

# "WHERE THE LAND ENDS ... AND THE PARTY BEGINS"





CONTENT



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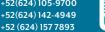
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### NOTE FROM THE EDITOR

Welcome! Whether it's your first time in Los Cabos or you return often, we're happy you're here.

This destination has officially earned a place in the Michelin Star Guide, a testament to the incredible culinary talent and diverse flavors that make it so special. From high-end dining to hidden gems, every meal

tells a story. At **Destino**, we love sharing not just great food but the traditions and people

Beyond the flavors, Los Cabos offers breathtaking landscapes and endless adventures. Inside this issue, you'll find recommendations to make your experience unforgettable.

What's your favorite foodie find? Let us know! Cheers! Visit **DESTINOLOSCABOS.COM** to stay connected.

#### **DANA GIMENEZ**

Editor in Chief



# **IMPORTANT PHONE NUMBERS**

When visiting Los Cabos, and staying in a foreign country knowing the right numbers in case of an emergency it's essential to be prepared for any situation. Below is a list of important emergency numbers to keep handy during your stay in Los Cabos, ensuring your safety and peace of mind throughout your trip.

Note: When calling a Mexican phone number from the U.S. or Canada from a landline, dial O11 then the country code for Mexico, which is 52, and then the 10-digit phone number including the area code (624 for Los Cabos). If you are using a cellphone for your call, you just have to dial +52 as shown in the numbers below.

- Emergency (Police, Fire, Ambulance): 911
- US Consulate:
  - Location: Carretera Transpeninsular Km 27.5 Local B221, Palmilla, 23406 San José del Cabo, B.C.S.
  - Phone (local): +52 (624)143-3566
  - Phone (from U.S.): 1 (844) 528-6611
  - Email: ConAgencyLosCabos@state.gov
- Canadian Consulate: + 52 (624) 142-4333
  - Location: San José del Cabo-Cabo San Lucas 12, 23463 Cabo San Lucas, B.C.S.
  - Phone (local): +52 (624)142-4333, (52) 55-5724-9797
  - Email: lcabo@international.gc.ca

### **HOSPITALS**

· AMC American Medical Center

Lázaro Cárdenas # 911, El Medano Ejidal, El Medano, 23453 Cabo San Lucas, B.C.S., Mexico // **Phone: +52 (624) 143-4911** 

BlueNetHospitals (Cabo San Lucas)

Location: Carretera Transpeninsular km 6.3 Col. Cabo Bello, Plaza del Rey Cabo San Lucas, BCS 23,455 Mexico

Phone: +52 (624) 104 3910 // Emergencies: (624) 104 3911

· Hospiten Cabo San Lucas

Location: Carretera Transpeninsular KM 0,5 Condominio Maestro Plaza San Lucas Col. El Tezal, 23454 Cabo San Lucas, B.C.S., Mexico

Phone: +52 (624) 145-6000

• H+ Hospital

Location: Plaza Koral Center, Carretera Transpeninsular Km 24.5, Cerro Colorado, San José del Cabo, Mexico // **Phone: +52 (624) 104 9300** 

Hospital Reforma

Location: Aguajitos S/N L-3 E/Carretera A Todos Santos Y Santa Fe, Cabo San Lucas, Mexico // **Phone:** +52 (624) 173 1100

- · Red Cross: 065 or +52 (624)143-3300
- · State Police:

Cabo San Lucas: +52 (624) 172-5356 San José del Cabo: +52(624) 142-4104

- · Tourist Police: +52 (624) 143-3977
- · CATAC: +52 (624) 105-0551

Save these numbers on your phone before arriving.





Home Decor - Interior Design

Interior and exterior designs featuring exquisite natural finishes, washed natural woods and stone with performance fabrics that look great and will stand the test of time. Art is a delightful curation of local and beach photography with fun Mexican themed colors and sumptuous wallcoverings and dreamy lighting.

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La mayor Cobertura y Velocidad



# TIPS ON TIPPING IN LOS CABOS

In Mexico, it's customary to leave a tip for good service. Known as propina (pro-pee-nah), tipping is a common practice for both locals and tourists. The amount you tip can vary depending on the type of service you receive and your level of satisfaction. Understanding the tipping culture is especially important when visiting a vibrant destination like Los Cabos, where there are countless activities and places to explore.

### **HOW MUCH SHOULD YOU TIP?**

The golden rule for tipping at restaurants is to leave between 15% to 20% of your total bill. The exact amount will depend on where you dine and what you order. Keep in mind that in Los Cabos, as in many other places, the primary income for waitstaff often comes from the tips they earn during their shifts. Don't hesitate to be generous with your tips when you receive excellent service.

## SHOULD YOU TIP IN PESOS OR DOLLARS?

While tipping in the local currency (Mexican pesos) is preferred, many tourists in Los Cabos use US dollars due to the high number of American visitors. Both currencies are widely accepted, so feel free to tip in whichever feels more convenient for you.

### **CHECK FOR SERVICE FEES**

Some restaurants include a service charge directly on your bill. This is usually marked as "servicio" (ser-bee-see-oh) at the bottom of the check. If a service fee is already included, there's no need to leave an additional tip unless you want to reward exceptional service.

### TIPPING IN CASH OR CARD .....

Carrying cash in Los Cabos is always a good idea, as some restaurants and services are cash-only, even in busy areas. Whether you tip in cash or card is up to you—choose the option that's most convenient at the moment.

## WHERE ELSE SHOULD YOU TIP IN LOS CABOS?

While tipping at restaurants is straightforward, there are other situations where tipping might not be as obvious. As a general guideline, 50 pesos (approximately \$2–3 USD) is a good baseline tip, but feel free to add more if the service exceeds your expectations. It's always better to overtip than to undertip.



