

At the Summit

the e-zine of Summits Wayside Tavern



September 15, 2009

Pint Nights

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

09/17 Ommegang Choc. Indulg.

09/18 Shiner

09/19 Fat Tire

See online calendar for details!



Passport Brunch!

Appreciation Brunch!

Last Brunch at Woodstock this weekend!

We will also offer our Gift Certificates at a 20% discounted rate during the brunch only! This is a great way to get ahead on your holiday shopping or keep them to use yourself!

Woodstock

Sat., 09/19 9 am – 12 noon

Passport Member with Yearly

Discount Summits U. **FREE**

Tier 3 Stein holders **\$0.99**

Tier 2 Goblet holders **\$3.99**

Tier 1 Mug holders **\$7.99**

Passport Members (working towards mug) **\$10.99**

If you are not a Passport Club Member then now is a great time to become one!

What's New At Summits!

Bell's Cherry Stout Keg Tapping this week!

Tuesday, September 15th all three Summits will begin pouring Bell's Cherry Stout.

Come in on Tuesday to be one of the first to try this amazing and unique brew.

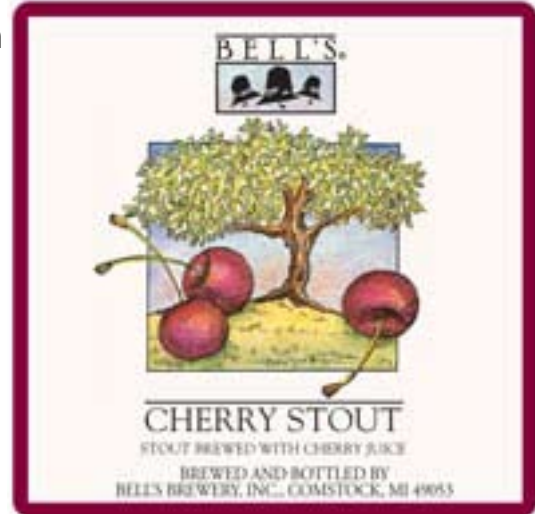
Bell's Cherry Stout is one of the most famous and rare brews from award winning master brewer John Mallett. It is a dark brown stout with some red tones. The taste is that of

a rich, malty stout with the slightest hints of sour cherries and cocoa. This is a mouth-watering example of a well balanced, flavored stout.

This will transition you right from Summer into Autumn with one sip.

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 (1 bbl = 31 gal.) 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 beerscape of the nation.

www.bellsbeer.com



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/

BURGER MONTH!!!!

The United Nations (K4)

This tower of power is the ultimate in burgers in both size and taste. It combines over 32 oz. of fresh ground American Kobe beef, fresh ground bison, and 100% ground sirloin into a quadruple decker mountain of burger. It is generously topped with applewood smoked bacon, Canadian bacon, swiss, cheddar and gouda cheese.

It is further garnished with sauteed mushrooms, sauteed onions, vine ripened tomato, lettuce, tomato, mayo, mustard, ketchup and seasoned with our own Summit blend and served on a freshly baked poppy seed bun with a side of fries and a pickle



Thai Burger

This specialty burger begins with an 8 oz. 100% ground sirloin beef patty poached in a soy ginger glaze and topped with sauteed red & green peppers, spicy Asian cole slaw, swiss cheese, wasabi mayo, Thai peanut dressing, sesame seeds and grilled shrimp. It is seasoned with our own Summit blend on a freshly baked poppy seed bun with a side of fries and a pickle.

...We'll always have Paris...

This elegant and sophisticated burger pays homage to the wine harvest currently taking place in Napa Valley. This fabulously rich tasting burger begins with an 8 oz. 100% ground sirloin patty that is topped with mushrooms sauteed in red wine truffle cream sauce, bleu cheese, and bleu cheese crumbles. This burger is garnished with vine ripened tomato, vidalia onion, lettuce and french wine mustard. It is seasoned with our own Summit blend and served on a freshly baked poppy seed bun with a side of fries and a pickle.

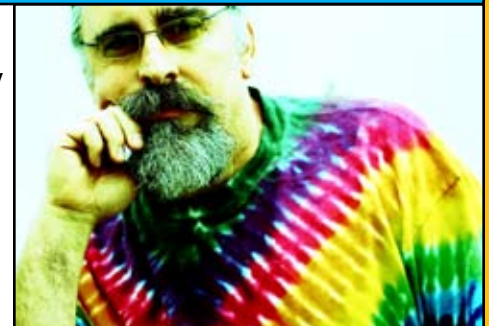
What's New At Summits!

Retro Mondays at Summits!

Beginning Monday, September 7th every Monday will be "Retro Monday" at Summits!

We'll take you back in time by offering retro beers at retro prices!

Old Milwaukee, Black Label and Colt 45 12-oz cans will be only \$1.99 each. Pair that with homemade Spaghetti and meatballs dinner for \$6.99 and you'll be having flashbacks! So, dig out your tie dye tees and join us on Mondays at Summits!



Beer Spotlight

Amstel Light

Amsterdam, Holland

As the first importer to light beer in 1980, Amstel Light led the American light beer revolution with delicious Amstel Light. At just 95 calories per bottle its unique mixture of barley and hops delivers a full – never diluted- flavor that's just as tasty as regular beer. 3.5% abv



Cooking With Beer!

