



CRAVING CABO

*The food is as important as the setting, which is why
nothing beats delicious (unlimited) eats in Cabo.*

By Suzanne Koch





It's not hard to miss

Marquis Los Cabos along the highway that connects San Jose del Cabo with Cabo San Lucas. The all-inclusive resort located between the two towns sits beachfront with its iconic, open-air arched lobby welcoming you to the edge of paradise. A recent renovation in 2015 introduced its new, refreshing look, which transformed the hotel from yellow to white, ushering in a more contemporary vibe. With every guest room featuring an ocean view, there's not a bad seat in the house and with nearby hotels not-so-nearby, the beach feels private and secluded. A 13,000-sq-ft, holistic-inspired spa offers guests a full-service spa menu along with six hot tubs, a cold pool, a steam room and 10 oceanfront treatment rooms. The resort's main eye candy, however, is a three-tier central pool that sits below a massive 40-ft. cascading waterfall that pours out from the lobby level while two more infinity-edge pools face opposite each other, allowing for both sunset and sunrise views, all from the cozy comfort of a poolside lounger.

Aside from soaking up some rays, indulging at Marquis Los Cabos might be the easiest thing you do during

your stay, with five restaurants dishing out international fare like Sakke, an Asian outlet with teppanyaki tables, dramatic floor-to-ceiling windows and a fresh sushi bar or Canto del Mar, an intimate space with only a handful of tables serving up elegant French cuisine. Other dining options at the resort include Dos Mares, a seafood-focused outlet serving lunch and dinner; Pergola, an open-air, poolside restaurant whipping up Italian cuisine and pizza in a new stone oven; and Vista Ballenas, a three-meal restaurant overlooking the resort and bright blue sea. An outside bar and small coffee shop top off the dining amenities.

For a more easy-going setting, the pool serves to be the ideal locale for guzzling margaritas and devouring mid-day snacks. But don't be fooled; the laidback environment doesn't mean the food is skimping on flavor. In fact, it's quite the opposite, especially when it comes to the ceviche. Not only is it what Marquis is known for and oh-so delicious, but you can choose from seven styles, each reflecting a different region throughout Mexico and South America. We recommend the Yucatán style, highlighted by avocado and habanero chiles for a spicy addition to your sunny afternoon.





SWEET KISSES:

ACRE is known for its extensive selection of mezcal cocktails. Sip on the Beso de Katrina—a mix of mezcal, pineapple, lime, hibiscus syrup and oregano—for a slightly sweet treat that's muy bonita.

ACREBAJA.COM

For a sweeter start to your day, the Marquis Wake Up amenity will cater to your every need, especially if you're a fan of coffee, carbs and serious shut-eye (who isn't?). Each morning, a pot of coffee and basket of sweet rolls is delivered to every guest room through a special alcove. And yes, it's as good as it sounds; just stumble out of bed—or rise and shine, if you're that type of person—and open the mini door to find a carafe of caffeine and an assortment of freshly baked treats. You don't have to request it and no one knocks on your door, making waking up something to look forward to. After devouring the sweets, we suggest balancing your morning out with an order of chilaquiles, a popular Mexican breakfast of fried corn tortilla triangles, red onions, crema fresca, cotija cheese and red or green sauce. Enjoy them from the warmth of your bed or at Vista Ballenas.

For an off-site dinner, visit ACRE Baja Restaurant & Cocktail Bar, a new restaurant nestled into 25 acres of Baja farmland. The trek to get there requires about a 30-minute drive from the resort and includes a slight off-road adventure down a dusty back road, but the trip is definitely worth it. While the restaurant and bar is the highlight, the property also includes a nearly finished outdoor event space located in the middle of a mango orchard with a 6,000-sq-ft. "floor" made of concrete and hand-painted tile and a large

rectangular swimming pool. Soon, 12 tree house accommodations will add to the versatility of the overall property, creating a multi-purpose space to kick back and relax.

The trendy outdoor restaurant not only incorporates locally sourced ingredients into its dishes but the structure also celebrates the Baja. The walls are made from compressing the surrounding earth, the shade structures are made from local Palo de Alto trees and all furniture, dishware, décor and lighting is sourced from the Baja or Mexican mainland. An open kitchen, pendant lighting, couch seating and a chilled-out vibe top off the atmosphere—not to mention the food is out of this world. Using ingredients from its farm and neighboring suppliers, the dishes are about as fresh as it gets.

Whether you're curled up in bed with just-delivered sweets, soaking up the sun while scooping up some ceviche or sipping on a fruit cocktail under the shade of the tree it was picked from, you can't go wrong in Cabo—and we'll bet our morning coffee on that.

Learn More:

MARQUIS LOS CABOS marquisloscabos.com.



GO AHEAD

give each ceviche style a try.

ACAPULCO:

*Onion, cilantro, tomato, serrano chile,
oregano, citrus juice*

BAJA:

*Onion, cilantro, lemon juice, tomato,
cucumber, mango, huichol sauce*

DISTRITO FEDERAL:

*Guajillo chile, tomato juice, corn, cucumber,
onion, carrot, lemon juice*

ECUATORIANO:

*Red onion, tomato, mustard,
cilantro, carrot, lemon juice*

PERUANO:

*Habanero chile, smoked mussels, garlic,
onion, black pepper, corn*

YUCATÁN:

*Avocado, red onion, tomato,
habanero chile, lemon juice*

VERACRUZANO:

*Olives, pepper, ketchup, onion, lemon juice,
cuaresmeño chile, olive oil*

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