

At the Summit

the e-zine of Summits Wayside Tavern



August 12 2008

Pint Nights

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

08/16 Redhook Late Harvest
08/22 Harpoon
08/23 Ayinger Brau Weiss

See online calendar for details!

New Drink Features!

Summits is pleased to pour the following fun cocktails featuring the Patron family of Tequilas! Try one soon.....

Patron Perfect Margarita: Patron Reposado, Patron Citronge, sour mix and a splash of orange juice

Pyrat Tropical Cocktail: Pyrat XO, Patron Citronge, and a splash of pineapple

Buttery Twist Martini: Patron XO café, Baileys Irish Cream and butterscotch schnapps

Mexican Tea: Patron Anejo, sour mix and coke

Funky Blue Margarita: Patron Reposado, Patron Citronge, blue curacao and sour

Black Raspberry: Patron reposado, Patron Citronge, black raspberry liqueur, and sour

Bee Sting: Patron Silver and Patron Citronge chilled to perfection!

Patron XO Café: Patron tequila and coffee



What's Up At the Summit?

Make Your Reservations Today for Beer Dinner!

Summits Wayside Tavern Beer Dinner – featuring Sam Calagione of Dogfish Head Brewery!



Sam Calagione is the founder and President of Dogfish Head. Sam got the brewing bug while working at a bar in NYC that featured microbrewed beer. After a number of homebrew batches, Sam put his English degree to the test while writing the brewpub business plan. Sam is the brainchild behind all the wacky things that happen at Dogfish Head. He's often on the road promoting Dogfish Head through song, dance and words!

Sam will be the guest of honor at our Beer Dinner on Wed, September 10, 2008 at our new Woodstock location. Sam is well known throughout the beer world and we are thrilled to have him as a guest in our store! He recently appeared on the **Today Show** talking about one of his books that discusses pairing wine with food.

Dogfish Head Beer Dinner!

Wednesday, September 10, 2008 One Night Only!

Woodstock location 7:00pm \$99.99 per person

Around the World with Sam Calagione of Dogfish Head Brewing

We'll have some favorites as well as some treats from the archives. The meal will be prepared by Greg Sears, Executive Chef from the Buckhead Life Restaurant Group. The dinner will be multi-course and in addition to what you see below there will be a few surprises! You will also receive a copy of Sam's first book with your ticket!

The Menu...

SHRIMP & SCALLOP CEVICHE WITH CILANTRO, LIME AND PLANTAIN CHIP

Dogfish Head 60 Minute IPA

GRILLED OCTOPUS, PICKLED RED ONION & RAINBOW MICRO GREENS

Dogfish Head 90 Minute IPA

SHANGHAI QUAIL QUESADILLA WITH GOAT CHEESE, HOISIN & SWEET SOY DIPPING

Dogfish Head Chateau Jiahu

FOREST MUSHROOM & STILTON CHEESE RISOTTO

Dogfish Head Palo Santo

SMOKED DUCK BREAST, BABY ARUGULA AND BALSAMIC

Dogfish Head Indian Brown

DIJON ROASTED PORK TENDERLOIN, COLLARD GREENS AND NATURAL JUS

Dogfish Head Burton Baton

DUO OF ESPRESSO CRÈME BRULEE & GREEN TEA CRÈME BRULEE

Dogfish Head Pangaea

Seats must be reserved in advance. Please see your server for details!

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

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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 Summits Family In Action!

Andy and one of our littlest patrons Avery Fackenthall were spotted shopping at a local drug store..... rumor has it that they were seen racing up and down the aisles in the shopping cart... both laughing with delight!



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 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:

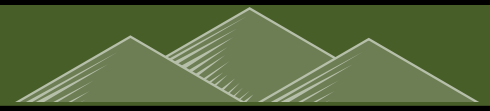
1. Tell your server you'd like to join!

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. Pay the \$2 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.

Happy Travelling!



