



New Summer Treat Trend: Poptails With Lone Star Court

Jun 20, 2019



The scorching Texas heat is already creeping up on us, and there's only one way to keep cool — with a refreshing frozen cocktail! Austin's retro-ranch boutique hotel, Lone Star Court, is offering three new boozy poptails, hybrids of a popsicle and a cocktail, and they're not to be missed!

Best enjoyed poolside, Lone Star Court's poptails — Lone Star Sunrise, Cherry Mint Freeze and Sour Grapes — are crafted with summer-themed ingredients that result in refreshing, bright flavors. Each recipe is fun and easy to make at home all summer long.

Cherry Mint Freeze Ingredients:

- 1.5 OZ Vodka
- .25 OZ Lime Juice
- .3 OZ Sprite

.25 OZ Grenadine
Fresh Mint
Cherry Popsicle

Cherry Mint Freeze Directions:

Combine vodka, lime juice, and grenadine. Shake all ingredients and strain into glass, top with sprite, garnish with mint and a cherry popsicle.

Sour Grapes Ingredients:

1 OZ Vodka
.5 OZ Midori
2 OZ Sour Mix
.25 OZ Raspberry Liqueur
Grape Popsicle

Sour Grape Directions:

Combine the Vodka, Midori, and sour mix in a shaker. Shake ingredients and strain into glass. Pour Raspberry liquor into glass and add grape popsicle.