

# At the Summit

the e-zine of Summits Wayside Tavern



March 24, 2009

## Pint Nights

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

- 03/28 Victory Donnybrook
- 04/03 Woodchuck Pear
- 04/04 Shock Top
- 04/11 Yuengling
- 04/17 Bridgeport
- 04/18 Budweiser

See online calendar for details!

## What's New at the Summit?

### Crawfish Boil & Firkin Tapping This Weekend — At ALL Summits!

Saturday, March 28th ALL Summits locations will host a crawfish boil.

To make this special event even more special we will tap a firkin of Rogue Mogul, as well!

The firkins will be tapped at 3:00 pm when the boil begins.....



## CRAWFISH BOIL! SATURDAY, MARCH 28th

3:00 pm - 9:00 pm

\$24.99 all you can eat!

**Authentic crawfish boil includes all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, cajun slaw and bread!**

## March Madness Comes But Once A Year...

### Be a part of it at Summits!

Have you heard??? Summits has ALL the games - yeah - we subscribed so you can watch your favorites! 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:

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](http://www.summits-online.com)

## Gluten?

For people suffering from Celiac Disease gluts are poison. There are limited dietary choices for people with gluten sensitivity and beer is off limits!



Woodchuck Draft Cider is not a malt based beverage and there are no additional gluts added into the formula. This means that Woodchuck Draft Cider is gluten free! Woodchuck is the perfect alternative to beer for people with gluten sensitivity!

Anheuser Busch has also recently begun to promote a gluten free beer made from Sorghum called Redbridge. It's available at Summits in the bottle and is a great tasting brew.

# At the Summit

the e-zine of Summits Wayside Tavern



"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](http://summits-online.com/maillist.html)

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

[summits-online.com/maillist.html](http://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/](http://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/](http://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/](http://summits-online.com/04_woodstock/)

## 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](mailto:snellville@summitsonline.com)



### 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

## 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"!

## Cooking With Beer!

### Danish Fondue Recipe

By Peggy Trowbridge Filippone, *About.com*  
Delicious and satisfying fondue is made with bacon, Havarti and Gouda cheeses, and beer. Turkey bacon may be substituted for traditional pork bacon, if you wish.

#### Ingredients:

- 1 Tablespoon butter
- 4 strips extra-lean bacon, finely chopped
- 1 small sweet onion, finely chopped
- 1 Tablespoon all-purpose flour
- 1 cup lager beer
- 1 cup grated Havarti cheese
- 1 cup grated Gouda cheese
- Sweet and sour gherkin pickles, rye bread cubes, and pretzels for dippers

#### Directions

Melt butter in a medium-sized heavy saucepan. Saute bacon and onion together until bacon is crisp and onion is golden. Add flour and cook for 2 minutes, stirring



often. While continuing to stir, slowly add the beer and cook until sauce is smooth and thickened.

Add Havarti and Gouda cheeses to the sauce, stirring until melted. Transfer Danish fondue to a fondue pot

## Beer Geek

### Dusseldorf-style Alt Bier/German-style Brown

Ale Alt Beer is Germany's equivalent to the ales of England. Although one will mostly encounter lager style beers in Germany, Germany originally produced ales as did everywhere else. This style is a hold out against lagers from the old days. These are very balanced beers with the fruitiness restrained against the bitterness. Cold maturation produces a relatively smooth palate. Alt Beer is typically found around Düsseldorf in Germany. Alt Bier is served in short stubby glasses. As one is finished the waiters of this area will automatically replace it. The only way to stop is to place a coaster over the empty beer glass! Brown in color, this German ale may be highly hopped (though the 25 - 35 IBU range is more normal for the majority of Altbiers from Dusseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be evident in the flavor. The overall impression is clean, crisp and flavorful. Fruity esters should be low. No diacetyl or chill haze should be perceived.

## Beer Spotlight

### Victory Donnybrook Stout

(Downington, PA)

The most refreshing dark beer you could ever imagine this side of Dublin! Low alcohol and roasted barley keep it clean and flavorful. The subtle earthiness of European hops harmonize with the roasted barley to offer a whiff of peat. Served with the classic nitrogen pour, Donnybrook delivers an impressive head and silken body of a classic stout.



#### COMPOSITION

- Hops: European whole flower
- Malts: imported German 2 row malts and roasted barley
- ABV: 3.7%



## Food Spotlight

### Ahi Tuna Salad

Pepper encrusted  
Sashimi grade Ahi tuna  
served on a bed of field  
greens with a citrus  
salad and mandarin  
sesame dressing.

\* all tuna is cooked at  
least rare

See our menu: [www.summits-online.com](http://www.summits-online.com)



## Did You Know?

Chocolate is the number one foodstuff flavour in the world, beating vanilla and banana by 3-to-1. Milk chocolate was invented by Daniel Peter, who sold the concept to his neighbour Henri Nestlé. An ounce of chocolate contains about 20 mg of caffeine.



## Quote of the Week

“The problem with the world is that everyone is a few drinks behind.”

-Humphrey Bogart

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
22	23	24	CRAB!! 25	26	27	7-9p 28
	RANDALL! amarillo / Sierra Nevada Harvest	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Victory Donnybrook <b>CASKS!!!</b>
29	30	31	CRAB!! Apr. 1	2	3	7-9p 4
	RANDALL! williamette / Duck Rabbit Wee Heavy	Family Night! 5-9pm	Trivia ALL locations:8p double!		Woodchuck Pear C + W: Trivia 9p S Trivia 10p	Widmer Amber
5	6	7	CRAB!! 8	9	10	7-9p 11
	RANDALL! ahtanum / JR Rockers Bell Ringer barley wine	Family Night! 5-9pm	Trivia ALL locations:8p double!		Shiner Anniv. Tshirt C + W: Trivia 9p S Trivia 10p	Yuengling
12	13	14	CRAB!! 15	16	17	7-9p 18
	Summits Univ. Cumming RANDALL! sterling / Duck Rabbit Porter	Summits Univ. Snellville Family Night! 5-9pm	ROGUE Trivia ALL locations:8p double!	Summits Univ. Woodstock	Bridgeport C + W: Trivia 9p S Trivia 10p	Bud