

At the Summit

the e-zine of Summits Wayside Tavern



June 2, 2009

Pint Nights

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

- 06/05 Carlsberg
- 06/06 Magic Hat
- 06/11 Rare Vos Pint Night
- 06/12 Harp Lager
- 06/13 Sierra Nevada So. Hemi
- 06/19 Shiner Black
- 06/20 Kona Longboard

See online calendar for details!



Woodstock MUSIC!!!!

Live Music at Woodstock!

Beginning on Sunday, June 7th Summits Woodstock will feature Brian Wiltsey for live music on the patio every Sunday

Sundays 4:00 pm – 7:00 pm

This is the perfect time of year to enjoy good music, good drinks, and a good meal on the patio!

We'll see you there!

www.myspace.com/brianwiltsey



What's New At Summits!

June at the Summit!

Randall Mondays

All three Summits now have a Randall! Woodstock welcomed its Randall last week and had great success!

Every Monday we hook "Randall" up to a different beer line and filter it through fresh, whole leaf hops to provide a truly one of a kind beer experience! If you've never been "Randallized" we'll see you Monday!



Tuesday: Family Night... Yep, Kids eat FREE!

Every Tuesday from 5:00 pm - 9:00 pm you will get a FREE kid's meal for each adult meal that is purchased. This is a dine-in only offer, please. So, after soccer practice and swimming lessons stop by Summits for a family meal!

Wednesday: All You Can Eat Crab Legs:

Our long running crab legs night continues to be great fun and food for all! Every Wednesday from 4:00 pm until 10:00 pm get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, home made corn bread, french fries and our homemade shrimp-corn chowder for only \$19.99

While you enjoy the crab legs you can participate in our TEAM TRIVIA event and have the chance to win up to \$50.00 in house cash!



Team Trivia

Play alone or with a team... no matter how you play there are house cash prizes for the winners!

Cumming:	Wednesdays	8:00 pm	Fridays	9:00 pm
Snellville:	Wednesdays	8:00 pm	Fridays	10:00 pm
Woodstock:	Wednesdays	8:00 pm	Fridays	9:00 pm

Taco & Tamale Thursdays!

Beginning Thursday, June 18th all three Summits Tavern locations will feature authentic Mexican cuisine on Thursday nights. . . you will have your choice of Grouper tacos, fried chicken

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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!

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summits-online.com/04_woodstock/

What's New At Summits! (continued...)

tacos, and a variation of specialty tacos that will rotate weekly - - like what you ask? Fried clam tacos, corned beef tacos, barbecue pork tacos... and more!

June Pint Nights:

Friday,	June 5th	Carlsberg
Saturday,	June 6th	Magic Hat "Wacko"
Thursday,	June 11th	Ommegang Rare Vos
Friday,	June 12th	Harp Lager
Saturday,	June 13th	Sierra Nevada Southern Hemisphere
Friday,	June 19th	Shiner Black
Saturday,	June 20th	Kona Longboard Lager
Saturday,	June 27th	Lindeman's Peche Lambic

Summits University: June

Monday, June 8th	Cumming
Tuesday, June 9th	Snellville
Thursday, June 11th	Woodstock

* The beer tastings begin at 7:00 pm and include dinner, samples of the featured beers and accompanying tasting notes! Sign up today \$12.99 per person

Woodstock Only!!!

Tacos & Tamales Thursdays! May 28!!!

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: *best seller!

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

Specialty Tacos: \$2.99 each

"Georgia's Best" Reuben taco:

You read that correctly! A taco made from homemade corned beef, Swiss cheese, Russian dressing and topped with sauerkraut rolled into a fresh flour tortilla! A must try!

Fried Chicken:

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

Chicken Parmesan:

A fresh flour tortilla served with breaded chicken breast topped with marinara sauce and freshly grated Parmesan cheese.

Cooking With Beer!

Beer-Battered Shrimp With Orange Marmalade Sauce

Ingredients:

- 1 C flour
- 1-1/2 tsp paprika
- salt and pepper to taste
- 1 C beer
- 1 pound jumbo shrimp (16-20 per pound)
- flour for dredging shrimp
- enough vegetable to deep-fry the shrimp
- 1 tsp fresh lemon juice
- Orange Marmalade Sauce - see recipe at bottom of page
- Orange slices and fresh parsley for garnish

Directions

Sift the flour and combine it with the other dry ingredients. Slowly add the beer, stirring with a wire whisk. The consistency of the batter should be similar to thin pancake batter. Chill for 5-10 minutes.

