A little like asking a hummingbird to describe the flavor of its favorite nectar. *Très curieux* indeed. *n'est-ce pas?*

ST-GERMAIN COCKTAIL

Our signature recipe

2 Shots Champagne* or Dry White Wine

1 ½ Shots St-Germain

2 Shots Sparkling Water or Club Soda

Method: Stir ingredients in a tall ice-filled Collins glass, mixing completely. Think of Paris circa 1947. Garnish with a lemon twist.

Variation: Think of Sartre circa 1947. Be the lemon twist.

* Or Sparkling Wine, Prosecco or Cava

Beginning at all stores Thurs, June 18th!!!

Tacos & Tamales Thursdays!

Every Thursday, our Woodstock store will feature authentic tamales and specialty tacos!

Authentic Tamales

Two chicken tamales stuffed with freshly shredded spiced chicken, served with rice, sour cream and a side of tomatillo sauce. \$ 8.99

Fried Grouper Taco Plate: *best seller!

Three flour tortillas filled with fresh fried Grouper. Topped with Chipotle mayo, lettuce and tomato. Served with a side of spicy black beans and jasmine rice. \$10.99

Specialty Tacos

Specialty Tacos: \$2.99 each

"Georgia's Best" Reuben taco:

You read that correctly! A taco made from homemade corned beef, Swiss cheese, Russian dressing and topped with sauerkraut rolled into a fresh flour tortilla! A must try!

Fried Chicken:

A fresh flour filled with strips of fried chicken breast with wasabi mayo, lettuce and tomato.

Chicken Parmesan:

A fresh flour tortilla served with breaded chicken breast topped with marinara sauce and freshly grated Parmesan cheese.

Cooking With Beer!

Marinated Mushrooms

Ingredients:

- 1 pound raw small white mushrooms with stems removed
- 2/3 Cup olive or salad oil
- 1/3 Cup beer
- 2 tablespoons lemon juice
- 2 tablespoons instant minced onion
- 1 tablespoon chopped parsley
- 1/4 teaspoon oregano crushed
- 1/4 teaspoon salad herbs crushed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 large clove garlic minced



Directions

Place mushrooms in large clean jar. Combine remaining ingredients. Pour over mushrooms. Cover tightly, turn jar to make sure all mushrooms are coated with marinade. Allow to stand at room temperature for about 2 hours. Store in refrigerator.

Serve marinade as dip for other fresh vegetables.

Beer Geek

American Pale Ale

American Pale Ales range from golden to lights copper colored. The style is characterized by American variety hops used to produce high hop bitterness, flavor and aroma. Dry hopping is appropriate. These beers are slightly less malty than their British counterparts. American Pale Ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures. Award Winning Beers: Mirror Pond Pale Ale (Deschutes Brewing), Sierra Nevada Pale Ale, Hopland Red Tail Ale, Alaskan Pale Ale, Pier Pale Ale (Huntington Beach Brewing), Post Road Pale Ale (Old Marlborough Co.), McTarnihan's Ale (Portland Brewing Company)



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@summits-online.com

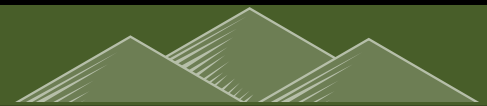
Beer Spotlight

Sierra Nevada Southern Hemisphere Harvest

(Chico, California)

This is the first time we know of that an American brewer has put out a beer with fresh-picked hops from the southern hemisphere. The inaugural ale will feature fresh Pacific Hallertau, New Zealand Motueka and New Zealand Southern Cross hops, all from New Zealand.

Like the Celebration Ale, the fresh hops in this beer are dried right after being picked then shipped immediately to Chico for brewing so that they retain their peak aromatics and flavors. To ensure the freshest hops possible, Sierra Nevada went to the added expense of flying these hops from New Zealand to Chico so they could brew with them the week after they were picked. Abv 6/7%



Great option for lunch under \$10!

Thai Chicken Salad \$ 7.99

A colorful collection of napa and purple cabbage, lettuce, bok choy, red pepper, green pepper, & vidalia onion mixed with thinly sliced grilled chicken and tossed in our own spicy Thai peanut dressing. Topped with crushed peanuts.



See our menu:
www.summits-online.com

Did You Know?

A sheep, a duck and a rooster were the first passengers in a hot air balloon. More than 200 years later, the quest to become the first to circumnavigate earth in a hot air balloon grabbed the attention of the world.



Quote of the Week

“A bar is better than a newspaper for public discussion.”
-Jim Parker, on the importance of a healthy pub culture

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	8 Summits Univ. Cumming RANDALL! check your weekly email	9 Summits Univ. Snellville Family Night! 5-9pm	10 CRAB!! Trivia ALL locations:8p double!	11 Summits Univ. Woodstock Rare Vos Glass Night	12 Harp C + W: Trivia 9p S Trivia 10p	13 7-9p Sierra So. Hemi.
14	15 Bell's Special Double Cream Stout RANDALL! check your weekly email	16 Family Night! 5-9pm	17 CRAB!! Trivia ALL locations:8p double!	18	19 Shiner Black C + W: Trivia 9p S Trivia 10p	20 7-9p Kona Longboard
21	22 RANDALL! check your weekly email	23 Family Night! 5-9pm	24 CRAB!! Trivia ALL locations:8p double!	25	26 C + W: Trivia 9p S Trivia 10p	27 7-9p Lindemans Pêche
28	29 RANDALL! check your weekly email	30 Family Night! 5-9pm	July 1 CRAB!! PBR Trivia ALL locations:8p double!	2	3 C + W: Trivia 9p S Trivia 10p	4 7-9p Bud. Amer. Ale