



# Adult Popsicles Around San Diego

Popsicles are a staple summer treat for kids, but why should adults miss out on the fun? Since San Diego has been experiencing a lot of sunny summer days in the past month, we compiled some of the top spots to enjoy a juicy, boozy popsicle – don't let summer pass you by without trying one!



South Park's [Del Sur Mexican Cantina](#) not only serves traditional Mexican cuisine with a healthy twist, but also creative and innovative cocktails. Using everything from trendy mezcal to red wine in their must-try sangria, there is something for everyone at Del Sur. Request a table on their quaint patio and cool off with a **Beer Pop**, a popsicle made to melt right into your beer! Beer pops, which can be added to any cerveza for only \$2, come in two flavors; **Sangrita**, with tomato juice, citrus and chile, and **Spicy Pineapple Lime**.

If you're looking for a melted, boozy version of your favorite popsicle, search no further than The Gaslamp District's [The Smoking Gun](#). **Strawberry Frozeritas**, made with Olmeca Altos Plata, lime, strawberry liqueur and Campo Viejo Sparkling *Rosé*, and **Frozen Mojitos**, a blend of white rum, lime, mint syrup and Campo Viejo Cava, are two icy cold and totally refreshing beverage options at this retro-inspired neighborhood restaurant and bar. These are versions of popsicles you won't have to worry about melting all over your hand while you enjoy!

#### *Make Your Own At Home*

[CaliFino Tequila](#) is the newest liquor to hit the San Diego alcohol market and with three distinct flavors, the possibilities for enjoying are endless. While the *Añejo* and *Extra Añejo* are more for sipping, the *Reposado* is ideal for using in cocktail creation, or when making tequila popsicles! We've included a flavorful, yet simple recipe that can be made at home:

### **Mango Margarita Popsicle**

#### **INGREDIENTS**

- 1 c. chopped fresh mango
- 1.5 oz. ounces CaliFino Reposado
- 1/4 c. of water
- 1/2 oz. Cointreau
- 1 oz. fresh lime juice
- 1 to 2 tablespoons light agave nectar
- Paper cups
- Wooden craft sticks

## **INSTRUCTIONS**

1. Add mango, water, tequila, Cointreau, lime juice and agave nectar to blender.
2. Cover and blend until smooth.
3. Divide blended mixture among 4 paper cups (5-ounce cups work perfectly).
4. Stick a wooden craft stick until each cup and place in the freezer.
5. Freeze for about 8 hours, or until completely frozen.
6. To serve, tear away paper cups.
7. Enjoy!