



Show 180, July 16, 2016: Dan Minjares, Restaurant Manager and Mixologist, The Ranch Restaurant

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The Ranch Restaurant in Anaheim has a tremendous commitment to using fresh fruit and vegetables in all their preparations. They incredibly have their own farm ("The Farm") in Orange on over two acres of land where they grow many of the fruits and vegetables used at the bar and on the dinner menu. Executive Chef Michael Rossi actually checks the farm daily to see what can be used fresh from the field on that day's menu.



Restaurant Manager & Mixologist Dan Minjares has recently introduced their new Summer Cocktails. Included is a selection of appealing "Farm Inspired Summer Cocktails" that use citrus, watermelon and strawberries from the farm.

Their Watermelon Mint Mule is watermelon infused Purity Vodka, fresh lime juice, mint leaves and Fever Tree Ginger Beer. It's served in a properly chilled copper mug.

Dan is with us to explain all the refreshing specifics. Cheers.