

At the Summit

the e-zine of Summits Wayside Tavern



July 28, 2009

Pint Nights

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

- 07/31 Terrapin
- 08/01 Jever Pilsner
- 08/08 Abita Purple Haze
- 08/13 La Chouffe
- 08/15 Rogue Ales

BIRTHDAY!!!

You will no longer see those little postcards in your mailbox! Instead, you'll receive an e-card that will help you print your own coupon!

The program works the same way - your email will arrive a week before your birthday and the coupon will not expire until a 10 days after your birthday, so, you'll have plenty of time to plan your celebration dinner at the Summits of your choice!

It's even more important to keep us informed of changes to your email address. We'll make the change for you or, as always, you can go directly to our website and update your personal information.

Don't forget your kids! Children under 12 will receive a coupon for a free dessert for their birthday! Make sure to add a parent's email address so kids aren't left out!

Pass the word to all of your friends, family and neighbors! This program is available to everyone..... and happy birthday from Summits!

What's New At Summits!

Summits in August!

Randall Mondays

All three Summits now have a Randall! Woodstock welcomed its Randall last week and had great success! Every Monday we hook "Randall" up to a different beer line and filter it through fresh, whole leaf hops to provide a truly one of a kind beer experience! If you've never been "Randallized" we'll see you Monday!

Team Trivia

Play alone or with a team... no matter how you play there are house cash prizes for the winners!

Cumming:	Wed. 8 pm	Fridays 9 pm
Snellville	Wed. 8 pm	Fridays 10 pm
Woodstock:	Wed. 8 pm	Fridays 9 pm

Tuesday: Family Night... Yep, Kids eat FREE!

Every Tuesday from 5 - 9 pm you will get a FREE kid's meal for each adult meal that is purchased. This is a dine-in only offer, please.



Wednesday: All You Can Eat Crab Legs:

Our long running crab legs night continues to be great fun and food for all! Every Wednesday from 4 pm until 10pm get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, home made corn bread, french fries and our homemade shrimp-corn chowder for only \$19.99



While you enjoy the crab legs you can participate in our TEAM TRIVIA event and have the chance to win up to \$50.00 in house cash!

Taco & Tamale Thursdays!

All three Summits Tavern locations now feature authentic Mexican cuisine on Thursday nights. . . you will have your choice of Grouper tacos, fried chicken tacos, and a variation of specialty tacos that will

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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Find your Summits!

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August at the Summit!

rotate weekly - - like what you ask? Fried clam tacos, corned beef tacos, and more!

Saturday: ALL YOU CAN EAT SHRIMP:

Beginning Saturday, July 4th you can get All You Can Eat peel-n-eat shrimp including French fries, cole slaw, home made hushpuppies and shrimp for only \$19.99 per person! This is a delicious way to spend a Saturday night!

August Pint Nights:

Sat, August 1st

Sat, August 8th

Thurs, August 3th

Sat, August 15th

Thurs, August 20th

Sat, August 22nd

Sat, August 29th

Jever Pilsner

Abita Purple Haze

La Chouffe

Rogue Ales

Southampton

Yuengling

Estrella

Summits University: August

Monday, August 10th

Tuesday, August 11th

Thursday, August 13th

Cumming

Snellville

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 in advance, \$15.99 night of event.

August 15th Celebration: In honor of Mike "Tiny" McClanahan

Saturday, August 15th we will tap a keg of La Trappe Isadora at all three stores... but the Snellville store will raise its glasses that night in honor of Mike who has successfully logged over 1,000 different beers on his passport!



Cooking With Beer!

Braised Beef With Tomatoes And Ripe Olives

This hearty entree is easy to make and satisfying. As far as the beer to use in cooking, English ales work well if they are not too bitter. Don't use an India Pale Ale. Brown ales will work well.

