



MIJO
MODERN MEXICAN RESTAURANT

Mijo, a coastal Mexican-influenced restaurant, is stunning, succulent and even secretive. With a menu of bold and vibrant flavors, Mijo brings a refined South of the Border flair to Las Vegas with sizzling fajitas, prime meats, grilled whole fish, and to-die-for ceviche paired with exceptional margaritas and other craft cocktails that celebrate the spirits of Mexico.

A restaurant that tranfixes all the senses, guests enter Mijo through a brick terracotta and lush green and gold garden. As the sounds from a live DJ saturate the scene, the corridor opens up to multiple rooms, all with a different look and feel. The sleek main room revolves around the bar that serves as a tequila haven- the agave nectar is displayed on multiple levels, allowing guests a full view of tequila, mezcal, and other liquor offerings. An extensive bar, Mijo's unblemished cocktail program is its calling card, as it offers a bevy of one-of-a-kind drink options with hard-to-find spirits.

In addition, Mijo has an outdoor patio resting under the desert sky, meticulously furnished with beautiful foliage. However, the real secret of Mijo lies beyond the walls, as an intimate speakeasy lounge sits hidden behind a collection of tequila lockers. A stealth extension of Mijo, the clandestine and red-hued speakeasy is a beautifully-crafted space with a classic vibe and the mindset of a bygone era.



HOURS OF OPERATION

SUNDAY – THURSDAY | 4PM – 10PM
FRIDAY – SATURDAY | 4PM – 11PM
BRUNCH | SATURDAY & SUNDAY | 10AM - 3PM

LOCATION

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



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)





MIJÓ

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FEATURES

- CUSTOM CURATED MENUS
- PRIVATE TEQUILA LOCKER
- RARE TEQUILA COLLECTION
- PRIVATE DINING OPTIONS
- INTIMATE OUTDOOR PATIO
- SEDUCTIVE HIDEAWAY



DURANGO
CASINO & RESORT

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CLIQUE
HOSPITALITY



WAX RABBIT

SPEAKEASY



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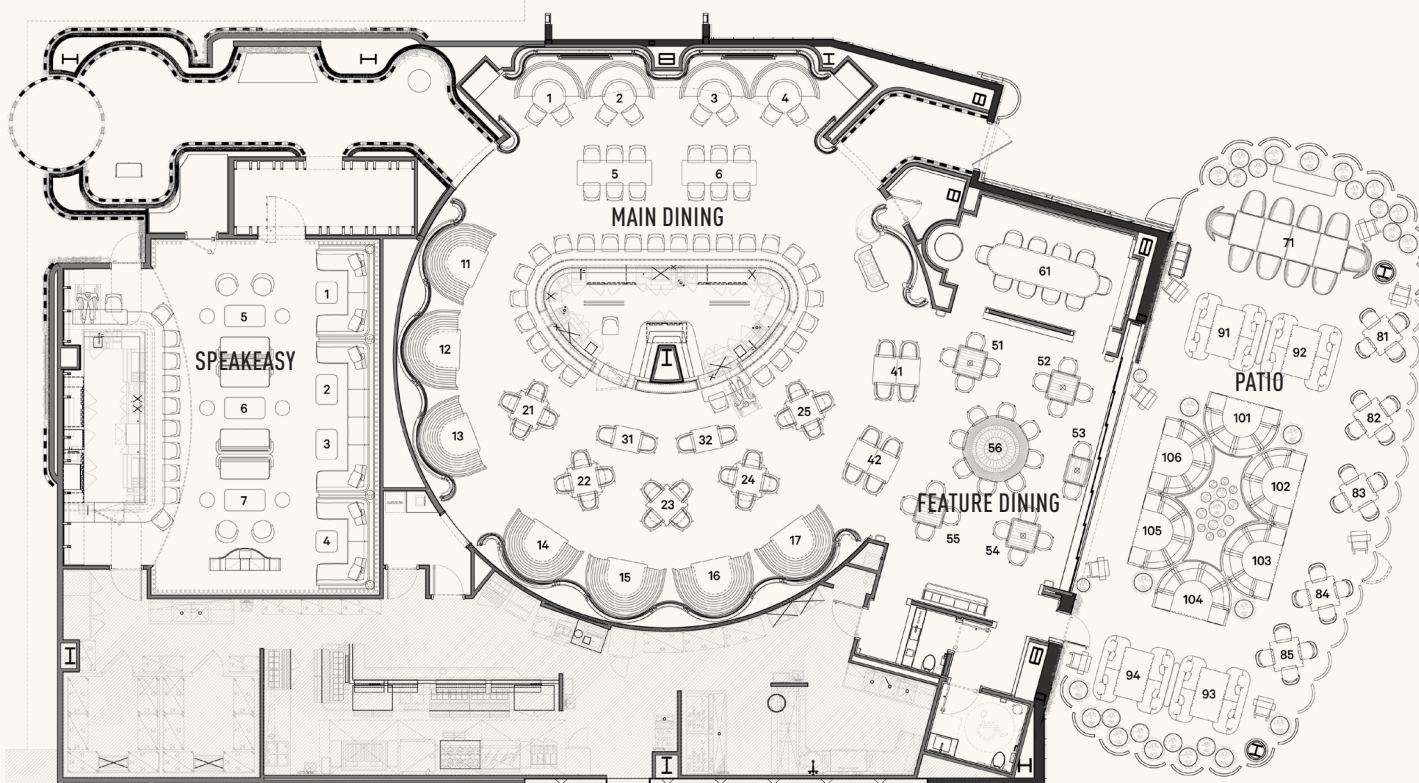
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CLIQUE
HOSPITALITY