# HERE ARE SOME ADDITIONAL SCENARIOS WHERE TIPPING IS APPRECIATED:

- **Drivers:** While not mandatory, tipping your driver is a nice gesture if they've provided exceptional service or gone out of their way to assist you.
- Parking Attendants: In some areas, you may encounter individuals who help you park or unpark your car. They rely on tips for their service.
- **Helpers:** If someone assists you with carrying bags to your car or helps you bag groceries at the store, a small tip is a kind way to show your appreciation.
- Gas Stations: In Mexico, tipping gas station attendants is not mandatory
  but it is considered polite if they provide extra services like cleaning your
  windshield, checking the oil, etc.

By following these guidelines, you'll navigate the tipping culture in Los Cabos with ease and ensure that your generosity is appreciated by those who make your trip memorable.











# **PLAYA BALANDRA**

Balandra Beach is a stunning bay in La Paz that will take your breath away. The white powder-like sand and shallow water create dreamy turquoise colors that delight the eye as far as you can see. It is a kayaker's paradise; not only can you cruise to the reefs across the bay for an unforgettable snorkeling experience, but you can also explore the mangroves on the left side of the bay. The water is very shallow in most of the bay, so you can also simply walk around and explore by foot.

**LOCATION:** About two hours from Cabo San Lucas. We recommend entering it into your phone or car's GPS for directions.

**TIPS:** Try to shuffle your feet in the sand while in the water because many stingrays call this bay their home (lucky guys!) and the shuffling sends them away.

# **PLAYA CERRITOS**

Ocean side of Los Cabos. Cerritos Beach is usually a few degrees cooler than the Cabo San Lucas and San José del Cabo beaches, the sand is finer and darker in color, and it might remind you of a Southern California beach. It's a popular surf spot and you can rent a boogie board or surf board and even take a surf lesson as there are a few surf schools on the beach.

**LOCATION:** Head north for about 45 minutes on HWY 19 from Cabo San Lucas towards Todos Santos and exit at km. 66. Watch the markers and look for the signs.

**TIPS:** Come prepared with food, drinks and beach gear. The ocean currents are strong and the waves can be powerful, so please swim with caution. Visit the charming town of Todos Santos before or after your Cerritos beach day.

# **PLAYA CHILENO**

This is a great beach for swimming due to its calm waters, and its beautiful reefs offer excellent snorkeling and scuba diving. Public restrooms and showers are available, as well as a handicap ramp that takes you right to the beach.

**LOCATION:** Follow the signs for PLAYA EL CHILENO near Km. 14 of HWY 1.

**TIPS:** Snorkeling visibility is often better in the early mornings and you'll avoid the mid-day snorkel tours. Bring snorkeling gear and shade!

# PLAYA MÉDANO

This swimmable and family friendly beach has numerous activities and water sports available, such as jet skis, parasailing, flyboarding, stand- up paddling, and more. The stunning view of Land's End and the vast entertainment options make this beach a must-see.

**LOCATION:** In the heart of downtown Cabo San Lucas.

**TIPS:** Be prepared to be approached by a lot of souvenir vendors. If you're not there for the shopping, just respond with "No gracias."

# 









# **PLAYA DEL AMOR**

Known to visitors as Lover's Beach, this beautiful staple of Cabo San Lucas is only reachable by boat, kayak or any other water vessel. The easiest way to get there is to take a water taxi from the Cabo San Lucas Marina or from Medano Beach. On the other side of the rocks you'll find yourself looking at the Pacific Ocean where it's very dangerous to swim

**LOCATION:** Land's End beside the famous Cabo San Lucas arch.

**TIPS:** You won't find any services. Walk along the Marina or Medano Beach to find a water taxi.

### **PLAYA SANTA MARIA**

Santa Maria Beach is a stunning horseshoe cove with unique coarse coral colored sand and abundant marine life. Arrive early to beat the tour boats if you're planning on Snorkeling.

Palapas are available for some much needed shade, so arrive early in order to get one before they are all taken.

**LOCATION:** Follow the signs which read PLAYA SANTA MARIA and exit at Km. 13 of HWY 1. Follow the dirt road until you reach the parking area.

**TIPS:** Swim from the shore towards the rocks on the right or left side of the beach for a great snorkeling experience. Bring snorkeling gear!

# **PLAYA PALMILLA**

Palmilla Beach is known for its family friendly calm waters and mile-long stretch of beach. You will find yourself surrounded by ocean-front luxury homes and the exclusive One&Only Hotel. You won't find water sport rentals such as kayaks or jet skis. The beach area on the left is roped off with buoys for safe swimming, and the area on the right has tide pools and rocks that you can explore.

**LOCATION:** Take the PALMILLA ramp exit at km. 27 and turn into the residential community (towards the ocean). You will wind down until you arrive to the beach entrance located on the left side, in front of the Del Mar community gate. If you reach the One&Only Hotel you have gone too far.

**TIPS:** Palmilla Beach is popular among local families on the weekends, so arrive early if you want a palapa.

# **PLAYA VIUDAS**

Near Cabo San Lucas lies this place of peace and beauty, walking across the shore you'll find rock formations that create a espectacle as the waves break on them. Even if this makes for a less than ideal place to swim, it creates an atmosphere of magic and relaxation that makes you want to stay the whole day.

**LOCATION**: Playa Las Viudas is located at km 11.5 along the Tourist Corridor and is accessed by a dirt road that continues for just under a half-mile toward the ocean.

**TIPS:** Las Viudas is a small beach and doesn't have many amenities so make sure to arrive early and prepare everything you may need.



SCAN THIS TO EXPLORE THESE MUST-SEE BEACHES







# PLACES YOU CAN'T MISS

- 1 LOS MILAGROS HOTEL
- 2 CHUBBY NOODLE
- **3** MOTHER FLOWER
- 4 PETE'S FISH HOUSE
- 5 THE CABO COFFEE CO.













