



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!