

OFF THE BEATEN PATH IN BAJA

ESCAPE TO RANCHO PESCADERO FOR A LUXURIOUS RETREAT
JUST OUTSIDE SLEEPY TODOS SANTOS

WRITTEN BY MICHELLE LYN
PHOTOS COURTESY OF RANCHO PESCADERO

Down a dusty, pothole-ridden turnoff in Baja, organic farms materialize as the “road” nears the coast. With the scent of basil filling the air, gravel helps smooth the drive leading to the sanctuary that is Rancho Pescadero. Less than an hour outside of Cabo San Lucas, this boutique beach property is akin to a chic, fully-staffed vacation home. Handed fresh margaritas before you even seen your room, the first five minutes here is a good indication of exactly how well you will be tended during your time at the hotel.

With just 29 suites, Rancho Pescadero allows for a very personal experience, one where staff and guests are on a first-name basis. A running tab, meanwhile, guarantees you never see a check or need to worry about tipping throughout your entire stay. Furthering the feeling of unconcern is the surroundings. Perched on a two-mile stretch of white sandy beach, this comfortable yet luxurious retreat is the perfect place to disconnect, unwind, eat authentic Mexican food and drink craft cocktails by the pool without a care in the world.

Coffee, pastries and fruit delivered to your suite each morning are there when you wake up, while complimentary yoga is offered daily in a 2,000-square-foot thatched pavilion. Among the other activities are taking the resort’s beach cruisers for a spin at no cost or surfing, fishing, beachfront horseback riding and swimming with whale sharks in La Paz.

The on-site garden and aptly named ‘Garden’ restaurant—an open-air kitchen set amid the organic bounty that is often harvested mid-dinner service—is a draw for guests and locals alike. Executive chef duo, Jeff and Susan Mall, hail from Sonoma and currently helm the food and beverage program in this thriving culinary community. Menu items are authentic to the region, sourced on-property when possible (if you catch a fish, one of the chefs will prepare it for you at dinner), and also feature a few global influences. With cooking classes, local food tours and plans to institute a robust guest chef program, Rancho Pescadero hosts top international talent for culinary weekends and events several times a year.

Bar Manager Danny Sanchez takes pride in the resort’s farm-to-bar creations, evident in the craft cocktails made with fresh mint, basil and herbs from the organic garden. Locally-grown strawberries, lychee, passion fruit and mangoes also make appearances in the enticing margarita menu. Sign up for a mixology class and learn how the pros do it. Or, just sit back at the bar and enjoy the spoils.

The best part of Rancho Pescadero is that it feels like home. You can easily spend several days in pure relaxation, without ever stepping off the property. But before you think about planning your next family vacation, know that kids are welcome at Rancho Pescadero... when they themselves are adults, at age 18, as noted on the cheeky website. Until then, enjoy the serenity of this adults-only oasis.

RANCHO PESCADERO

Camino a la Playa S/N, Pescadero, 23300, Todos los Santos, Baja California Sur, Mexico | +001 52 1 612 135 5849 (Mexico) | 910 300 8891 (US) | RanchoPescadero.com



HANGING BASKET CHAIRS ON PATIO OF MAS MILAGRO SUITE



VIEW FROM THE RANCHO SUITE



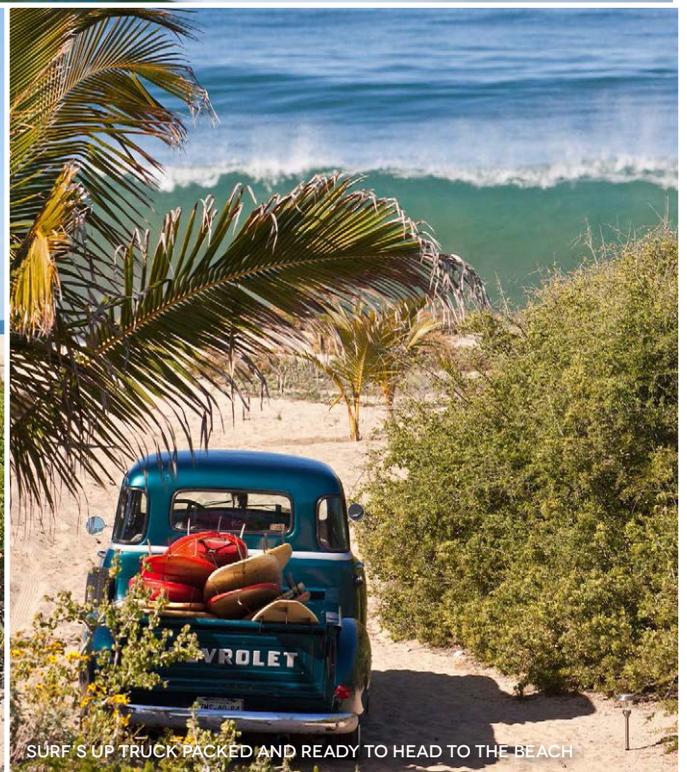
MAS MILAGRO SUITE LIVING AREA AND OUTDOOR FIREPLACE



FISH TACOS



BEACH BUNKERS



SURF'S UP TRUCK PACKED AND READY TO HEAD TO THE BEACH