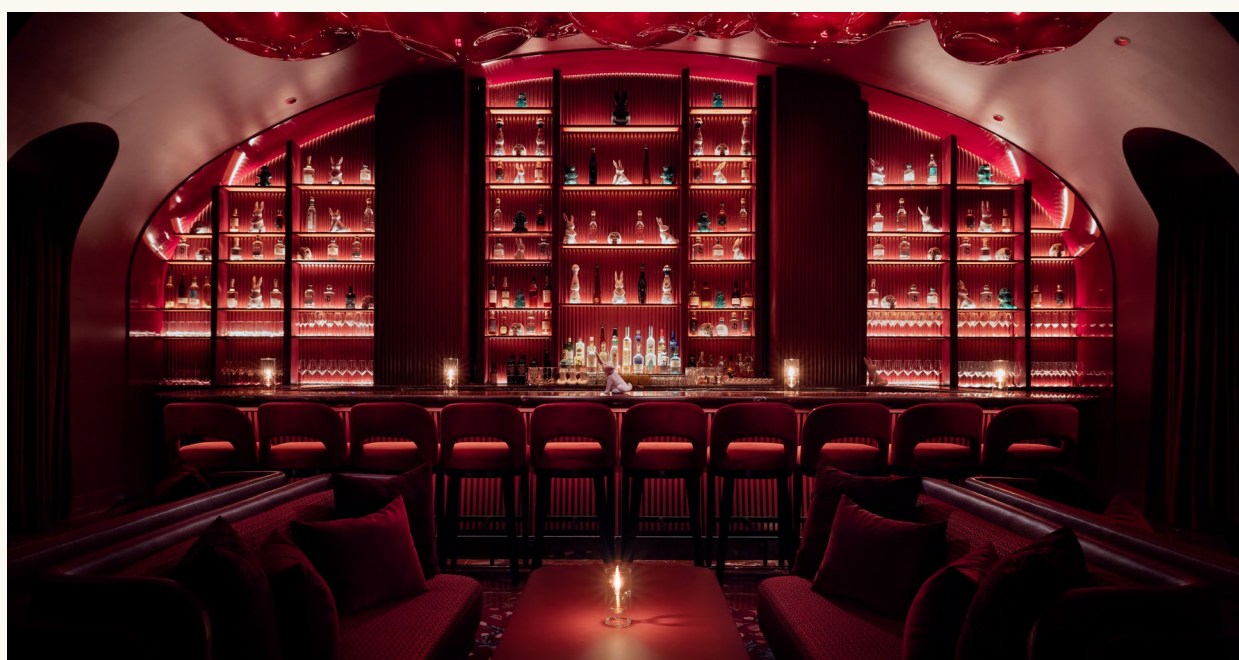




WAX RABBIT

S P E A K E A S Y

Welcome to Wax Rabbit, an intimate and seductive hideaway located behind the walls of Mijo Modern Mexican. Step inside this hidden gem and be transported back in time as you experience all vinyl record sets that evoke nostalgia whilst being paired with modern mixology at its finest. Tequila lovers rejoice - the spotlight is on the world's finest selection of tequilas and mezcals.



LOCATION

Durango Casino & Resort
6915 S. Durango Dr. | Las Vegas, NV 89148

HOURS OF OPERATION

TUESDAY - SATURDAY 6PM - CLOSE



For more information and to plan your special event contact us at 702-489-2129 or Groupsales@cliquehospitality.com

MijoMexican.com | [@MijoMexican](https://www.instagram.com/MijoMexican)



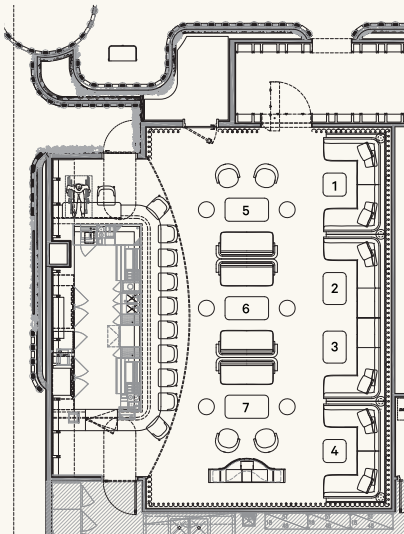


WAX RABBIT

S P E A K E A S Y

Our tequila lockers will unlock a secret room with plush velvet couches and leather accents. The rich textures bring a touch of mystique to your event. It's truly a unique way to bring together style and comfort in a creative and unexpected way.

Elevate your guest's experiences with Wax Rabbit's delicious culinary delights and flavors brought to you straight from Mijo Modern Restaurant. We offer the finest in bite-sized treats, perfectly paired with custom-crafted cocktails, you can be sure that every mixed drink will meet the highest standards of taste and sophistication.



