

At the Summit

the e-zine of Summits Wayside Tavern



March 31, 2009

Pint Nights

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

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

See online calendar for details!



March Madness

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.



What's New at the Summit?

April is Garlic Month at Summits!

Prime your taste buds and don't leave home without your breath mints! All month long Summits will feature special menu items that are all prepared with fresh garlic and the freshest ingredients! We have a few new items this year to keep you interested!



Summits Wayside Tavern Garlic Month



Appetizers

Roasted Garlic Spread \$ 5.99

Roasted wild garlic spread served with fresh corn chips.

Bleu Fries \$ 7.99

A generous portion of garlic coated french fries smothered with our homemade bleu cheese dressing, topped with bleu cheese crumbles, parsley, roasted red peppers & Summits Seasoning.

Gilroy Potato Egg Rolls \$ 7.99

Homemade, flaky, oversized egg rolls filled with homemade garlic mashed potatoes and served with a side of spicy wasabi dipping sauce.

Garlic Buffalo Duck Wings \$ 10.99

A new take on wings! Fresh duck wings fried to perfection and tossed in a spicy garlic Buffalo sauce. Served with homemade bleu cheese and celery.

Garlic Potato Skins \$ 7.99

A generous portion of fresh potato skins topped with bacon, shredded sharp cheddar cheese, and garlic paté. Served with sour cream.

Entrees

Garlic Shrimp Scampi \$ 12.99

A traditional Scampi with a super garlic twist! Fresh linguini noodles tossed with fresh herbs, tomatoes, garlic, butter, Parmesan and freshly grilled shrimp.

Grilled Garlic Teriyaki Salmon \$ 10.99

Fresh salmon glazed with a garlic teriyaki sauce and served on a bed of saffron jasmine rice and sesame broccoli.

Sandwiches

Spicy Garlic Weisswurst Sandwich \$8.99

Homemade garlic Weisswurst sausage topped with onions and green peppers sautéed in garlic and served on a freshly baked hoagie roll with a side of garlic fries and a pickle. add cheese to fries \$.99

Bison Garlic Chile Burger \$9.99

A half pound 100% ground sirloin patty served with sautéed jalapenos and green chiles and topped with melted Cheddar cheese and our homemade garlic spread. Served with garlic fries and a pickle. add cheese to fries \$.99 substitute Kobe \$3.99

Garlic Buffalo Burger \$8.99

A half pound 100% ground sirloin patty tossed in our own garlic Buffalo sauce and served with melted Provolone, lettuce, vine ripened tomato, and our homemade garlic spread. Served with garlic fries and a pickle. add cheese to fries \$.99 substitute Bison \$.99 substitute Kobe \$3.99

Kobe Garlic Burger \$ 13.99

100% American Kobe beef burger topped with sautéed mushrooms and onions, Applewood bacon and our homemade garlic spread. Served with garlic fries and a pickle. add cheese to fries \$.99

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

At the Summit

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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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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



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.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

Passport Club



Cooking With Beer!

Here are basic rules-of-thumb when first cooking with beer:

- Beer is by nature bitter. It comes from the hops. Malt adds a sweet flavor that counteracts and harmonizes with the bitterness. Likewise, sweet foods profit from the marriage with the hops' bitter taste. Use sugary vegetables like onions, carrots, corn, etc., and even add some honey, molasses or sugar itself. Caramelized onions are a classic example of a sweet vegetable ideal with beer.
- The bitter hop flavor also helps counteract the richness of creamy, oil-based or cheese dishes, but flavor-wise, use it as sparingly as you would a squeeze of lime or touch of vinegar.
- Acidic foods like tomatoes, citrus fruits, vinegar and mustard can compliment the sweet flavors, adding balance and depth to the dish.



Beer Spotlight

Woodchuck Pear Cider

(Vermont)

To understand what Woodchuck Pear tastes like take a deep breath, close your eyes and imagine yourself floating down a cool, crisp mountain stream in the middle of July. Ok, got it? Now put an entire pear in your mouth!



Woodchuck ciders are gluten free! Abv 4.0%
Widmer Drop Top Amber (Portland, OR)
A rich, flavorful Amber that's smooth and easy to drink. Drop Top is fermented by an American Ale yeast to produce beer with a clean flavor and fruity aroma. The velvet texture is from using Honey malt and a touch of milk sugar. The Alchemy bittering hops provide soft bitterness. Simcoe, a newly developed hop variety, adds unique hop flavor and aroma.

2004 GABF Gold Medal Award Winner
2008 GABF Gold Medal Award Winner

Availability: year-round

Bitterness: 20 IBU

Alcohol by volume: 5.0%

Original gravity: 12.25° PLATO

Malts: Pale, Caramel 10l, Extra Special, Honey Malt
Hops: Alchemy, Simcoe

Goes well with: richer foods such as bbq meats, pizza & burgers

Beer Geek

Berliner-style Weisse

The Berliner wheat beers are the most refreshing of all wheats. They have modest alcohol content, light body and an acidic-clean character. It is often described as champagne like. Berliner Weisse is matured for 2 months to 5 years which develops its delicate fruity complexity. It is made with relatively low wheat content and no perceptible hop bitterness. Special lactic cultures are added with the top fermenting yeast. This technique softens the acidic tones. These beers are often served with syrups such as raspberry or woodruff. These syrups are deemed necessary to moderate the intense acidity. These are the lightest of all German-style wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated and very light bodied. The carbonation of a Berliner Weisse is high, and hop rates are very low. Fruity esters will be evident. No diacetyl should be perceived.

Food Spotlight

Chicken Tenderloins

A generous portion of hand breaded chicken tenderloins fried to perfection. Served with french fries, jalapeno cole slaw & honey mustard.



See our menu: www.summits-online.com

Did You Know?

The names of all the continents end with the letter they start with. On every continent there is a city called Rome. The oldest inhabited city is Damascus, Syria. The first city in the world to have a population of more than one million was London. The most populated city in the world - when major urban areas are included - is Tokyo, with 30 million residents.



Quote of the Week

"The sum of the matter is, the people drink because they wish to drink."

-Rudolph Brand

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	CRAB!! Apr. 1	2	3	7-9p 4
	RANDALL! willamette / Duck Rabbit Wee Heavy	Family Night! 5-9pm	Trivia ALL locations:8p double!		Woodchuck Pear C + W: Trivia 9p S Trivia 10p	Shocktop
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
19	20	21	CRAB!! 22	23	24	7-9p 25
	RANDALL! cluster / Bridgeport IPA Family Night! 5-9pm		Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Kona Firerock