Shell and devein the shrimp. With a sharp knife, cut the back nearly in half to form into a fantail shape. Sprinkle with fresh lemon juice and a little salt. Holding the shrimp by their tails, dip them into the flour first and then into the beer batter. Deep-fry in vegetable oil at 350 degrees. Be careful to place the shrimp one at a time into the oil so that they do not stick together. Fry until crisp and golden brown. Serve with Orange Marmalade Sauce. Garnish the platter with orange slices and fresh parsley. Serves 2-4. This batter is great with mussels and oysters as well.



Orange Marmalade Sauce

- 1 C orange marmalade
- juice of 1 large sweet orange
- pinch of ground ginger
- 1 tsp prepared horseradish

Put the above ingredients in the container of a food processor or blender and blend well for about 10 seconds.

Beer Geek

English Pale Ale

This style was originated by producers in Burton in the 1800's. High levels of calcium found in Burton's water complement this style well by enabling a more efficient extraction of bitter resins from the hops. Non-Burton producers add "Burton salts" to their water to replicate this desirable trait. Burton yeasts are unusually fine, remaining in suspension for a thorough fermentation. Taste and aroma are very similar to the bottled equivalent of an English Bitter. Hoppiness is not generally as pronounced as with Bitters. The term 'pale' was originally intended to distinguish beers of this type from the black London Porter. Classic English Pale Ales are not pale but rather are golden to copper colored and display English variety hop character. High hop bitterness, flavor and aroma should be evident. They are well attenuated. Dry hopping is common. This medium bodied pale ale has low to medium maltiness. Low caramel is allowable. Fruity ester flavors and aromas are moderate to strong. Chill haze is allowable at cold temperatures. Diacetyl (butterscotch character) should be at low levels or not perceived.



Beer Spotlight

Carlsberg Lager

(Copenhagen, Denmark)

Denmark's first lager beer brewery went into operation on 10th of November 1847. It was founded by J.C. Jacobsen, who had just established Carlsberg Brewery in Valby outside the ramparts of Copenhagen.

It was named after his son, Carl and the hill in Valby. Brewer J.C. Jacobsen was an outstanding personality, gifted and farsighted. He strove constantly to improve beer production and quality, and his excellent lager beer became highly popular.



Great option for lunch under \$10!

Manhattan Salad \$ 7.99

A bed of iceberg, romaine & spinach. Topped with smoked turkey, ham, vidalia onions, vine ripened tomatoes, mushrooms, roasted



red peppers, bell peppers, cucumbers, imported swiss & cheddar cheese. Served with balsamic vinaigrette. Add Applewood bacon \$0.99

See our menu: www.summits-online.com

Did You Know?

Farfetched it may seem, but when Benoit Lecomte swam across the Atlantic in 1998, he introduced a new global sport challenge: the first to **swim around the world**.



In 1924, four Douglas World Cruisers and eight American crewmen set out from Seattle to attempt the **first around-the-world flight**. 175 days later three of the aircraft completed the flight. Nine years later, another American did it in only 7 days!

Quote of the Week

"A bar is better than a newspaper for public discussion."
-Jim Parker, on the importance of a healthy pub culture

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	June 1 RANDALL! check your weekly email	2 Family Night! 5-9pm	CRAB!! 3 Trivia ALL locations:8p double!	4	5 Carlsberg C + W: Trivia 9p S Trivia 10p	7-9p 6 Magic Hat Wacko
7	8 Summits Univ. Cumming RANDALL! check your weekly email	9 Summits Univ. Snellville Family Night! 5-9pm	CRAB!! 10 Trivia ALL locations:8p double!	11 Summits Univ. Woodstock Rare Vos Glass Night	12 Harp C + W: Trivia 9p S Trivia 10p	7-9p 13 Sierra So. Hemi.
14	15 Bell's Special Double Cream Stout RANDALL! check your weekly email	16 Family Night! 5-9pm	CRAB!! 17 Trivia ALL locations:8p double!	18	19 Shiner Black C + W: Trivia 9p S Trivia 10p	7-9p 20 Kona Longboard
21	22 RANDALL! check your weekly email	23 Family Night! 5-9pm	CRAB!! 24 Trivia ALL locations:8p double!	25	26 C + W: Trivia 9p S Trivia 10p	7-9p 27 Lindemans Pêche