FEATURES

1084 SQ FT

48 SEATS | 80 RECEPTION

INTIMATE HIDEAWAY

FULL SERVICE BAR & CULINARY DELIGHTS

PRIVATE EVENT OPTIONS

SPIRIT & TEQUILA LOCKERS

EXTENSIVE SELECTION OF TEQUILAS & MEZCAL



For more information and to plan your special event contact us at 702-489-2129 or Groupsales@cliquehospitality.com

MijoMexican.com | [@MijoMexican](https://twitter.com/MijoMexican)





RECEPTION MENUS

Available for Full Venue Buyouts Only

PASSED

Priced Per Piece

Minimum Order of 30 pieces per selection

SMALL BITES

GUAC BITES

avocado, pico de gallo, cilantro

can be made

CHICKEN EMPANADA BITES

shredded braised chicken, roasted poblanos

CHICKEN TAQUITO BITES

guacamole, cabbage, pico de gallo, crema

VEGGIE EMPANADAS

sweet potato, black bean, poblano, dairy free mozzarella cheese

MINI TACOS

MINI GRILLED CHICKEN TACOS

achiote marinated, cheddar jack cheese,
cilantro jalapeño aioli

MINI CARNITAS TACOS

slow cooked pork, guacamole, pickled onion,
tomatillo salsa

MINI CARNE ASADA TACOS

grilled prime skirt steak, pico de gallo,
fire roasted salsa

MINI FIRE ROASTED SHRIMP TACOS

grilled shrimp, cabbage, chipotle aioli,
pico de gallo, fire roasted salsa

MINI BUTTER POACHED LOBSTER TACOS

maine lobster, chipotle aioli, cabbage, onion,
avocado, tomatillo salsa

TOSTADAS

MUSHROOM TOSTADA

crispy corn tostada, mushroom, corn purée

STREET CORN TOSTADA

grilled corn, corn puree, chipotle mayo

TUNA PIZZA BITE

ponzu aioli truffle

LOBSTER & CORN TOSTADA

avocado, chipotle mayo, cilantro

CARNE ASADA TOSTADA

carne asada, charro beans, pico de gallo, cotija

CEVICHE

SHRIMP AGUACHILE CUP

mexican shrimp, avocado, cucumber,
melon, cilantro, serrano

HAMACHI CEVICHE CUP

orange, cara cara, cucumber, citrus yuzu

SEA BASS CEVICHE CUP

tomatoes, cucumber, corn, onions,
avocado, leche de tigre

DESSERT

MINI CHURROS

MEXICAN TWINKIES

GLUTEN FREE VEGAN

Gluten-free, Vegetarian, & Vegan Options Are Available Upon Request. All group events are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

702-489-2129 | MijoMexican.com | @MijoMexican



RECEPTION MENUS

Available for Full Venue Buyouts Only

STATIONS

Priced Per Person

Minimum of 30 Orders

FAJITA STATION

choice of two: carne asada, marinated chicken, or blackened shrimp
flour tortillas, pico de gallo, sour cream, cheese

ENCHILADA STATION

chicken or beef with ranchero or tomatillo sauce
lobster +20

CHIPS & SALSA STATION

FIRE ROASTED HOUSE SALSA

mild

GUACAMOLE

+10 per person

avocado, pico de gallo, cilantro

CARNE ASADA*

chili butter, salsa verde

AGED MOLE CHICKEN

pickled onion, radish, sesame seeds

GRILLED BRANZINO

cabbage, escabeche, grilled onion & chili, fire-roasted salsa

SALAD BAR

TJ CAESAR

anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD

grilled chicken, lettuce, black beans, pico de gallo,
chipotle lime vinaigrette, crema

SIDES

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

SPANISH RICE

tomato, peppers

GLUTEN FREE VEGAN BLACK BEANS

pico de gallo

FRIJOLE CHARROS

smoked pork, pija

GLUTEN FREE STREET CORN

chipotle mayonnaise, cotija cheese

GLUTEN FREE VEGAN

All group events are subject to prevailing tax, gratuity and large party service charge | Vegetarian option available upon request *Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

702-489-2129 | MijoMexican.com | @MijoMexican



BEVERAGE OPTIONS

HOSTED CONSUMPTION BAR

ALL BEVERAGES ARE BASED ON CONSUMPTION AND ADDED TO THE FINAL BILL

RESTRICTIONS CAN BE APPLIED TO LIMIT WHAT YOUR GUESTS CAN ORDER

BEER AND WINE PACKAGE

TWO HOUR PACKAGE OF BOTTLED BEER,
HOUSE RED AND WHITE WINE,
SOFT DRINKS, AND JUICES

ESSENTIALS BAR PACKAGE

TWO HOUR PACKAGE OF HOUSE BRAND COCKTAILS,
BOTTLED BEERS, HOUSE RED AND WHITE WINE,
SPARKLING WINE, SOFT DRINKS, AND JUICES

PREMIUM BAR PACKAGE

TWO HOUR PACKAGE OF PREMIUM BRAND COCKTAILS, SPECIALTY COCKTAILS, WINES BY THE GLASS,
SPARKLING WINE, BOTTLED BEER, SOFT DRINKS, AND JUICES

ADD ON PER PERSON

BOTTLED WATER, SPECIALTY COCKTAILS, RED BULL

Gluten-free, Vegetarian, & Vegan Options Are Available Upon Request. All group events are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

702-489-2129 | MijoMexican.com | [@MijoMexican](https://www.instagram.com/MijoMexican)