

At the Summit

the e-zine of Summits Wayside Tavern



March 10, 2009

Pint Nights

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

- 03/14 Bareknuckle Stout
- 03/17 Guinness Stout
- 03/19 Miller Lite
- 03/21 Widmer Hefe

See online calendar for details!



Rogue Casks...



Location!	Fri. 3/27
Snellville	DeadGuy
Cumming	Mogul
Woodstock	Mogul

Come and Get Your Caricature!

Mario will be in the stores drawing caricatures next week as follows:

- Fri, 3/13 Cumming 6:00 pm
- Sat, 3/14 Woodstock 6:00 pm

Mario Luque is a local Atlanta cartoonist and caricaturist and can be contacted via his web site at:

www.caricatures2go.com

What's New at the Summit?

Tuesday, March 17th ...While supplies last....

Summits will prepare an authentic Irish Meal of Corned

Beef, cabbage and potatoes for **only \$2.09**

While supplies last! Dine in only, please!

Celebrate with us and get your fill of real Irish food with real Irish beer!



THE CRAWFISH BOIL IS ON!!!

Woohoo! We found some Crawfish!!

\$24.99 All You Can Eat

Includes all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, and corn bread.

JOIN US FROM 3:00 pm UNTIL 9:00 pm



Woodstock & Cumming Boil Dates

Sat, March 14th

Sat, March 21st

Sat, March 28th

Snellville Boil

Sat, March 28th

March Madness Comes But Once A Year...

Be a part of it at Summits!

Basketball fans wait every year for the tradition - the excitement - and the upsets that make up the NCAA Men's Basketball tournament.

Here are the important dates for the 2009 tournament:

- Selection Sunday: March 15, 2009
- Opening Round Game: March 17, 2009
- First Round: March 19-20, 2009
- Second Round: March 21-22, 2009
- Third Round: March 26-27, 2009
- Fourth Round: March 28-29, 2009
- Final Four: April 4 & 6, 2009 at Ford Field in Detroit, Michigan.

Visit us on the web at www.summits-online.com

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"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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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



Community Boards!

Got some news that you want to share with everyone?

Don't be shy, brag on your children and bring us pictures of your pets too! Let all of us know what is going on in your life through our community boards! Each Summits location has a "brag" board. You can use it to sell your '68 Mustang, or rent your house. Even better is to share the birth of your grandchild and your son being accepted to UGA! Leave



Action Shots!

Send us your pictures!

Summits is looking for our customers in action. If you have pictures of yourselves having fun at our stores or having fun someplace else wearing Summits gear please send them to us at summitstavern2@bellsouth.net. We are interested in using them in our ezine and on our website so please express your permission to use the pictures!



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.

While supplies last

Cooking With Beer!

Crab Boil Spice Mix Recipe

From Baltimore International Culinary College, for About.com

Easy crab boil spice mix may be used for shrimp, crawfish, lobster or crab.

Ingredients:

- 1/4 cup pickling spices
- 1/4 cup sea salt
- 2 Tablespoons mustard seeds
- 2 Tablespoons whole black peppercorns
- 2 Tablespoons hot red pepper flakes
- 1 Tablespoon celery seeds
- 1 Tablespoon minced dried chives
- 2 teaspoons ground ginger
- 2 teaspoons dried oregano
- 5 bay leaves

Directions

Add pickling spices, sea salt, mustard seeds, pep-

percorns, pepper flakes, celery seeds, chives, ginger, oregano, and bay leaves to the bowl of a food processor fitted with the metal blade. Pulsing, process until the mixture forms a coarse powder.

For cooking shrimp, add 1/4 cup of the spices, along with 2 teaspoons salt, to a large saucepan of boiling water or half water and half beer.

For lobster or crab, use 1 part distilled white wine vinegar to 3 parts water. Add the seafood and cook for 2 minutes, or until just cooked through. Remove

the seafood and serve or chill.

Yield: about 1 cup

Recipe Source: Baltimore International Culinary College



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 Spotlight

Bare Knuckle Stout

(St Louis, Missouri)

This is a classic Irish-style dry creamy head and exceptional notes of coffee and chocolate balanced with robust hoppin satisfying stout.



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.

