

Cocktail Recipe: Lone Star Court's Chill Cowboy

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Evoking the heyday of the roadside motor inn, Lone Star Court gives guests a modern-day take on the nostalgic yet contemporary piece of Americana.

Along with the 123 guest rooms, the Austin, Texas, boutique hotel includes outdoor fire pits, live music, a pool that gives the impression of a Texas swimming hole, and more retro-ranch trappings



It's the kind of place you would expect to find a chill cowboy — the person and the cocktail. The recipe for the latter is shared below, courtesy Lone Star Court.

The Chill Cowboy

2 ounces Tito's Vodka, or preferred vodka
½ ounce Fruit Lab Hibiscus liqueur
½ ounce fresh lemon juice
½ ounce simple syrup
3 mint leaves (plus 1 for garnish)
4½ ounces Topo Chico
Lemon wheel, for garnish

Put mint leaves in a mason jar and muddle. Add the Tito's, liqueur, lemon juice, and simple syrup to a shaker, and shake. Add Topo Chico, and gently pour from shaker to mason jar. Serve with lemon wheel and mint leaf.

