



Stay Cool For The Summer: Lone Star Court Poptail Recipe

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Photo by Hayden Walker

When reminiscing on childhood summers, one memory that most people share is having an ice-cold popsicle after a long day in the hot sun. Summer is upon us once again, and now you can beat the heat with an adult version of that iconic childhood treat—a boozy poptail.

Austin's retro-ranch boutique hotel, Lone Star Court, shared its recipes for a new mix between a popsicle and cocktail, featuring fresh, bright flavors perfect for a hot summer day.



Poptail Recipes

Cherry Mint Freeze

Ingredients:

- 1.5 oz Vodka
- 0.25 oz Lime Juice
- 3 oz Sprite

- 0.25 oz Grenadine
- Mint
- Cherry Popsicle

Directions:

- Combine Vodka, lime juice, and Grenadine
- Shake ingredients and strain into glass
- Top with Sprite
- Add fresh mint and Cherry popsicle
- Serve

Lone Star Sunrise

Ingredients:

- 1.5 oz Tequila
- 3 oz Fresh Orange Juice
- 0.25 oz Grenadine
- Orange Popsicle

Directions:

- Combine the tequila and Orange Juice in a shaker
- Shake ingredients with ice and strain into glass
- Drop the Grenadine from the top
- Add orange popsicle
- Serve

If you want to see more of these summer poptails, Lone Star Court is serving them up all summer long at their luxury boutique hotel. Lone Star recommends enjoying these treats poolside, and you can do so in person at their unique resort—a modern-day take on the classic retro inspired court concept. With their Texas swimming hole inspired pool, live music, outdoor fire pits, and poptail stocked bar, this resort is one that is definitely worth paying a visit.