



PUEBLO BONITO
BEYOND HOSPITALITY

SPECIALTY MARGARITAS SET THE TONE AT PUEBLO BONITO RESORTS

Creative versions of this famous cocktail are featured at a trio of Pueblo Bonito properties



*Mazatlán
Cadillac Margarita*



*Los Cabos
Quintessence Hibiscus Margarita*



*San Miguel de Allende
Lavanda Vantage Margarita*

Los Cabos, Mexico (May 1, 2026) – It’s the preferred tippie on Cinco de Mayo, but anytime is the right time for a margarita, the most famous and arguably most in-demand cocktail in the world. It remains front and center at a trio of Pueblo Bonito properties in San Miguel de Allende, Los Cabos, and Mazatlán.

The margarita is a simple drink with only three ingredients, although there are many variations (see below). The basic margarita calls for tequila, orange liqueur, and fresh lime juice. Salt on the rim of the glass is optional. The drink is generally served shaken with ice or frozen (blended with ice). The margarita is lauded as the perfect combination of sweet, salty, sour, and bitter. While the flavors are complete opposites, they complement each other perfectly.

No drink is more associated with Mexico than the margarita, which originated in Tijuana, Mexico, during Prohibition, when Americans drifted across the border for alcohol. Tequila was substituted for brandy in the ‘Daisy’ (margarita is Spanish for daisy). The rest is history.

Skilled mixologists at three Pueblo Bonito properties in Los Cabos, Mazatlán, and San Miguel de Allende are especially adept at concocting eclectic variations of this captivating cocktail.

Here are brief descriptions for a trio of margaritas that range from inspired originals to updated classics, along with a sense of place for each venue.

Check the [video](#) to see Pueblo Bonito mixologists at work. For complete recipes, access the [website](#).

Pueblo Bonito Vantage San Miguel de Allende features the **Lavanda Vantage Margarita**, a sophisticated, aromatic version that combines floral notes with the herbal character of tequila. Visually striking, it's an entirely different take on a margarita. What sets it apart are the locally sourced flowers, herbs, and peppers: bougainvillea, *morita* chili, and lavender, each of which is dried and crushed, with a lavender flower used as a garnish. A few sprigs of thyme steeped in Controy (Mexican orange liqueur) adds another dimension of flavor. A few drops of lime juice lend a citrusy touch. It's a perfect cocktail to sip at the hotel's V Rooftop Bar, an open-air terrace with a panoramic view of the colonial city's lovely skyline.

At Quivira Steakhouse, an indoor/outdoor restaurant at the thatched-roof Quivira Golf Club clubhouse, the **Quintessence Hibiscus Margarita** is a fresh, floral cocktail with a twist. Elegant yet easy to prepare, the combination of hibiscus and tequila heightens the floral and herbal elements of the spirit, in this case, hibiscus-infused blanco tequila. An ounce of St-Germain, a French elderflower liqueur nicknamed the "bartender's ketchup" for its ability to enhance cocktails with its delicate flavor, adds notes of pear, peach, and grapefruit. The open-air bar as well as the restaurant's outdoor seating areas, within sight and sound of the crashing surf, is the perfect place to savor this floral margarita before lunch, dinner, or after a round of golf.

Pueblo Bonito Emerald Bay in Mazatlán, set above a lovely crescent beach and lush tropical gardens, proudly serves its take on the **Cadillac Margarita**, a richer, more refined version of the original. Proper preparation is the key for the Cadillac Margarita. First, moisten the rim of an old-fashioned glass (short glass) with lime and dip it in salt. The spirit ingredients are top shelf: añejo tequila (such as Tequila 1800) and Grand Marnier, a French liqueur created in 1880 made from fine Cognac, distilled essence of bitter orange, and sugar. A splash of orange juice and a slice of lime or orange for a garnish completes the cocktail. For an extra premium touch, float a small amount of Grand Marnier on top at the end. Best enjoyed while viewing the white swans and pink flamingos that frequent the resort's koi-filled pools.

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About Pueblo Bonito Golf & Spa Resorts

Pueblo Bonito Golf & Spa Resorts include several award-winning properties in two destinations, Cabo San Lucas and Mazatlán, all offering luxury all-inclusive options. Each of the properties has its own personality, design, and ambience, yet all share the same high level of impeccable quality and distinguished atmosphere.

In Cabo San Lucas, the adults-only Pueblo Bonito Pacifica Golf & Spa Resort is the ideal setting for a romantic getaway, while Pueblo Bonito Sunset Beach Golf & Spa Resort, with its large, all ocean-view suites, is perfect for families. Pueblo Bonito Rosé Resort & Spa and Pueblo Bonito Los Cabos, both located on El Médano beach, have the best to offer vacationers looking to be right in the middle of all the Cabo action. In Mazatlán, the elegant jewel Pueblo Bonito Emerald Bay Resort & Spa overlooks the Pacific Ocean and a private beach, while the charming Pueblo Bonito Mazatlán is located in the famous Golden Zone. Both resorts are great for family vacations and romantic getaways. The hospitality company recently debuted two upscale, European Plan (EP) hotels in urban settings: Pueblo Bonito Vantage Centro Histórico Mazatlán; and Pueblo Bonito Vantage San Miguel de Allende. For more information, visit www.pueblobonito.com, find us on Facebook at www.facebook.com/pueblobonitoresort and follow us on Instagram @pueblobonito

About Pueblo Bonito Vantage

The upscale brand of Pueblo Bonito Resorts, Vantage is positioned for the discerning, experienced traveler who seeks superior service, high-end design, and unique experiences. Pueblo Bonito Vantage offers a refined hospitality experience, one which includes upscale accommodations, oversized suites, enhanced amenities, impeccable 24-hour butler service, and authentic experiences.

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