MIO

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CAPACITY

MAIN DINING ROOM | 2522 SQ FT
102 SEATED / 150 RECEPTION

FEATURE DINING | 520 SQ FT
26 SEATED / 50 RECEPTION
PDR | 10 SEATS

PATIO | 1598 SQ FT
66 SEATED / 100 RECEPTION

SPEAKEASY | 1084 SQ FT
48 SEATS / 80 RECEPTION



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CLIQUE
HOSPITALITY



MUJO

GROUP DINNER
MENUS



FAMILY STYLE PACKAGES

NOCHE DE TACOS

STARTERS

GUACAMOLE
fresh avocado, lime, cilantro

CHICKEN EMPANADAS
shredded braised chicken, roasted poblanos,
black beans, corn, oaxaca cheese, chipotle aioli

SALAD

choose one

TJ CAESAR SALAD
anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD
lettuce, black beans, pico de gallo, grilled corn, avocado, cilantro cream vinaigrette

MAIN

choose three

GRILLED CHICKEN TACOS
achiote marinated, cheddar jack cheese, cilantro jalapeño aioli

CARNE ASADA TACOS
grilled prime skirt steak, pico de gallo, fire roasted salsa

FIRE ROASTED SHRIMP TACOS
grilled shrimp, cabbage, chipotle aioli, pico de gallo, fire roasted salsa

QUESABIRRIA TACOS
shredded beef, crispy cheese, consommé

CARNITAS TACOS
slow cooked pork, guacamole, pickled onion, tomatillo salsa

CRISPY AVOCADO TACOS
chipotle mayo, cabbage, cilantro, fire roasted salsa

BUTTER POACHED LOBSTER TACOS
maine lobster, chipotle aioli, cabbage, onion, avocado, tomatillo salsa

SIDES

choose one

SPANISH RICE
tomato, peppers

STREET CORN
chipotle mayonnaise, cotija cheese

BLACK BEANS
pico de gallo

FRIJOLES CHARROS
smoked pork, pint

CHEF'S NIGHTLY DESSERT

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.

