



South Beach hideaway

By Melanie Reffes

The Angler's resort reflects the Art Deco spirit of Miami Beach



The day starts with a delectable stack of *torrejas* or Latino-inspired French toast crowned in guava butter and sweet berries. Add a shot of espresso, and breakfast at The Angler's in Miami's South Beach is vacation paradise.

Home suite home

Family-owned and hip without pretension, The Angler's is a 45-suite boutique resort with a host of vacation must-haves, like a heated pool with cozy cabanas, beds as soft as talc with Egyptian cotton linens and the über-luxe line of Gilchrist & Soames soaps and lotions liberally stocked in every room.

Close to Miami International

Airport, the resort is the top-rated TripAdvisor hotel in Miami Beach, applauded for its attention to guests. A divine hot stone massage can be enjoyed *en suite*, concierges are available round the clock and Carlos the Bartender shakes and stirs magnificent jalapeño margaritas with Tanteo jalapeño tequila, cucumbers, cane sugar and a splash of citrus sour.

The Pool House Villa covers three levels, complete with a rooftop sundeck and bamboo wooden floors that are heaven for tired tootsies. The two-story Manor Villa has a spiral staircase connecting both floors and an outdoor Jacuzzi that is sublime for late-night dips. "In larger

properties, I saw that guests were viewed as just a number, which is why I have learned to love boutique resorts where we personally embrace every guest," says James Ayres, the general manager who honed his skills at the Ritz-Carlton in nearby Naples, Florida.

A storied past

Built in the '30s and set on Washington Avenue, The Angler's has been restored to its original Art Deco splendor. Once a popular haunt for writer Ernest Hemingway and his celebrity pals, the resort welcomes travelers from all corners of the globe. "The hotel is our love and passion coming to life," says Marc Lawrence,

who owns the hotel together with his brother Eric.

Latin fusion

From Colombia to Manhattan's acclaimed Lucy Latin Kitchen, chef Carlos Torres brings his culinary wizardry to Restaurant 660, The Angler's totally hip fusion restaurant. Specialties include El Viejo burger, with caramelized onions and manchego cheese. Weekend brunches offer bottomless pitchers of Bacardi smoothies, while a guitarist serenades diners digging into morning burritos stuffed with chorizo and salsa.

For reservations,
tel. 1.866.729.8800,
theanglersresort.com