Ingredients:

- 2-1/2 lbs chuck steak
- 3 tablespoons oil
- 2 large onions, sliced
- 1 green pepper, cut into strips
- 1 cup ripe olives, pitted
- 3 tomatoes, peeled, seeded and quartered
- 1 tsp tomato paste
- 1 tablespoon flour
- 1-1/2 cups ale
- salt and pepper to taste

Directions

Preheat oven to 350 degrees. Cut beef into cubes. Trim well. Sauté in a skillet in hot oil, adding a few pieces at a time. Transfer as it browns into a casserole. Sauté onion and pepper in the oil until softened. Add olives, tomatoes, and tomato paste and cook for 1 minute. Stir in flour and add ale slowly. Season with salt and pepper and add to the beef in the casserole. Cook for 2-1/2 hours until tender. Serves 4-6.



Beer Geek

American Brown Ale

American Brown Ales look like their English counterparts but have an evident hop aroma and increased bitterness. They have medium body, and estery and fruity characters should be subdued. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Belgian Flanders/Oud Bruin Ale/Flemish Brown

This term describes a style found in East Flanders around Qudenaarde. Flemish Brown Ales exhibit complex malt character, a suggestion of caramelization, water high in sodium bicarbonate, multi-strain yeasts and blending of old and new batches to add to the complexity of tastes and textures. The finished product exhibits a sour/sweet character. A light- to medium-bodied deep copper to brown ale is characterized by a slight vinegar or lactic sourness and spiciness. A fruity estery character is apparent with no hop flavor or aroma. Flanders Brown Ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. They are both refreshing and appetite-arousing.

Beer Spotlight

Erdinger Weissbier

Erding, Germany

The ultimate premium Weissbier

Erdinger Weissbier is not only the undisputed classic in the Erdinger product range, it is also quite simply the wheat beer par excellence.

It is brewed using fine yeast according to a traditional recipe and, of course, in strict accordance with the Bavarian Purity Law. Even today, the beer is still bottle-fermented in the traditional way; it takes three to four weeks for Erdinger Weissbier 'with fine yeast' to mature.

Only the finest ingredients are used in its production. Years of experience and constant quality checks guarantee the beer's unmistakable flavor.

A wheat beer for those who love outstanding and unforgettable wheat beer flavor.

Great option for lunch under \$10!

Hollywood \$ 7.99

A grilled marinated breast of chicken topped with sautéed mushrooms & vidalia onions, Applewood smoked bacon, imported swiss cheese & honey mustard. Served on a fresh baked egg roll & seasoned with our Summit blend.



Did You Know?

During World War II a cat called Oscar served on the German battleship Bismarck. When the Bismarck was torpedoed



Oscar was rescued by a British sailor on board HMS Cossack. Five months later HMS Cossack was sunk but Oscar was rescued by HMS Ark Royal. Only 3 weeks later a German U-boat destroyed Ark Royal and Oscar was rescued again. The naval authorities then decided that Oscar had had enough and posted him on land. According to British naval records, Oscar died peacefully in 1955.

Quote of the Week

"They who drink beer will think beer."

-Washington Irving

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27 RANDALL! check your weekly email	28 Family Night! 5-9pm	29 CRAB!! Trivia ALL locations:8p double!	30	31 Terrapin C + W: Trivia 9p S Trivia 10p	7-9p August 1 Jever Pilsner
2	3 RANDALL! check your weekly email	4 Family Night! 5-9pm	5 CRAB!! Trivia ALL locations:8p double!	6	7 C + W: Trivia 9p S Trivia 10p	7-9p Abita Purple Haze
9	10 Summits Univ. Cumming RANDALL! check your weekly email	11 Summits Univ. Snellville Family Night! 5-9pm	12 CRAB!! Trivia ALL locations:8p double!	13 La Chouffe Glass Summits Univ. Woodstock	14 C + W: Trivia 9p S Trivia 10p	7-9p Rogue Ales
16	17 RANDALL! check your weekly email	18 Family Night! 5-9pm	19 CRAB!! Trivia ALL locations:8p double!	20 Southampton Pint	21 C + W: Trivia 9p S Trivia 10p	7-9p Yuengling Dog Days