

At the Summit

the e-zine of Summits Wayside Tavern



June 23, 2009

Pint Nights

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

- 06/27 Lindemans Peche
- 07/01 PBR
- 07/04 Bud. American Ale
- 07/09 Steinlager

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!

Sweetwater has a new "Dank Tank" release....

"Que? ¿Dank Tank?"

The 'dank tank' releases are a series of rarely released randomness from the hombres of headiness!

The occasional treats from the dark side of our soul emerge from Sweetwater's experimental one-hitter . . . The Dank Tank. Brewed only when the itch gets so bad we just have to scratch it!

DP Barleywine! The biggest farm animal to come out of the Sweetwater barn! We bucked up and threw everything, including the kitchen sink, into this concoction. This donkey will take you for a ride at 10.2% abv and hee haws over 142.0 IBUs! Pucker up!

Sweetwater DP Barleywine will be available later this week! It will be available on draft at Summits and in 22-oz bottles at your favorite package store!



Sweetwater Brewing Company

195 Ottley Drive, NE

Atlanta, Ga 30324

404-691-ALES

www.sweetwaterbrew.com

"Don't float the mainstream"

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/

The St. Germain Cocktail...

IN THE foothills of the Alps, for but a few fleeting spring days, this man will gather wild blossoms for your cocktail.

The blossoms in question are elderflowers, the man un bohemian, and the cocktail a stylishly simple creation made with St-Germain, the first liqueur in the world created in the artisanal French manner from freshly hand-picked elderflower blossoms.

AFTER gently ushering the wild blossoms into sacks and descending the hillside, the man who gathers blossoms for your cocktail will then mount a bicycle and carefully ride the umbels of starry white flowers to market. *Vraiment!*

There are no more than 40 or 50 men such as he, and in a matter of days they will have gathered and bicycled to us the entirety of what will become St-Germain for that year. You could not write a better story if you were François Truffaut.

AND WHAT OF THE TASTE of St-Germain?

It has been said that Paris is a *mélange curieux*, a curious mixture of flavors,

styles and influences.

So it is with St-Germain.

Neither peach nor pear, lychee nor citrus, the sublime taste of St-Germain hints at each of these and yet none of them exactly. It is a flavor as subtle and delicate as it is captivating. A little like asking a hummingbird to describe the flavor of its favorite nectar. *Très curieux* indeed, *n'est-ce pas?*

The St. Germain Cocktail...

2 Shots Champagne* or Dry White Wine

1 ½ Shots St-Germain

2 Shots Sparkling Water or Club Soda

Method: Stir ingredients in a tall ice-filled Collins glass, mixing completely. Think of Paris circa 1947. Garnish with a lemon twist.

Variation: Think of Sartre circa 1947. Be the lemon twist.



Taco/Tamale Thursdays

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: *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!

Stout Stuffed Tomatoes

Ingredients:

- 12 medium-size fresh, ripe tomatoes
- salt and pepper
- 12 oz. whole corn, drained
- 1 small chopped onion
- 8 ounces grated sharp cheddar cheese
- 3 cups soft bread crumbs
- 2 cups Stout

Directions

Cut the tops off the tomatoes and scoop out the pulp. Sprinkle inside with salt and pepper. Chop up the pulp and drain. Add corn, onion, cheese and bread crumbs to the pulp and mix well. Spoon mixture into tomato shells. Place tomatoes in a greased shallow baking pan. Spoon stout over the tops of the tomatoes. Bake at 350 degrees for 20 to 25 minutes or until tops are lightly browned .



www.beer100.com

Beer Geek

Golden \ Canadian Style Ale

An Ale-hybrid that developed during the lager take over of the early 1900's. Examples found these days are usually a faint interpretation of the original style. Golden Ales and Canadian-style Ales are a straw to golden blonde variation of the classic American-style Pale Ale. However, Golden Ale more closely approximates a lager in its crisp, dry palate, low (but noticeable) hop floral aroma and light body. A slightly creamy character would not be out of place, nor are light spiciness and graininess. Perceived bitterness is low to medium and may exhibit some complexity. Fruity esters may be perceived due to the top fermenting yeast, but do not predominate. Chill haze should be absent.



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@summits-online.com

Beer Spotlight

Shiner Black

(Shiner, Texas)

Bohemian Black Lager, crafted according to exacting old-world standards with imported Czech Saaz, Styrians Hops and selected roasted malts, is the darkest beer we brew. Initially added to the Shiner family as our 97 Anniversary Brew, the unique and complex flavor of this rare brew found such a following among our customers that we brought it back for good!



Great option for lunch under \$10!

Monterrey Chicken \$ 7.99

Grilled marinated chicken breast served on a bed of greens, vine ripened tomato, cucumber & vidalia onions. Topped with cheese & Applewood smoked bacon. Served with our own honey mustard dressing.

See our menu:
www.summits-online.com



Did You Know?

The first known commercial around-the-world passenger may be Giovanni Francesco Gemelli Carreri. Between 1693-98 the Italian sailed to Mexico, crossed by land to the Pacific, then returned to Italy on other ships via Asia



Quote of the Week

"He was a wise man who invented beer."

-Plato

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
21	22	23	24	25	26	27
	RANDALL! check your weekly email	Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	7-9p Lindemans Pêche
28	29	30	July 1	2	3	4
	RANDALL! check your weekly email	Family Night! 5-9pm	CRAB!! PBR Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	7-9p Bud. Amer Ale
5	6	7	8	9	10	11
	RANDALL! check your weekly email	Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	Steinlager	C + W: Trivia 9p S Trivia 10p	7-9p Sweetwater Blue
12	13	14	15	16	17	18
	Summits Univ. Cumming RANDALL! check your weekly email	Summits Univ. Snellville Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	Ommegange Witte Summits Univ. Woodstock	Holy Mackerel C + W: Trivia 9p S Trivia 10p	7-9p Sam Adams Summer