# COCKTAILS TO ENJOY AROUND LOS CABOS

Los Cabos is a well-known paradise for food lovers, but let's talk about something just as exciting... its booming mixology scene!

Every time we visit a restaurant, we can't wait to explore its cocktail menu and get expert recommendations on pairing their delicious creations with a perfectly balanced cocktail. Whether you're a cocktail connoisseur or someone who loves savoring a well-crafted drink to elevate a culinary experience, Los Cabos has something special for you.

Bartenders around Los Cabos are true artists, constantly experimenting with bold flavors, fresh ingredients, and creative presentations.

We set out on a flavorful journey to discover the most amazing signature cocktails in town and trust us, these are must-tries! Here's our curated selection of standout drinks, each crafted to impress.



Sr. Woods at The Woods Cabo

Ingredients: Vermouth Drambuie Whisky

A classic cocktail with a twist, Sr. Woods redefines what a whisky-based cocktail can be. The smooth richness of whisky meets the herbal complexity of vermouth and the honeyed depth of Drambuie, creating a drink as stunning as it is flavorful. With its vibrant color and aromatic essence, this cocktail is a feast for the senses. If you want a drink that embodies the sophistication of The Woods Cabo, this is your go-to.



# Muna Cocktail at M Bar, Nobu Los Cabos

Ingredients: St. Germain Metaxa Amaro Montenegro

The Muna Cocktail is a true standout at M Bar in Nobu Los Cabos, an elegant and intimate lounge known for its masterfully crafted drinks. This cocktail delivers bold, well-balanced flavors with a hint of floral sweetness from St. Germain and a rich depth brought by Metaxa and Amaro Montenegro. The best part? It's served with a unique ice sphere that keeps it at the perfect temperature without diluting the flavors. If you're looking for a sophisticated sip to kick off an unforgettable evening, this is the one.



### Sol & Brisa at Monte Cardón

Ingredients:
Mezcal
Coconut
Ginger Syrup
Tequila Blanco
Purple Basil Syrup
Cointreau

Perched atop a hill in the breathtaking desert landscape of the East Cape, Monte Cardón welcomes guests with two refreshing signature cocktails: Sol & Brisa. These drinks embody the essence of the Baja lifestyle, blending smoky mezcal and smooth tequila with tropical flavors like coconut and ginger syrup. The purple basil syrup adds an unexpected herbal note, making every sip a delightful surprise. Whether you're here for a cooking class or the Chef's Table Experience, these cocktails set the perfect tone for an unforgettable evening.



### Bee Fizz at Materia Pastry Boutique

Ingredients:
Beefeater
Elderflower
Chamomile

San José del Cabo's sweetest corner, Materia Pastry Boutique, is more than just a destination for desserts. Their cocktail menu is just as than just a destination for desserts. Their cocktail menu is just as than just a destination for desserts, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry, and the Bee Fizz is a true gem. This impressive as their pastry, and lightly effervescent drink is a refreshing match for their floral, citrusy, and lightly effervescent drink is a refreshing match for their impressive as their pastry and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as their pastry artistry, and the Bee Fizz is a true gem. This impressive as the Bee Fizz is a true gem. This impressive as the Fizz is a true gem. This impressive as the pastry artistry artistry and the Bee Fizz is a true gem. This impressive as the Fizz is a true gem. This impressive as the pastry artistry artistry artistry artistry artis



# Mimosas at Palmerio, Four Seasons Cabo San Lucas

Ingredients: Fresh Orange Juice Prosecco

Nothing says Sunday brunch like a good mimosa, and Palmerio takes this classic to another level. Their Luncheon experience is a must-try, featuring unlimited mimosas and spritzes to complement an elegant and and crisp Prosecco creates the ultimate refreshing drink, making it the cocktail to enjoy with friends, Palmerio's mimosas are the perfect choice.





# **CHUBBY NOODLE**

A Culinary Journey from San Francisco to Los Cabos



Los Cabos and the Bay Area of California share a unique connection—many visitors come to Cabo, fall in love with its landscapes, its lifestyle, and its warmth, and soon find themselves calling it home. They integrate into the community, immerse themselves in the culture. Among the many stories of transformation sparked by this connection is that of *Chubby Noodle*, a concept that crossed borders to become a gastronomic reference. From its beginnings in San Francisco to its evolution in Cabo San Lucas, and then expanding with the restaurants *Mother Flower*, *Pete's Fish House*, *Frankie's* and the newly introduced *Fat Boys*, these establishments have become favorite spots for both tourists and locals, who praise these restaurants and recommend their favorite dishes from each one.

# THE ORIGINS OF CHUBBY NOODLE: FROM A FOOD TAKEOUT COUNTER TO A PHENOMENON

It all started in San Francisco, in the North Beach neighborhood. Chubby Noodle was born as a small food stall in the back of a bar, set apart for its focus on reimagined Asian comfort food. Soon it became a restaurant of its own, offering bold and flavorful dishes in a laid-back atmosphere. Its success was immediate: customers kept coming back, its party brunch, became the most popular on the area for a decade, consolidating itself as a restaurant with its own identity



When asked about what inspired him to start *Chubby Noodle* in Cabo, the founder shares, "I had a lot of friends here, and they came to visit San Francisco, and they loved *Chubby Noodle* up there. They told me I had to open it here, and I did it, and it worked out better than anything in my life."

Favorite dishes like the glazed ribs are a must! There are also excellent vegetarian options, such as the green papaya salad and the *crispy cauliflower*. And for a refreshing treat, the Chubby Mango Cocktail offers a unique blend of tequila reposado, mango, smoked chipotle, and mint, a delightful explosion of flavors on the palate.

# CHUBBY NOODLE'S JOURNEY IN CABO: GROWTH, CHALLENGES, AND SUCCESS

The first *Chubby Noodle* location in Cabo San Lucas opened in 2018, right in the heart of downtown Cabo, in front of Puerto Paraíso.