Edmund Fitzgerald Scallion Marinade

<http://www.grillingwithbeer.com/gwbrecipes.htm>

"Though this recipe yields more than a quart of marinade, it also works well as a salad," says Great Lakes Brewing Co. Pub Chef Wilson. "It will last up to 8 days, covered in an airtight container in the fridge."

Ingredients:

- 6.5 oz. bottle dark sesame oil
- 2 cups vegetable oil (such as canola)
- 1 cup rice wine vinegar
- 12 oz. Edmund Fitzgerald Porter
- 1/3 cup soy sauce
- 4 oz. Chinese bead molasses or sugar to taste
- 6 cloves minced garlic
- 12 scallions, sliced thin (about 1 1/4 cups, minced)
- 1/4 teaspoon Tabasco or more to taste



Directions

Blend all ingredients, and let sit overnight, covered and chilled. Makes a terrific marinade for grilled zucchini, yellow squash, eggplant, onions and giant portabella mushroom caps.

BURGER MONTH!!!!

Vive Mexico!

An 8 oz 100% ground sirloin patty topped with fresh guacamole, sliced jalapenos, lettuce, vine ripened tomato, vidalia onion with our homemade chipotle mayo. Served on a freshly baked poppyseed bun with a side of fries and a pickle.



The Friendly Patty Melt

An 8 oz. 100% ground sirloin patty topped with grilled onions, swiss cheese and thousand island dressing and served on freshly baked rye bread with a side of fries and a pickle



The Bullfighter

An 8 oz 100% ground sirloin patty topped with melted Provolone cheese roasted red peppers, sauteed green peppers and sliced green olives. Served on a freshly baked poppyseed bun with a side of fries and a pickle.



See our menu:

www.summits-online.com

Beer Geek

- Many actors started out as bartenders: Sandra Bullock, Bruce Willis, Tom Arnold, Chevy Chase, Kris Kristofferson and Bill Cosby are a few of these.
- American beer is made mostly by rice, unlike the beers of other countries. This was invented to give American beer a lighter taste and tap into the market of women buyers.
- Michelob was invented during a brewer's strike in the 1930s from a recipe tossed together by the untrained workers left behind to run the brewery. It was so bad local taverns tossed their delivered barrels in the gutter until the streets ran with beer. When the strike was over, the brewery didn't want to lose all that beer, no matter how bad, so they repackaged it and sold it as Michelob.



This Week in History - 9/14

Sept 14, 1901 1901 U.S. President William McKinley dies after being shot by a deranged anarchist during the Pan-American Exposition in Buffalo, New York.

Sept 15 On this day in 1978, boxer Muhammad Ali defeats Leon Spinks at the Louisiana Superdome in New Orleans to win the world heavyweight boxing title for the third time in his career, the first fighter ever to do so.

Sept 16 On this day in 1932, in his cell at Yerovda Jail near Bombay, Mohandas Karamchand Gandhi begins a hunger strike in protest of the British government's decision to separate India's electoral system by caste.

Sept 17 Beginning early on the morning of this day in 1862, Confederate and Union troops in the Civil War clash near Maryland's Antietam Creek in the bloodiest one-day battle in American history.

The Battle of Antietam marked the culmination of Confederate General Robert E. Lee's first invasion of the Northern states.

Sept 18 On this day in 1793, George Washington lays the cornerstone to the United States Capitol building, the home of the legislative branch of American government. The building would take nearly a century to complete, as architects came and went, the British set fire to it and it was called into use during the Civil War.

Sept 19 On this day in 1957, the United States detonates a 1.7 kiloton nuclear weapon in an underground tunnel at the Nevada Test Site (NTS), a 1,375 square mile research center located 65 miles north of Las Vegas. The test, known as Rainier, was the first fully contained underground detonation and produced no radioactive fallout.

Sept 20 On this day in 1973, in a highly publicized "Battle of the Sexes" tennis match, top women's player Billie Jean King, 29, beats Bobby Riggs, 55, a former No. 1 ranked men's player. Riggs (1918-1995), a self-proclaimed male chauvinist, had boasted that women were inferior, that they couldn't handle the pressure of the game and that even at his age he could beat any female player.

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13	14 Summits Univ. Cumming RANDALL! check your weekly email	15 Summits Univ. Snellville Family Night! 5-9pm	16 CRAB!! Trivia ALL locations:8p double!	17 Summits Univ. Woodstock Ommegang Choc. Indulg.	18 Shiner Beers C + W: Trivia 9p S Trivia 10p	19 Fat Tire
20	21 RANDALL! check your weekly email	22 Family Night! 5-9pm	23 CRAB!! Trivia ALL locations:8p double!	24	25 Miller Lite C + W: Trivia 9p S Trivia 10p	26 R'dh'k Long Hammer
27	28 RANDALL! check your weekly email	29 Family Night! 5-9pm	30 CRAB!! Flying Dog. Oktober Trivia ALL locations:8p double!	Oct. 1 Redhook Late Harv.	2 Dominion Oktober C + W: Trivia 9p S Trivia 10p	3 Redhook ESB
4	5	6	7 CRAB!!	8	9	10
Maredsous	Warsteiner Oktober RANDALL! check your weekly email	Warsteiner Dunkel Family Night! 5-9pm	Sweetwater IPA Trivia ALL locations:8p double!	La Goudale/La Divinotor	Magic Hat Odd Not. C + W: Trivia 9p S Trivia 10p	Abita Andy Gator