

# AUSTIN MONTHLY

## SUMMER COCKTAIL RECIPE: LONE STAR COURT'S SOUR GRAPES

SIP YOUR WAY THROUGH THE SUMMER WITH OUR WEEKLY COCKTAIL RECIPE.

COURTESY OF FOOD AND BEVERAGE DIRECTOR JEFF PARTRIDGE  
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PHOTO BY HAYDEN WALKER

"Few things go together as well as an ice-cold popsicle and a hot summer day. Thus, the popsicle in the Sour Grapes cocktail is the star of the show. Combining Midori Melon liqueur and fresh sweet and sour as the base of the cocktail creates a bright, highlighting color. Adding to the tartness of the cocktail, I decided to use a raspberry liqueur that sinks to the bottom of the drink to create a lovely layering effect. Lastly, who needs ice when you have a frozen treat to keep it cool? The grape popsicle brings all of the flavors together to create a delicious poolside treat."

-Jeff Partridge, food and beverage director at Lone Star Court

### INGREDIENTS

1 oz vodka  
½ oz Midori melon liqueur  
2 oz sour mix  
¼ oz raspberry liqueur  
1 grape popsicle

### DIRECTIONS

Combine the vodka, Midori, and sour mix in a shaker. Shake ingredients and strain into a glass. Pour the raspberry liquor into the glass. Add the grape popsicle, serve and enjoy!