When the pandemic hit, Chubby Noodle prioritized supporting its entire staff, ensuring that the team remained intact during uncertain times. Despite the difficulties, the restaurant came back stronger than ever, reopening in July 2020 with renewed energy just as Cabo experienced a tourism boom. Now, Chubby Noodle has relocated to a new prime spot at the corner of Miguel Hidalgo Street and Blvd. Paseo de la Marina, continuing to attract loyal customers and first-time visitors alike.

### THE EVOLUTION:

#### **CHUBBY NOODLE'S CULINARY EXPANSION**

Over time, Chubby Noodle evolved beyond its original concept, leading to the creation of Mother Flower, Pete's Fish House, and Fat Boys, each with its own unique personality and approach to food.

Mother Flower is a celebration of Mexican street food, reinvented with a fresh and casual twist. The idea for the restaurant first took root in Tijuana - Rosarito, Baja California, where the founder fell in love with the vibrant flavors of street food. Later, a trip to Guadalajara proved to be a turning point. One stop, in particular, left a lasting



mark—the legendary carne en su jugo from the Santa Tere's neighborhood. Inspired by that experience, the founder set out to bring those bold flavors to Cabo. This passion led to the creation of signature dishes like carne en su jugo, a nod to the rich culinary heritage of Jalisco, and the quesabirria, a decadent, cheesy taco that has become a standout favorite.



Pete's Fish House is where seafood takes center stage, celebrating the freshest ingredients from Los Cabos, Mazatlán, and Ensenada. The menu highlights the simplicity and quality of the ocean's bounty — Its American-style Shrimp cocktails, rich, creamy Clam Chowder, and oysters on the half shell are all so fresh they'll transport you straight to the coast. The focus is on letting the ingredients shine, offering a straightforward yet deeply satisfying seafood experience.

Fat Boys brings to Cabo authentic south east asian lavors, putting its unique style on pan-asian take out. Their shrimp wontons are a must-try, delivering happiness in every bite. This newest addition stays true to Chubby Noodle's lively, rebellious spirit while offering a menu filled with bold, comforting flavors that showcase the best of traditional chinese, japanese, and korean cuisine with a touch of Baja influence.

Cabo has no shortage of great places to eat, but what makes these restaurants special is the personality they bring to the table. Whether you're a local looking for your next favorite spot or a visitor wanting to taste the best of Cabo, these places have something for everyone. So go ahead, dig in, and enjoy. Great food is meant to be shared, and these restaurants are all about making sure you leave happy, full, and already planning your next visit. ¡Buen provecho!







# Los Cabos on the Michelin Map:

A list of culinary gems you need to visit

The Michelin Guide is one of the most prestigious and influential culinary references in the world, renowned for its rigorous evaluation process and its iconic awards. Each year, the guide recognizes exceptional restaurants and chefs from all around the world through a series of distinctions, each symbolizing a unique level of culinary excellence. Los Cabos has officially made its mark on the global culinary stage, with its first Michelin-starred restaurant and a growing list of top-tier dining experiences recognized for their sustainability and exceptional cuisine. Examples of this are landmark restaurants like Cocina de Autor at Grand Velas Los Cabos which just earned its first Michelin Star, as well as Acre and Flora's Field Kitchen at Flora Farms which both got awarded a Green Michelin Star for their commitment to sustainability.

The most coveted accolade is the Michelin Star, awarded to restaurants that demonstrate outstanding quality in their cuisine. Restaurants can receive up to three stars, with each level representing a higher degree of mastery. Here is what each star represents according to the Michelin Guide:

One Star: "A very good restaurant in its category" offering cuisine that is worth a stop.

**Two Stars:** "Excellent cooking, worth a detour," showcasing skill and creativity that stand out.

**Three Stars:** "Exceptional cuisine, worth a special journey," representing the pinnacle of dining experiences.

In Los Cabos, **Cocina de Autor at Grand Velas Los Cabos** has earned **One Michelin Star** for its creative tasting menus and top-notch dining experience headed up by two Michelin star chef Sidney Schutte and Francisco Sixto.

Another notable distinction is the Michelin Green Star, introduced to recognize restaurants at the forefront of sustainable practices. This award celebrates establishments that prioritize environmental responsibility, from sourcing ingredients ethically to minimizing waste and reducing their carbon footprint.





Acre and Flora's Field Kitchen at Flora Farms in Los Cabos have already earned a Green Star for its eco-friendly practices, like using local ingredients and creating a beautiful, nature-focused dining environment.

In addition to the stars, the Michelin Guide also awards the Bib Gourmand, which highlights establishments that offer high-quality food at moderate prices. These restaurants provide excellent value, often featuring hearty, well-prepared meals that reflect local flavors and traditions.

In Los Cabos, Metate, Flora's Field Kitchen at Flora Farms, and Cocina de Campo by Agricole have all earned this title. These spots focus on fresh, local ingredients and serve delicious, affordable meals that showcase the flavors of the region.

The following is a list of all the restaurants in Los Cabos that have been recognized by the Michelin Guide:

#### 1. COCINA DE AUTOR 🕸

#### at Grand Velas Los Cabos

The only restaurant in Los Cabos with a Michelin Star, Cocina de Autor offers a unique dining experience with creative tasting menus and luxurious touches.

# 2. FLORA'S FIELD KITCHEN

#### at Flora Farms

A charming farm-to-table spot in the countryside, Flora Farms focuses on organic, locally grown ingredients. Their wood-fired pizzas and fresh salads are always a hit.

#### **3. ACRE** ℜ

Awarded a Michelin Green Star, Acre is all about sustainability and fresh, local ingredients. Set in a lush, tropical space, it's a must-visit for anyone who loves good food and cares about the environment.



