

At the Summit

the e-zine of Summits Wayside Tavern



May 19, 2009

Pint Nights

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

- 05/21 Brooklyn Lager
- 05/23 Spaten Franziskaner
- 05/30 Sam Adams Summer
- 06/05 Carlsberg
- 06/06 Magic Hat

Woodstock TAG Sale!

WOODSTOCK LOCATION ONLY!!

Saturday, May 23rd

10:00 a.m. -

Time to Spring Clean !

Grab a marker and stick a price tag on your stuff and bring it to Woodstock Summits patio on May 23rd....

We'll host our 1st annual Tag Sale! Invite your friends and neighbors to come shop ----

Rain or shine, we'll see you on the patio! All unsold items are your responsibility to take with you at the end of the sale!



What's New At Summits!

Bell's Brewery, Inc. Makers Of Beer, Ale, Porter And Stout!

Available SOON! at Summits!

Bell's Brewery, Inc. formerly Kalamazoo Brewing Company, founded by Larry Bell as a home-brewing supply shop in 1983, sold its first beer in 1985. Originally brewing in a 15-gallon soup kettle, the company has grown remarkably from its production of 135 barrels in 1986 to over 90,000 barrels in 2007. Bell's Brewery has grown from a tiny operation renting part of a former plumbing supply warehouse to a bustling, regional craft brewery. Over twenty years of brewing, Bell's Brewery has built a nationwide reputation as a creative and talented brewery, playing a significant role in changing the beer scape of the nation.

Their ongoing goal is to brew thoughtfully, creatively and artistically. They strive to bring an authentic and pleasant experience to all of their customers through their unique ales and beers. They look forward to sharing our beers with you.

The Eccentric Cafe:

On June 11, 1993, Bell's Brewery, Inc. became the first Michigan brewery to serve beer by the glass to the public. The Eccentric Cafe offers customers a chance to taste many of their well known beers, as well as small batch brews that are not distributed outside of the pub. Visitors enjoy its warm atmosphere and spacious beer garden. The Eccentric also features interesting food, an extensive collection of art and ephemera, and live music Thursday through Saturday. The Eccentric's entertainment schedule is on the web, www.bellsbeer.com, or call 269-382-2332.

Available this weekend! Bell's Amber

Their flagship beer, Bell's Amber is made from mostly pale malt with some Munich and caramel malts. This gives it a slightly sweet flavor that is balanced by a melange of American hops. The result is a deep copper color and rich flavor.

Alc. by Vol. 5.8%

Eccentric Café and General Store located at:

355 E. Kalamazoo Ave., Kalamazoo, MI

OPEN SEVEN DAYS A WEEK

Brewing Facility located at:

8389 Krum Ave., Galesburg, MI

SORRY NOT OPEN TO THE PUBLIC



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!

Locations

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Woodstock, GA 30189

Phone: 770-924-5315

Fax: 770-924-5072

summits-online.com/04_woodstock/

Woodstock Only!!!

Tacos & Tamales Thursdays!

Every Thursday, our Woodstock store will feature authentic tamales and specialty tacos!

Authentic Tamales

Two chicken tamales stuffed with freshly shredded spiced chicken, served with rice, sour cream and a side of tomatillo sauce. \$ 8.99

Fried Grouper Taco Plate:

Three flour tortillas filled with fresh fried Grouper. Topped with Chipotle mayo, lettuce and tomato. Served with a side of spicy black beans and jasmine rice. \$10.99

Specialty Tacos

Each week we will rotate between the following specialty tacos! We may even decide to add something new! The possibilities are endless! \$2.99 each!

Brisket:

A fresh flour tortilla stuffed with shredded beef Brisket and topped with pico de gallo.

Fried Chicken:

A fresh flour filled with strips of fried chicken breast with wasabi mayo, lettuce and tomato

Carnita:

A fresh flour tortilla served with twice cooked pork tenderloin with chipotle mayo and onion

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



summits-online.com

Beer Geek

Malt Extract

Malt extract is made from malted barley or malted wheat. It is used as the basis for most homebrews, providing the sugars that yeast consume to produce alcohol and carbon dioxide. Malt extract comes in a variety of forms. You can purchase malt extract as a hopped kit in a can, plain liquid, or in dried powdered form. Malt extract also comes in a variety of colors for making different styles of beer, including extra light, light, amber, and dark.



