

THE TASTING PANEL

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The Mystique of Mongolia

Soyombo Vodka Emerges from the Legends of a Nomadic People



Batsaikhan Purev, Chairman of Mongolian company APU Joint Stock Company, producer of Soyombo Vodka.

PHOTO: DOUG YOUNG



Brad La Fleche is the Bar Manager at The Saloon, bringing country to Orange County. The dance hall sees 800 to 1,000 covers on weekends, with lines around the block starting at 10 p.m.

ANAHEIM: THE SALOON AT THE RANCH

Two-steppers and line dancers unite at The Saloon, sister venue to upscale dining destination The Ranch. The combined 20,000 square feet of food and music is divided by a soundproof wall. The Saloon is a drinking and dance hall, taking up half the space with a large dance floor looking up to a hanging Fender guitar glitter ball, a raised stage for live bands and two wall-to-wall bars.

Vancouver native Brad La Fleche is the Saloon Manager. A cross between Brad Pitt and George Clooney in looks, he was hired as a consultant when The Saloon opened and is now deputized to run the place.

His farm-to-table ingredients for the bar menu match the philosophy of The Ranch's seasonally driven cuisine.

GAME PLAN: Use Purity Vodka in the Bar Manager's favorite drink.

GOAL: Like it and rename it. Put some country in it . . .

RESULTS: The Purity Dirty is born!

LaFleche admits he's a perfectionist, especially when it comes to making drinks. And his go-to cocktail? A Dirty Martini. "Purity has a smooth texture, a clean entry and a vanilla-licorice on mid-palate. No harshness—none at all."

LaFleche whipped up a cocktail that was a dichotomy of Purity Vodka's honest clean profile and the brine of the olive juice: The Purity Dirty. A drink you can dance to. ■■

The Purity Dirty

- ▶ Swirl a splash of dry vermouth in a Martini glass and throw it out.
- ▶ Add 2 oz. of Purity Vodka and a splash of olive juice.
- ▶ Garnish with two Maytag cheese-stuffed olives.