Cooking with Beer Tips and Hints

Beer and Alcohol Burn-Off

The premise that all the alcohol cooks out of the dish during the cooking process is not necessarily a true one.

Alcohol is indeed sensitive to heat, and the longer the dish cooks and the higher the cooking temperature, the less alcohol in the finished product. For example, take a look at this chart compiled by the U.S. Department of Agriculture using wine as an example. Keep in mind that wine has a higher alcohol content than beer, and the chart shows percentages of percentages.

So, although some alcohol may remain in the finished dish, the amount is most likely not worth worrying about to the general consumer. However, the considerate host should advise guests when cooking with beer since even a minute amount of alcohol could prove to be a problem for recovering alcoholics.

Standard commercial beers contain about 3% alcohol. <http://homecooking.about.com/od/food-healthinformation/a/beerhealth.htm>



Beer Spotlight

North Coast Merle Saison

Ft Bragg, California

Le Merle is a rustic farmhouse ale, pale in color, inspired by the rich brewing traditions of the Flanders region. Abundant hops and a Belgian yeast strain contribute exotic aromas of tropical fruit. ABV: 7.9% Bitterness: 26 IBU's



Beer Geek

To keep your beer glass or mug from sticking to your bar napkin, sprinkle a little salt on the napkin before you set your glass down.

The oldest known written recipe is for beer.

The Pilgrims landed at Plymouth Rock because of beer. They had planned to sail further south to a warm climate, but had run out of beer on the journey.

<http://www.professorhouse.com/food-beverage/wine-and-spirits/beer-facts-trivia.aspx>



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 8 pm!

Sat.: Rack of Ribs Plate

Don't miss Summits' newest dinner - the Rack of Ribs Plate! This fabulous dinner includes French fries and homemade jalapeno cole slaw and a great rack!

Available Saturday nights only from 5:00 - 10:00 pm.

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.

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



Did You Know?

Q: How many Americans have never flossed their teeth: (a) 20%; (b) 30%; or (c) 40%?

A: 20% (Self magazine).

Q: According to First for Women magazine, eating what kind of candy could help relieve stress: (a) fudge; (b) licorice; or (c) peppermint?

A: Peppermint.

Q: When the power goes off, will food in your refrigerator stay cold enough to be eaten safely for: (a) 4 to 6 hours; (b) 6 to 8 hours; or (c) 8 to 10 hours?

A: Four to six hours, if you don't open the door. Items in a half-full freezer are probably safe for 12 hours; a full freezer for two days (Prevention magazine).

Quote of the Week

"All great deeds and all great thoughts have a ridiculous beginning. Great works are often born on a street corner or in a restaurant's revolving door." -- Albert Camus

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
10	Summits Univ. 11 Cumming RANDALL! Vanguard / Terrapin Rye Pale Ale	Summits Univ. 12 Snellville Family Night! 5-9pm	CRAB!! 13 Trivia ALL locations:8p double!	Summits Univ. 14 Woodstock	15 ROGUE C + W: Trivia 9p S Trivia 10p	7-9p 16 Redhook Late Harv.
17	18 RANDALL! Simcoe / Kona Fire Rock Pale Ale	19 Family Night! 5-9pm	CRAB!! 20 Trivia ALL locations:8p double!	21	22 Harpoon C + W: Trivia 9p S Trivia 10p	7-9p 23 Ayinger Brau Weiss
24	25 RANDALL! Summitt / Sierra Nevada Double Bock	26 Family Night! 5-9pm	CRAB!! 27 Trivia ALL locations:8p double!	28	29 Paulaner Hefe C + W: Trivia 9p S Trivia 10p	7-9p 30 Allagash
31	Sept. 1 RANDALL! Liberty / Brooklyn IPA	2 Family Night! 5-9pm	CRAB!! 3 Trivia ALL locations:8p double!	4	5 C + W: Trivia 9p S Trivia 10p	7-9p 6 Budweiser