#### 4. COCINA DE CAMPO 🙉

#### by Agricole

Located in El Pescadero along the highway that leads from Cabo to Todo Santos, this multi- concept space includes a farm shop, as well as a full-service restaurant, set outside within the garden.

#### 5. METATE <sup>(3)</sup>

Located in Cabo San Lucas across the highway from the line-up of hotels, this spot down a dirt road is welcoming and attractive.

#### 6. RUBA'S BAKERY

Located in a little house from the 1940's in the art district in San Jose del Cabo, the kitchen pays tribute to the sourdoughs and artisan bread baked daily.

#### 7. CARBÓNCABRÓN

Located in San José del Cabo, this restaurant serves wood-fired food in a unique atmosphere. The restaurant's menu features grilled meats, seafood, and vegetables.

#### 8. LUMBRE

Located in the heart of San José del Cabo, this standout restaurant combines bold flavors, artistic presentation, and a warm, inviting atmosphere.

#### 9. MANTA AT THE CAPE

Helmed by famous chef Enrique Olvera, Manta blends Mexican, Peruvian, and Japanese flavors into something truly special. The bold dishes and stylish atmosphere make it a standout.

#### 10. OMAKAI

Located near the heart of San Jose del Cabo, Omakai sports a serene Mexican minimalist design while putting Japanese cuisine front and center.

#### 11. NAO

Inspired by the exchange of two legendary cultures, NAO stands in Los Cabos as a unique and propositive Mediterranean gastronomic proposal from the master mind of chef Alex Branch.

#### 12. DŪM

Husband and wife, Chef Aurelien Legeay and Paulina Noble, are at the helm of this kitchen where the menu changes every new moon and offers both à la carte and tasting menu options

#### 13. OYSTERA

Oystera is located in the heart of Todos Santos, in a massive and rather grand building that is built on the former site of a sugar mill. The oyster bar takes center stage, with the dining space surrounding the bar.

#### 14. TENOCH

#### by Paradero Todos Santos

Located within the serene Paradero Todos Santos, TENOCH is a celebration of authentic Mexican flavors with a modern twist.

#### 15. BENNO

Benno, located within the luxurious Hotel San Cristóbal in Todos Santos, is a culinary gem that highlights the vibrant flavors of Baja California.

#### 16. COMAL

COMAL Restaurant is a celebration of Latin Americaninspired cuisine with a uniquely contemporary twist all set against dramatic Sea of Cortez views.

#### 17. ARBOL

Known for its creative dishes and artful presentation, Arbol emphasizes seasonal, locally sourced ingredients to create a menu that is both bold and refined...

#### 18. TRES GALLOS

Located in the heart of downtown Cabo San Lucas, Tres Gallos offers a delightful journey through the flavors of traditional Mexican cuisine. The restaurant prides itself on its homestyle dishes, crafted with care and served in a charming, hacienda-style setting.



# Tienda 17







SCAN TO GET



# TEE OFF IN PARADISE:

### The Best Golf Courses in Los Cabos

Los Cabos is home to some of the most stunning golf courses in the world, offering breathtaking ocean views, challenging layouts, and world-class design. Whether you're a seasoned golfer or a casual player, the region has a course suited for every skill level.

For first-time visitors looking to experience the outstanding golf courses in Los Cabos, the best option is to play at one of the many resort-affiliated and public courses available. These courses offer world-class design, stunning ocean views, and top-tier amenities, ensuring an unforgettable golfing experience. Here's a look at some of the finest resort-affiliated and public golf courses in Los Cabos:

#### SOLMAR LINKS

Since its opening in 2020, Solmar Golf Links in Cabo San Lucas has become a top golf destination. Designed by Greg Norman, it features stunning Pacific Ocean views, desert landscapes, and Seadwarf paspalum grass for a true links experience. Highlights include revetted bunkers and the iconic island green on hole 17. Part of Grand Solmar Pacific Dunes, it offers world-class golf, breathtaking scenery, and whale-watching opportunities, making it a must-visit in Mexico. Green fees range from \$295 USD to \$395 USD depending on the time and season.

#### CABO REAL GOLF CLUB

Designed by Robert Trent Jones Jr. and opened in 1994, Cabo Real has hosted multiple PGA Senior Grand Slam events, elevating its status in the golf world. A 2012 remodel reversed the front and back nines, now taking players straight to the ocean on the front nine before leading into canyons for the back nine. The course is known for its challenging yet rewarding layout, with some of the toughest back nine holes in Los Cabos. Green fees range from \$190 USD to \$260 USD depending on the time and season.

#### PALMILLA GOLF CLUB

As the first Jack Nicklaus Signature course in Latin America, Palmilla Golf Club has been a favorite since its opening in 1992. The course features 27 holes, divided into three unique nine-hole layouts: Ocean, Mountain, and Arroyo. With five sets of tee boxes, players of all skill levels can enjoy the experience. The Ocean Course, despite having only nine holes, offers some of the most spectacular ocean views in the region. Green fees range from \$160 USD to \$300 UDS depending on the time and season.

#### CLUB CAMPESTRE SAN JOSÉ

Opened in 2007 and designed by Nicklaus Design, Club Campestre is known for its wide fairways, challenging greens, and scenic ocean views. Although it doesn't have any holes directly on the ocean, nearly every hole offers stunning coastal vistas. This par-71 course features five tee boxes, catering to golfers of all skill levels. Green fees range from \$170 to \$220 USD depending on the time and season.

#### **CABO DEL SOL GOLF**

Cabo del Sol features two distinct courses: the Ocean Course, designed by Jack Nicklaus, and the Desert Course, designed by Tom Weiskopf. The Ocean Course, at 7,091 yards, has received international recognition for its stunning seaside holes. The Desert Course, at 7,049 yards, offers a scenic and diverse layout that winds through the hills, presenting a different yet equally rewarding golfing experience. Green fees range from \$200 USD to \$270 USD depending on the time and season.

