

At the Summit

the e-zine of Summits Wayside Tavern



June 16, 2009

Pint Nights

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

06/19 Shiner Black
06/20 Kona Longboard
06/27 Lindemans Peche

See online calendar for details!



Woodstock MUSIC!!!!

Live Music at Woodstock!

Summits Woodstock is featuring Brian Wiltsey for live music on the patio every Sunday 5 – 8 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!

July is Sausage and Terrapin month at Summits!

Those of you who have been with us a while will recall (fondly, we hope) Sausage month! What is sausage month you ask? It is the month of July when



TERRAPIN
BEER CO. ATHENS, GA

we feature 12 special menu items that are all lovingly prepared with homemade sausages..... Italian, Chinese, Mexican, Polish, German, French, and even one infused with one of our own local brewery's beers. BEER? Yep, beer. Atlanta Sausage and Terrapin are teaming up to prepare a sausage especially for Summits! It will be a spicy Andouille sausage prepared using Terrapin Imperial Gaelic Ale.

There is more to this special partnership..... you may find yourself working at the Terrapin Brewery for a day! On your Terrapin 'work' day you will be driven to the Terrapin (...continued on page 2)

Taco/Tamale Thursdays all stores June 18th!!!

Tacos & Tamales Thursdays!

Every Thursday, we will feature authentic tamales and specialty tacos at all locations!

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.

Fried Shrimp Taco

Fried shrimp topped with lettuce, tomato and tartar sauce

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.

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

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

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/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374

Fax: 770-886-4376

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/

What's New At Summits!

Brewery in Athens, Ga and see where and how the magic happens! You'll spend the day over-seeing the inner sanctum of the brewery - - - a place few are lucky enough to see.

Each time you purchase a Terrapin beer or one of our featured sausage entrees during the month of July your name will be entered into the drawing. We will choose ONE winner from each of our three stores at midnight on Fri, July 31st.

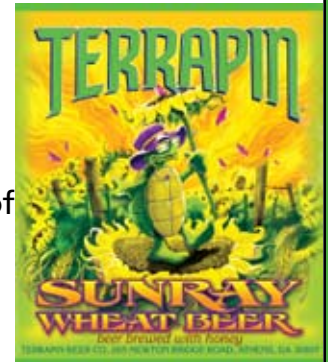
Terrapin will also feature three beers (we're excited to see what they'll bring) at the **July Summits University beer tasting!** The dates for the July tasting are

Monday, July 13th **Cumming**

Tuesday, July 14th **Snellville**

Thursday, July 16th **Woodstock**

So you have ample opportunity and a couple of different ways to enter your name in this exciting promotion - - - - See you in July for Sausage Month



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"!

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 business cards too!



Beer Spotlight

Kona Longboard Lager

(Hawaii)

Extremely smooth! Longboard Island Lager is a smooth refreshing lager fermented and aged for five weeks at cold temperatures to yield its exceptionally smooth flavor. A delicate, slightly spicy hop aroma complements the malty body of this beer.



Beer Geek

Belgian Pale Ale/ Belgian Ale

Belgian Ales are similar to British Pale Ales but are more spicy and aromatic both in malt and yeast character. They are often labeled as *spéciales belges* as ale is not a term commonly employed in Belgium. Belgian-style Pales Ales are characterized by low, but noticeable, hop bitterness, flavor and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. Noble hop types are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low caramel or toasted malt flavor is acceptable.

BREWERY
OMMEGANG
BELGIAN STYLE ALES • COOPERSTOWN, NY

Cooking With Beer!

Crab Stuffed Jalapeno Poppers

Ingredients:

- 12 large Jalapenos Peppers
- 4 oz. crabmeat, well drained
- 1/3 cup minced red onion
- 1/4 cup minced green bell pepper
- 1/4 cup cream cheese
- 1/2 cup all purpose flour
- 3/4 cup Corona beer
- Oil for frying
- All purpose flour
- For Garnish
- 1/2 avocado, peeled and diced
- 1/2 cup salsa
- 1 tablespoon mayonnaise

Directions

Starting just below stem, cut Jalapenos lengthwise in half, leaving stems attached. Remove the seeds. Place Jalapenos in medium saucepan. Cover with cold water and bring to simmer. Drain. Repeat process. Dry the Jalapenos.



Combine crab, onion, bell pepper and cream cheese in small bowl. Season with salt and pepper. Fill Jalapeno cavities with crab mixture. Press the pepper halves together to compress filling. (Can be prepared ahead. Cover and chill.)

Place 1/2 cup flour in bowl. Gradually whisk in beer. Let stand 30 minutes.

Heat oil in heavy deep pot to 375°F. Whisk batter until smooth. Dredge Jalapenos in flour, then dip into batter to coat completely and deep-fry until golden brown. Remove peppers from oil and allow to drain. Combine avocado, salsa and mayonnaise in small bowl, and use this to garnish the peppers.



Great option for lunch under \$10!

Vera Cruz Salad \$7.99

Hand breaded fried chicken tenderloins served on a bed of greens. Topped with cheddar cheese, vine ripened tomato, vidalia onion, cucumber, Applewood smoked bacon & our own honey mustard dressing.



See our menu:
www.summits-online.com

Did You Know?

Dave Kunst was the first man to walk around the world. Starting in Waseca, Minnesota on 20 June 1970, he completed the journey in 4 years, 3 months and 16 days. He wore out 21 pairs of shoes in more than 20 million steps to cover 23,250 km (14,450 miles). He is known as the **Earthwalker**



No less remarkable was an earlier walking journey by P.L. Wingo: in April 1931 Wingo left California to arrive in Istanbul 19 months later - he walked all the way backwards!

Quote of the Week

"Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer."

-Dave Barry

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
14	Bell's Special Double Cream Stout 15	16	CRAB!! 17	18	19	7-9p 20
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		Shiner Black C + W: Trivia 9p S Trivia 10p	Kona Longboard
21	22	23	CRAB!! 24	25	26	7-9p 27
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Lindemans Pêche
28	29	30	CRAB!! July 1	2	3	7-9p 4
	RANDALL! check your weekly email	Family Night! 5-9pm	PBR Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Bud. Amer. Ale
5	6	7	CRAB!! 8	9	10	7-9p 11
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!	Steinlager	C + W: Trivia 9p S Trivia 10p	Sweetwater Blue