

Home > Drink Drank Drunk > New Mixologist Combining Heirloom Vegetables & Craft Cocktails at THE RANCH

New Mixologist Combining Heirloom Vegetables & Craft Cocktails at THE RANCH Restaurant & Saloon

■ Drink Drank Drunk ■ Food + Drink ■ News ■ Sips by Food Enthusiast Magazine - Apr 14,

2015

178



Daniel Minjares, has recently assumed the role as mixologist for the THE RANCH Restaurant & Saloon. Minjares, a southern California native, and a 33 year restaurant veteran, he was the beverage manager at SkyCity Restaurant at the Space Needle in Seattle, Washington, prior to joining THE RANCH team three years ago. In his new role as mixologist for the restaurant, Minjares brings years of experience designing and developing cocktails for the restaurant. Currently, he is combining the unique offerings of the restaurant's heirloom vegetable farm in creating farm-to-glass cocktails, complimenting the restaurant's seasonally driven menu.

The Edwards Ranch Estates heirloom vegetable farm is located on Ranch Owner, Andrew Edwards's private property and is where a portion of the produce is grown that supplies the restaurant's menu. The farm supports Executive Chef, Michael Rossi's vision of a seasonally driven menu and provides Rossi the creative freedom and flexibility to design menus and dishes around the seasons. Initially intended for restaurant menu development, the farm will now support a seasonally driven beverage menu. Rossi and Minjares are currently working together on plans for the upcoming season. "Having the ability to blend the flavors from fruits, herbs, peppers and heirloom vegetables grown on our own farm, creating our own unique flavors for cocktails, it just doesn't get any better," said Minjares. Currently, Minjares is also barrel aging and crafting his own bitters and aromatics for the new spring cocktail menu.



This spring's menu is divided into three sections, leading with the Edwards Ranch Estates farm crafted cocktails featuring the LemonThyme Cocktail with home-made Meyer Limoncello, Nolet Gin, muddled Edwards Ranch Estates lemon thyme, simple syrup, fresh lemon and a splash of soda. The Stenson Salute is made with Edwards Ranch Estates home-made Valencia Orangello, Nolet Gin, Green Chartreuse and fresh lime juice. Listed next are the Signature cocktails and includes the Chipotle Margarita-Riviera Magazine's 2013 Cocktail Tour Winner and the Old Fashion Cowboy, along with the new beverages, the Jalisco Old Fashion, the Anjou Mule, the Orange County Mint Julep and the current hand-crafted barrel aged cocktail the Vieux Carre Cocktail, aged for a minimum of one month.

Signature Martinis & Manhattans complete the new menu and includes THE RANCH Cucumber Martini, The TwoStep and the California Manhattan. All beverages with ingredients from the farm are notated with an asterisk on the beverage menu.

For more information on THE RANCH, please visit theranch.com.