#### **PUERTO LOS CABOS**

One of the most distinctive public courses, Puerto Los Cabos provides a composite layout featuring nine holes designed by Greg Norman and nine holes by Jack Nicklaus. Eventually, the course will expand to include full 18-hole layouts from each designer. With panoramic ocean views and strategically placed comfort stations offering snacks and beverages, this course ensures an enjoyable and scenic golfing experience. Green fees range from \$270 USD to \$350 USD depending on the time and season.

#### VIDANTA GOLF LOS CABOS

Vidanta Golf Los Cabos offers a fun and accessible golf experience in the heart of San José del Cabo. Originally designed as an 18-hole course, it was later reconfigured into a 9-hole, par-35 layout that still delivers a challenging and enjoyable round. The course features wide fairways, strategic bunkering, and scenic views of the Sea of Cortez. Vidanta is ideal for those looking for a shorter yet rewarding game, perfect for beginners and seasoned golfers alike. Green fees range from \$130 UDS to \$160 USD depending on the time and season.

#### **OUNTRY CLUB**

One of the earliest courses in the area, the Cabo San Lucas Country Club opened in 1994. Designed by the Dye family, this 18-hole course is conveniently located near the heart of Cabo San Lucas. While it lacks oceanfront holes, it provides beautiful views of Cabo San Lucas Bay. Recent renovations have enhanced the course layout, redesigned two holes, and upgraded clubhouse and restaurant facilities, ensuring a top-notch experience for visitors. Green fees range from \$170 USD to \$260 USD depending on the time and season. The green fees mentioned here are based on the latest rates from the official websites of these courses, but prices can change depending on the season, time of day, and special promotions. It's always a good idea to check directly with the courses for the most up-to-date info.

#### PLAN YOUR GOLF GETAWAY

Los Cabos offers an incredible variety of public golf courses, each with unique features and challenges. Whether you're looking for a course with breathtaking oceanfront holes, a challenging layout through mountain terrain, or a classic design near the city, there's a perfect golfing experience waiting for you in this premier destination.



# FOODIE EDITION

The Essential Phrases To Dine Like A Local in Los Cabos

## **ENGLISH**

### **SPANISH**

We have a reservation. ••••• Tenemos reservación.

(Teh-NEH-mos reh-ser-bah-SYOHN.)

I would like a table for two. •••• Quisiera una mesa para dos.

(Kee-SYEH-rah OO-nah MEH-sah PAH-rah DOHS.)

Can I see the menu, please? •••• ¿Puedo ver el menú, por favor?

(PWEH-doh vehr el meh-NOO, por fah-VOR?)

What do you recommend? •••• ¿Qué me recomienda?

(KEH meh reh-koh-MYEHN-dah?)

Can you bring me the wine list? •••• ¿Me trae la carta de vinos?

(Meh TRAH-eh lah KAR-tah deh VEE-nos?)

What's today's special? ••••• ¿Cuál es el especial del día?

(KWAL es el es-peh-SYAL del DEE-ah?)

Do you have a vegetarian/vegan • • • ¿Tienen opción vegetariana/vegana?

option? (TYEH-nen op-SYOHN beh-heh-tah-RYAH-nah/veh-

GAH-nah?)

How spicy is this? •••••• ¿Qué tan picante es esto?

(KEH tán pee-KAHN-teh es ES-toh?)

Can I have another drink, please? • • • ¿Me puede traer otra bebida, por favor?

(Meh PWEH-deh trah-EHR OH-trah beh-BEE-dah, por

fah-VOR?

Can I have more salsa, please? • • • • ¿Me puede traer más salsa, por favor?

(Meh PWEH-deh trah-EHR mahs SAHL-sah, por fah-

VOR?)

No spice, please ••••• Sin picante, por favor

(Seen pee-KAN-teh, por fah-VOR)

The check, please •••••• La cuenta, por favor

(lah KWEHN-tah por fah-VOR)

Can I get this to go? ••••• ¿Me lo puede poner para llevar?

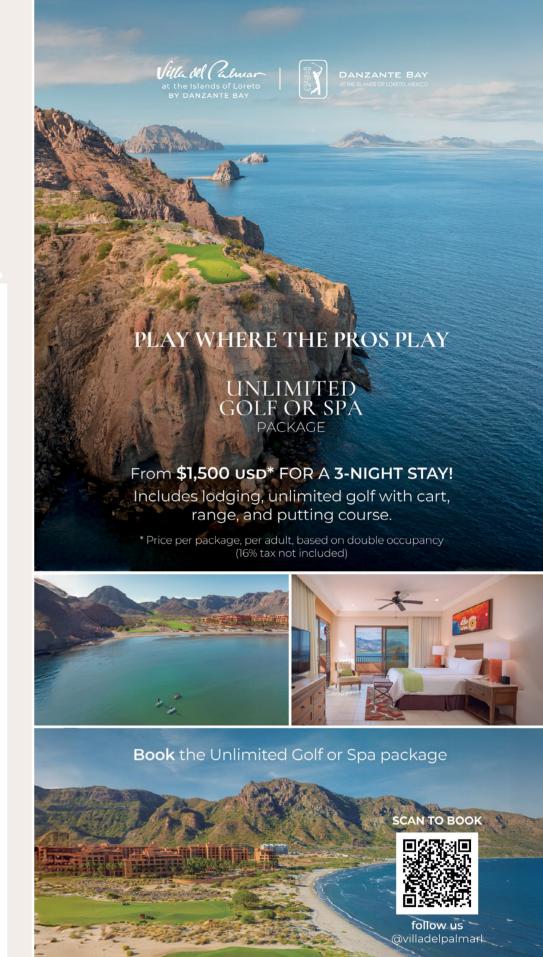
(Meh loh PWEH-deh poh-NEHR PAH-rah yeh-BAR?)

