

At the Summit

the e-zine of Summits Wayside Tavern



July 1, 2008

Pint Nights

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

- 07/04 Sam Adams
- 07/05 PBR
- 07/12 Widmer Hefe
- 7/19 Highland Brewing

See online calendar for details!



What's Up At the Summit?

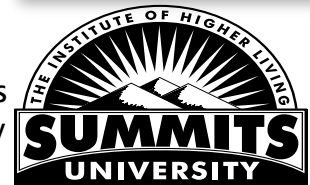
4th of July Celebration at Summits!

Join us at Summits this Friday for a 4th of July Hot Dog Dinner for only \$2.08! that's right... **for only \$2.08** you can get 2 hotdogs and potato chips! This is a dine in only special, please. We'll see you on the 4th of July! We wish everyone a safe and happy holiday weekend!



Summits University

Enroll in the Summits University for a fantastic beer tasting experience! Your seat reservation includes dinner and samples of the featured beers of the month. We provide tasting notes and Andy is your beer guide. Ask your server for details on how to sign up! \$11.99 per person. Please reserve your place in advance! See you there!



July Summits University Dates

Monday, July 14th	Cumming	7:00 pm
Tuesday, July 15th	Snellville	7:00 pm
Thursday, July 17th	Woodstock	7:00 pm

August Summits University Dates

Monday, August 11th	Cumming	7:00 pm
Tuesday, August 12th	Snellville	7:00 pm
Thursday, August 14th	Woodstock	7:00 pm

Rogue 15th

It's happening again! Don't miss out on another year of Rogue Beers! We will tap a limited edition keg of Rogue each month! This beer will only be served on the 15th of each month. And, every month is a different Rogue delight!

Join us every Saturday for Summits Pint Night!

Fri, July 4th	Samuel Adams
Sat, July 5th	Pabst Blue Ribbon
Sat, July 12th	Widmer Hefeweizen
Sat, July 19th	Highland Brewing Co.
Sat, July 26th	Rogue Ales

Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



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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This Month at Summits!

Every Saturday is a different beer and a different glass!

Monday: Randall Mondays!

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

"Randall"? A "Randall" is a filtering device that allows beer poured fresh from the tap to filter and steep through fresh whole leaf hops. The result is a super hop charged brew! The process is called "dry hopping" and you'll have the chance to experience a different dry-hopped beer every Monday.

(Randalls will begin at Woodstock in a few weeks... We're anxiously awaiting our new Randall!)

- Mon, 7/7 Cluster Sierra Nev. Harvest
- Mon, 7/14 Anthanum Czechvar
- Mon, 7/21 Mt Hood Lagunitas lucky 13
- Mon, 7/28 Summit Brooklyn IPA
- Mon, 8/4 Sterling Sam Adams Lager
- Mon, 8/11 Simcoe Lagunitas Maximas

Team Trivia!

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

Cumming Wednesdays 8:00 pm
Fridays 9:00 pm

Snellville Wednesdays 8:00 pm
Fridays 10:00 pm

Woodstock Wednesdays 8:00 pm
Fridays 9:00 pm

Rack of Ribs Saturday Night Special - Woodstock location

Every Saturday night beginning July 7th try a full rack of ribs served with fries and jalapeno cole slaw for only \$14.99! This will be a Saturday night only special...

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 8pm!

Thurs. & Fri.: Beef on Weck!

Try Summits' version of this nor-thern favorite! This is a roast beef sandwich on a salty kummelweck roll. Kummelweck is simply shortened to "weck." Served with sinus-clearing horseradish, kosher dill pickle slices and extra beef juice for dipping. Where else can you get this for \$10.99?

Sat.: New York Strip Dinner

Every Saturday indulge in a great steak dinner at Summits! This is a New York Strip cooked as you like it and served with a loaded baked potato. This is a fantastic deal and has been a great success! Come try one for yourself! Only \$9.99 - can you beat that?



Beer Recipe

Steak n Ale Pie

Kevin Miller

"As a goalkeeper for a top UK soccer team, I revel in my nickname as the 'pie man'. This is my favorite post match pie. Enjoy it with a pint of hard cider."