Beer Spotlight

Spaten Franziskaner Hefeweizen
(Munich, Germany)

Spaten Franziskaner Hefeweizen (Munich, Germany)

This beer is known for its agreeable level of carbonation and natural cloudiness. It is brewed from wheat malt, barley malt, hops and top fermenting yeast and water according to German tradition! 5.0% abv



Cooking With Beer!

Pan-Seared Steak with Bock Beer Mushroom Sauce

<http://www.globalgourmet.com/food/egg/egg0397/pansear.html>

The marinade for this simple steak recipe calls for roasted garlic, which tastes caramelized and sweeter than raw cloves and thus mellows the bitterness of the beer. The quickest way to roast a handful of garlic cloves is to rub unpeeled cloves with a bit of oil and bake at 300°F in a toaster oven for 10-15 minutes, stirring once or twice to prevent scorching on one side. Or, roast several whole heads of garlic at once, then separate the roasted cloves and double-wrap them in plastic wrap and foil. They will keep in the freezer for several weeks.



Ingredients:

- 1/4 cup bock beer (for marinade)
- 1/3 cup olive oil
- 5 cloves roasted garlic
- 3 pounds flank steak
- 1/4 pound oyster mushrooms
- 1/4 pound portabello mushrooms
- 1/4 pound shiitake mushrooms
- 1 tablespoon olive oil (for sauté)

- 2 tablespoons finely minced onion
- Salt to taste
- 6 ounces bock beer
- 1 teaspoon dried thyme
- Dash hot pepper sauce

Directions

Blend the 1/4 cup beer, the 1/3 cup olive oil, and the roasted garlic in a blender. Place in a gallon-sized zip-seal bag with the flank steak, and refrigerate to marinate.

Wash and slice the mushrooms very thin (this can be done in a few seconds, using the 2 mm. slicing blade of a food processor and the wide feed tube).

Rub a heavy, nonstick 10-inch saucepan with the 1 tablespoon of olive oil. Place over very low heat and gently sauté the mushrooms, sprinkling with onion and a bit of salt. Stir constantly to prevent sticking, and sauté until the mushrooms are almost dehydrated and crisp.

Stir in the 6 ounces of bock and the thyme and let simmer; the mushrooms will absorb the beer and return to tenderness.

While the sauce simmers, pan-sear the marinated steak in a heavy skillet set over high heat; a rare steak requires 8-10 minutes per side, while a well-done steak requires 15 minutes per side. Let the steak rest before carving; slice thin, across the grain.

Season the mushroom sauce to taste with salt and pepper sauce and serve a spoonful over each thinly sliced portion of steak.

Yield: 6 servings

Pairing: Maibock or Well-Hopped Bock

Food Spotlight

My Cousin Vinny Pastrami Sandwich

A New York deli style sandwich made using State National Hungarian pastrami. We use almost 3/4 lb of the same shaved- to-order pastrami used in the famous New York delis. It is topped with our spicy cole slaw and remoulade sauce. Served on a hoagie roll.



See our menu:
www.summits-online.com

Did You Know?

In 1973, Swedish confectionery salesman Roland Ohisson was buried in a coffin made entirely of chocolate.

English soldiers were called Tommies because the example name on the soldier forms was Thomas Atkins. (The example name on US forms is John Smith.)



Quote of the Week

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

-Abraham Lincoln

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
17	18 RANDALL! check your weekly email	19 Family Night! 5-9pm	20 CRAB!! Trivia ALL locations:8p double!	21 Brooklyn Lager	22 C + W: Trivia 9p S Trivia 10p	23 7-9p Spaten Franziskaner
24	25 RANDALL! check your weekly email	26 Family Night! 5-9pm	27 CRAB!! Trivia ALL locations:8p double!	28	29 C + W: Trivia 9p S Trivia 10p	30 7-9p Sam Adams Summer
31	June 1 RANDALL! check your weekly email	2 Family Night! 5-9pm	3 CRAB!! Trivia ALL locations:8p double!	4	5 C + W: Trivia 9p S Trivia 10p	6 7-9p Magic Hat Wacko
7	8 Summits Univ. Cumming RANDALL! check your weekly email	9 Summits Univ. Snellville Family Night! 5-9pm	10 CRAB!! Trivia ALL locations:8p double!	11 Summits Univ. Woodstock Rare Vos Glass Night	12 Harp C + W: Trivia 9p S Trivia 10p	13 7-9p Sierra So. Hemi.