Do you accept credit cards? •••• ¿Aceptan tarjetas de crédito?

(Ah-SEP-tan tar-HEH-tahs deh KREH-dee-toh?)

Cheers! •••• ¡Salud!

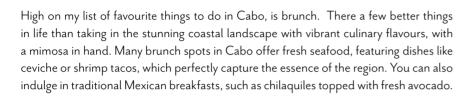
(Sah-LOOD!)



# BRUNCHING IN CABO:

Where to Eat, Sip, and Soak in the Views

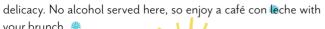
by Fiona Barfoot



Here are a few of my favourite spots:

- ALL-INCLUSIVE BRUNCH: When I just want it all, I head to Acre in San Jose. It's worth the drive! This gorgeous restaurant has a brunch that includes the entire menu and 2 cocktails per person. After a leisurely brunch with live music, you can walk the grounds to see the puppy rescue and animal sanctuary. I love this spot for celebrations! This experience is available on weekends only and requires reservations
- SUNDAY FUNDAY: If you're looking for football and live music, head to Sanchos in the marina. This laid-back locals hangout boasts a marina view and its budget-friendly. Every Sunday they serve homemade pozole, that is a family recipe from their head cook (I don't even know what magic that goes into it)... but they start simmering the broth Saturday night and it's not ready until Sunday morning. Ask for a Hugo Spritz and tell them Fifi sent you.
- COOL OFF WITH FRENCH FLAIR: When it's melting hot in Cabo, I head to see my friend Brenda at Panache Restaurant. This French restaurant has an extensive brunch menu, my favourite is the crougue madame (served with tater tots!) and washed down with a fresh peach bellini. Bonus, they have air conditioning, which is such a life-saver for summertime brunching. They also have my favourite French toast in Cabo.
- FEET IN THE SAND: You can't beat the view as Cascadas Beach Grill. You can have your omelet with the feet right in the sand, and a view of the arch in front of you. This is a great spot for mid-range casual, with a full breakfast menu with ocean waves as your soundtrack.

Local Secret hole-in-the-wall: I was stumped on this one, so I asked local DJ, Yeeyee Solano. He told me about his favourite spot, El Huarachazo. I have been told that you must order the Chilaquiles con carne or the huevos rancheros. This is authentic Mexican cuisine and a great affordable option! On Saturdays they serve Menudo, a Mexican















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CABO SAN LUCAS · SAN JOSÉ DEL CABO · LORETO · DANZANTE BAY

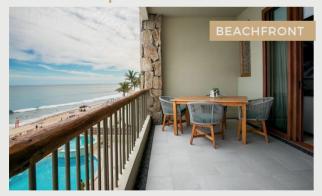
#### VELAMAR 300-3A



MLS #24-2273
BEDS | DORMITORIOS: 3
BATHS | BAÑOS: 3
220.68 M2 | 1,609.80 AC SQFT
\$675,000 USD | \$13,783,500 MXN\*



#### SOLEADO | SAN JOSE DEL CABO



MLS #24-4370
BEDS | DORMITORIOS: 3
BATHS | BAÑOS: 2
140 M² | 1,506.40 AC SQFT
\$970,000 USD | \$19,807,400 MXN\*

# **VENTANAS 312**



MLS #24-5856 | 2 BED | 2 BATHS 134.74TOTAL M2 | 1,172.52 AC SQFT \$475,000 USD | \$ 9,699,500 MXN\* CABO SAN LUCAS

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CONVERSION TO PESOS SUBJECT TO CHANGE. THE INFORMATION SHOWN IN PESOS IS SOLELY BASED ON THE OFFICIAL CONVERSION ON THE DATE THIS AD WAS SUBMITTED. THE OFFERD PRICE IS IN DOLLARS (US CURRENCY), AND IN ACCORDANCE WITH ARTICLE 8 OF THE MONETARY LAW, THE FEAL PRICE WILL BE THAT OF PESOS RESULTING FROM THE OFFICIAL EXCHANGE RATE ON THE DATE PAYMENT IS DUE. IN ACCORDANCE WITH NOM 247, PRICES SHOWN IN DOLLARS CAN BE CONVERTED INTO PESOS BY ACCESSING THE FOLLOWING LINK AND PERFORMING THE CORRESPONDING ARITHMETIC MULTIPLICATION BASED ON THE CURRENT EXCHANGE RATE:

HTTPS://WWW.BANXICO.ORG.MX/TIPCAMB/MAIN.DO?PAGE=TIPAIDIOMA=SP \*PRICES SUBJECT TO CHANGE

CONVERSIÓN A PESOS SUJETA A CAMBIOS. LA INFORMACIÓN MOSTRADA EN PESOS SE BASA ÚNICAMENTE EN LA CONVERSIÓN OFICIAL EN LA FECHA EN QUE SE ENVIÓ ESTE ANUNCIO. EL PRECIO OFRECIDO ESTÁ EN DÓLARES (MONEDA ESTADOUNIDENSE) Y DE ACUERDO CON EL ARTÍCULO 8 DE LA LEY MONETARIA. EL PRECIO REAL SERÁ EL DE PESOS RESULTANTE DEL TIPO DE CAMBIO OFICIAL EN LA FECHA DE VENCIMIENTO DEL PACO. DE ACUERDO CON LA NOM 247. LOS PRECIOS MOSTRADOS EN DÓLARES PUEDEN SER CONVERTIDOS A PESOS ACCEDIENDO AL SIGUIENTE ENLACE Y REALIZANDO LA CORRESPONDIENTE MULTIPLICACIÓN ARITMÉTICA SEGÚN EL TIPO DE CAMBIO ACTUAL: HTTPS://WWW.BANXICO.ORG.MX/TIPCAMB/MAINLDO?PAGE=TIPBIDIOMA-SP PRECIOS SUJETOS A CAMBIOS.