INGREDIENTS

- 1/2 (17.5 ounce) package frozen puff pastry, thawed
- 1 tablespoon lard
- 1/2 pound cubed beef
- 1/4 pound carrots, diced
- 1/4 pound turnips, diced
- 1/2 pound peeled and cubed potatoes
- 1/4 pound onions, diced
- 1 cup water
- 1 cup bitter ale
- 1 tablespoon cornstarch
- 1/4 cup cold water
- salt and pepper to taste



DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C).
2. Heat a large skillet over high heat. Add lard, then meat. Toss to coat meat, and saute just long enough to brown meat on all sides. Remove from heat. Place meat in a 1 quart baking dish. Add carrots, turnip, potatoes, and onion. Mix well.
3. Place 1 cup water and ale in a small saucepan. Bring to a simmer. Mix cornstarch with 1/4 cup cold water until smooth. Slowly pour cornstarch mixture into simmering ale mixture, whisking constantly. Continue to simmer until mixture has thickened. Add salt and pepper to taste. Pour mixture over meat and vegetables. Trim puff pastry to fit over top of filling.
4. Bake in preheated oven for 45 to 50 minutes, until pastry is deep golden brown.

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.

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 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.

Spotlight on Beer

Famosa

(Guatemala)

If you have ever scuba-dived in Belize, you likely cracked open a Famosa over dinner (known as Gallo in Guatemala).

The original formula of Rooster, the most famous beer of Guatemala, changing solely of name for its commercialization abroad. In France the label includes in its design the Quetzal, our bird symbol of Guatemala.

Famosa is a lager beer of golden hue with a delicate

aroma characterized by its good body, and hops. Famosa's complete and balanced flavor has become the favourite high quality beer in Central America. Famosa is honoured to have been awarded over seven international medals for its quality. The most recent honour was received in November of 1998 in Budapest, Hungary.



Food Spotlight

Georgia's Best Reuben

A traditional Reuben sandwich made with State National corned beef brisket that we make in house- the very same corned beef used in the famous New York delis! This one uses almost 3/4 pound of home-made corned beef that is shaved to order and is topped with melted imported Swiss cheese, sauerkraut and authentic Russian dressing on fresh rye bread. Served with french fries and a pickle. A must try!



Look at our menu: www.summits-online.com and let your food adventure begin.

Did You Know?

The term "the whole 9 yards" came from WWII fighter pilots in the South Pacific. When arming their airplanes on the ground, the .50 caliber machine gun ammo belts measured exactly 27 feet, before being loaded into the fuselage. If the pilots fired all their ammo at a target, it got "the whole 9 yards."

<http://www.kellys.com/know.html>



Quote of the Week

"My mother was a good recreational cook, but what she basically believed about cooking was that if you worked hard and prospered, someone else would do it for you." --- Nora Ephron

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30 RANDALL! Terrapin Imperial Pilsner w/ Nugget	July 1 Family Night! 5-9pm	2 CRAB!! Trivia ALL locations:8p double!	3	4 SAM ADAMS! C + W: Trivia 9p S Trivia 10p	5 7-9p PBR
6	7 RANDALL! Cluster w/Sierra Nevada Harvest	8 Family Night! 5-9pm	9 CRAB!! Trivia ALL locations:8p double!	10	11 C + W: Trivia 9p S Trivia 10p	12 7-9p Widmer Hefe
13	14 Summits Univ. Cumming RANDALL! Anthanum w/Czechvar	15 ROGUE Summits Univ. Snellville Family Night! 5-9pm	16 CRAB!! Trivia ALL locations:8p double!	17 Summits Univ. Woodstock	18 C + W: Trivia 9p S Trivia 10p	19 7-9p Highland Brewing
20	21 RANDALL! Mt Hood w/Lagunitas Lucky 13	22 Family Night! 5-9pm	23 CRAB!! Trivia ALL locations:8p double!	24	25 C + W: Trivia 9p S Trivia 10p	26 7-9p Rogue Ales