



## May Newsletter Grill & Chill BBQs



This month we would like to highlight our upcoming BBQ events which emphasize another aspect of our hospitality passions – Beer & BBQ. Granted, our idea of BBQ is different than regular BBQ. We're talking about seasonal products – seafood, game, pork and beef – delectably paired with handcrafted, icy ales and lagers from around the world. And, not only at the BBQs, but all the time, we support locally raised and/or sustainable seasonal products. Our goal is to source the freshest ingredients possible and seek out items that are raised with care and concern for the land, the product and the farmer. We use those products in their entirety so that there is minimal waste in our kitchen.

To highlight our BBQ, Beer and local products passion, we hold 4 BBQs each year called "Grill & Chill's." These laid-back, casual events are on our patio and each offer something different for the connoisseurs of beer drinking and BBQ lovers. The BBQs are \$45 per person and are from 7 – 9 p.m. Check out the schedule – and read on to find out what's in store this summer and fall! We're excited to present these events, we hope you will come and enjoy something different at SideBern's.

### Cooper's Beer & Palmetto Creek Farms Pork

May 27, 2010

First up, on May 27, join us for some Down Under Beers paired with Chef Chad's out-of-this-world, Florida-raised pork BBQ! Our beer partner, Cooper's Brewery, from Australia, produce 100% natural beers and the brewery is the only Australian brewery that remains, since its beginning in 1862, family-owned and operated.

Founder, Thomas Cooper, started the fledgling brewery in South Australia because his ailing wife required a tonic. Thomas, following a family recipe, produced a restorative

brew. Soon these efforts were recognized by the local colonials and his Sparkling Ale and Best Extra Stout grew rapidly in popularity, leading to the development of a brewery in 1881.

After Thomas' death, the brewery was run by his four sons who embraced the family trade. A scientific approach to brewing was developed and the company's reputation grew. Through the Great Depression & both World Wars, the 2nd and 3rd generations of Coopers continued the tradition of fine ale and stout.

Cooper's mix of fine ales, stouts and lagers are served all over the world. For this BBQ, we will pair these phenomenal brews with pork BBQ from Palmetto Creek Farms, located in Avon Park, FL. Dig in to the highest quality, naturally and humanely raised pork ribs and shoulders.

### Bell's Brewery & Deep Creek Ranch Beef

July 15, 2010

At this BBQ, Chef Chad will highlight beef from Deep Creek Ranch. This Central Florida ranch is family-owned and operated and produces livestock (beef & lamb) that is grass fed without any growth stimulants or antibiotics. Chad's BBQ beef dishes and sides will be paired with beer from Bell's Brewery. This Michigan brewery was officially founded in 1985. It grew from the Kalamazoo Brewing Company, founded by Larry Bell as a home-brewing supply shop in 1983.

The brewery originally brewed its beers in a 15-gallon soup kettle, but the company quickly grew from its initial production of 135 barrels (1 barrel = 31 gallons) in 1996 to over 90,000 barrels in 2007. With over 20 years of brewing, Bell's Brewery has built a nationwide reputation as a creative and talented brewery, helping to change the beer-scape of the nation.

As demand for craft beer grew, Bell's soon was able to venture out of Michigan and spread its distribution to the Midwest garnering a reputation for its unique styles and flavors. Bell's philosophy and goal continues to be to brew thoughtfully, creatively and artistically.

### Florida Seafood & Sierra Nevada

September 2, 2010

At this BBQ enjoy sustainably caught

Florida seafood grilled to perfection. Shrimp, grilled fish, and ceviche – all balancing the tangy of the sea and smokiness of the grill is something that Chef Chad does extremely well.

Sierra Nevada's founder, Ken Grossman had one thing in mind in 1979 when he began building his small brewery and that was to brew exception ales and lagers. Today, Sierra Nevada is considered one of premier craft breweries in the United States.

Ken began as a home-brewer and after studying chemistry and physics at Cal State, Ken opened his own store. There he supplied home brewing materials and equipment but his dream of opening his own brewery soon became his passion. Two years later, he and a partner cobbled together a brewery consisting of dairy tanks, a soft drink bottler and equipment salvaged from other breweries.

Although their equipment was secondhand, they created a first rate microbrewery because the ingredients they used were premium; including copious quantities of hops that would eventually become the brewery's trademark. Ken named the company for his favorite hiking grounds, the Sierra Nevada Mountains.

Finally, in late 1980, the Sierra Nevada Brewing Co. brewed the first batch of what would soon become a landmark in American craft brewing with Sierra Nevada Pale Ale.

### Seasonal Game & Micro Man's Fall Ales & Lagers

October 7, 2010

Last year, this Oktoberfest of BBQs sold out immediately. When those fall months roll around your palate starts craving those heavier dishes, so at this BBQ Chef Chad will feature grilled seasonal game like quail, rabbit and elk. These flavorful proteins are at their peak this time of year and paired with Micro Man's portfolio of seasonal ales and lagers from a handful of small, craft brewers from around the country – it's a win-win for everyone. Don't miss it!

## CONTACT

We are open:

Monday- Saturday 6 - 11pm.

813.258.2233

please visit our website

[www.sideberns.com](http://www.sideberns.com)

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