JOIN THE REMEXICO TEAM



# ON THE PULSE

Our lifestyle guru Barrie Livingstone highlights fun images taken in and about town. From fun design to fabulous property. Barrie is always **"on the pulse"**. Enjoy looking at Cabo life through his creative design eye





There are not too many places where you can literally whale watch from your living room. Have you seen the new model design at Tortuga Bay Condominiums on the Beach in San Jose del Cabo? House of Barrie worked closely with developer Mike Schaibel and the team to create a chic yet casually relaxed vibe. Specifications for the interior finishes of the units included selections of the stone surfaces in bathrooms and kitchen along with wood species selection for the doors and cabinetry. Apparently, the whales just love it there as much as I do.



Interior and exterior finishes feature washed natural wood finishes, performance fabrics that look great and will stand the test of time. Art is a delightful curation of local and beach photography, framed origami cranes encased in acrylic boxes and a fun Mexican themed botanical pepper. House of Barrie has developed a design program for Tortuga Bay buyers that embraces the Cabo beachside lifestyle and is also being used for other residential design projects that desire customization to each home buyers design requirements.



Breakfast at Puerta Vieja comes with a priceless Medano Bay view. Yes please!

At La revolucion in the arts district San Jose The building appears to have a fabulous fringe. We love when architecture includes nature as a feature.







SCAN FOR MORE



This stunning Blown Glass chandelier is totally "of the ocean" and was just installed in a super lux beachside villa in Santa Carmela.

Reason No.368 why we love Los Cabos. Vibrant flowers at every turn make us feel happy.



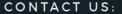
# LOS CABOS IN DEPTH:

YOUR QR GUIDE FOR SMART BUYING









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# **SUE MCGOVERN DOWNWARD BREWING SUCCESS IN CABO**

For nearly 30 years, Sue McGovern Downward has called Cabo home. A California native, originally from San Francisco and having lived in Marin and Santa Cruz County, Sue and her husband Ted made the leap to Mexico in the early '90s. With an entrepreneurial spirit, they opened Paradise Properties, their real estate firm, along with a construction and property management business. But it was in 2006 that their journey took an unexpected turn-into the world of coffee.

Cabo Coffee Company had already been in operation for three years when Ted saw an opportunity. Initially hesitant, Sue took over the business full-time in 2009 and has since transformed it into an iconic Cabo brand. "I didn't start it, but I can honestly say that I



Running a business in Mexico was no easy feat. Sue quickly learned the challenges of operating under different regulations, dealing with suppliers, maintaining equipment, and navigating labor laws. Yet, through resilience and passion, she cultivated a thriving business with a dedicated team, many of whom have been with her for over 18 years.

Cabo Coffee has become a staple of the local and expat community, with two locations: one in Plaza Nova and the other in downtown Cabo, overlooking the charming Amelia Wilkes Park. Visitors and locals alike gather for the rich, organic coffee sourced from Oaxaca's Sierra Madre mountains—shade-grown, organic, and ethically harvested. With a commitment to quality, Sue has also expanded into in-house baking and developing natural frappe powders, ensuring every product reflects the authenticity of her brand.

The business has seen continuous growth, with Cabo Coffee now stocked in major supermarkets like Walmart and La Comer. Expanding beyond the Baja, Sue recently



built it," she reflects.

launched an online store, making Cabo Coffee accessible to customers in the U.S. "It's exciting to see our coffee travel," she says, sharing stories of customers proudly gifting Cabo Coffee to friends abroad.

Looking ahead, franchising is on the horizon, a move that will allow the brand to expand without losing its essence. For those considering making Cabo their home and launching a business, Sue offers simple but powerful advice: Embrace the culture, be patient, and build real connections. After all, success in Cabo isn't just about business-it's about community.

# **SARAHUARO:** 20 Years of Changing **Lives in Los Cabos**



In Los Cabos, beyond the stunning beaches and luxury resorts, there is a community of women and children facing significant challenges. For the past 20 years, Sarahuaro Foundation has been working tirelessly to provide them with opportunities through education, skill development, and support for vulnerable families.

#### **OUR IMPACT**

Every day, Sarahuaro changes lives through programs designed to foster independence and stability. Our Women's Development Center offers certified training in trades such as sewing and therapeutic massage, enabling women to gain the skills they need to generate income and improve their quality of life. At the same time, La Cocina de los Niños ensures that hundreds of students receive nutritious

meals at school, allowing them to focus on their education without the burden of hunger. This year, we celebrate our 20th anniversary, and we invite you to be part of this positive impact in the community.

#### **HOW YOU CAN HELP**

There are many ways to contribute to our cause:

- 1. Financial Donations Even a small contribution can make a big difference. Your support helps fund scholarships for women, provide more meals for children, and improve our facilities.
- 2. Wish List We have a list of essential needs, including materials for workshops, kitchen supplies, and educational equipment. If you'd like to make an in-kind donation, ask for our wish list!
- 3. Attending Our Events Throughout the year, we organize fundraising activities, including benefit dinners and donation drives. Participating in these events is a fun way to help while enjoying the best of Los Cabos.

#### A FUTURE WITH MORE OPPORTUNITIES

Thanks to the support of generous people like you, we have impacted the lives of thousands of women and children. But there is still much more to be done. As we celebrate our 20th anniversary, we invite you to join our mission and be part of the change.

If you'd like to learn more about how to help, visit sarahuaro.org or follow us on social media:

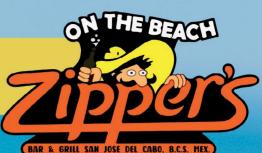




sarahuaroloscabos

Your support can transform lives and create a better future for our community. Together, we can make a difference!

# SURF, SIP, AND SAVOR CABO AT





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