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FAMILY STYLE PACKAGES

RICO Y SABROSO

STARTERS

  **GUACAMOLE**
fresh avocado, lime, cilantro

CHICKEN EMPANADAS
shredded braised chicken, roasted poblanos,
black beans, corn, oaxaca cheese, chipotle aioli

CHICKEN TAQUITO
Guacamole, Cabbage, Pico de Gallo, Crema

SALAD

choose one

TJ CAESAR SALAD
anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD
lettuce, black beans, pico de gallo, grilled corn, avocado, cilantro cream vinaigrette

MAIN

choose three

CHICKEN SUIZA ENCHILADA
slow cooked chicken, oaxaca & swiss cheese, tomatillo salsa

SIZZLING FAJITAS PLATE
carne asada, marinated chicken or blackened shrimp

CARNE ASADA
10oz prime grilled skirt steak, chili butter, salsa verde

BUTTER POACHED LOBSTER TACOS
maine lobster, chipotle aioli, cabbage, onion, avocado, tomatillo salsa

SIDES

choose two

SPANISH RICE
tomato, peppers

 **STREET CORN**
chipotle mayonnaise, cotija cheese

  **BLACK BEANS**
pico de gallo

 **FRIJOLE CHARROS**
smoked pork, pint

CHEF'S NIGHTLY DESSERT

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FAMILY STYLE PACKAGES

MARISCOS Y MÁS

STARTERS

  **GUACAMOLE**

fresh avocado, lime, cilantro

HAMACHI* TIRADITO

orange, cara cara, cucumber, citrus yuzu

TUNA TOSTADAS*

ponzu aioli, truffle oil, red shiso

MARISCOS AL FUEGO

Mexican shrimp, scallops, bagna cauda butter, lemon

SALAD

choose one

TJ CAESAR SALAD

anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD

lettuce, black beans, pico de gallo, grilled corn, avocado, cilantro cream vinaigrette

MAIN

choose three

FIRE ROASTED SHRIMP TACOS

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

BUTTER POACHED LOBSTER TACOS

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

WHOLE GRILLED BRANZINO

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

CARNE ASADA

10oz prime grilled skirt steak, chili butter, salsa verde

AGED MOLE HALF CHICKEN

cilantro rice, pickled onion, radish, sesame seeds

SIDES

choose two

SPANISH RICE

tomato, peppers

  **BLACK BEANS**

pico de gallo

 **STREET CORN**

chipotle mayonnaise, cotija cheese

 **FRIJOLES CHARROS**

smoked pork, pint

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

CHEF'S NIGHTLY DESSERT

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FAMILY STYLE PACKAGES

EL PRESIDENTE

STARTERS

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

HAMACHI TIRADITOS

avocado, cara cara, cucumber, citrus yuzu

TUNA TOSTADA

ponzu aioli, truffle oil, red shiso

SALAD

choose one

TJ CAESAR SALAD

anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD

lettuce, black beans, pico de gallo, grilled corn, avocado, cilantro cream vinaigrette

TOSTADAS

TUNA TOSTADA

ponzu aioli, truffle oil, red shiso

STREET CORN TOSTADA

grilled corn, corn puree, chipotle mayo

LOBSTER & CORN TOSTADA

avocado, chipotle mayo, cilantro

ENTRÉES

choose three

🌱 HALF CHICKEN, AGED MOLE

cilantro rice, pickled onion, radish, sesame seeds

2LB PUERTO NUEVO GRILLED LOBSTER

butter poached & grilled, chili lobster cream sauce, lemon

WHOLE GRILLED BRANZINO

cabbage, escabeche, grilled onion & chilli, fire roasted salsa

CARNE ASADA

10oz prime grilled skirt steak, chili butter, salsa verde

32OZ PORTERHOUSE STEAK*

roasted chili butter

SIDES

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

CRISPY YUCA FRITA

chili lime ketchup, chipotle mayo

🌱 STREET CORN

chipotle mayonnaise, cotija cheese

DESSERT

CHEFS NIGHTLY SELECTION

PRIME 55oz GRILLED TOMAHAWK

chili butter, charred cebollitas, roasted potatoes tomatillo, salsa

🌱 GLUTEN FREE VEGAN

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MENU ENHANCEMENTS

SIDES

serves 3-4 people

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

CRISPY YUCA FRITA

chili lime ketchup, chipotle mayo

SPANISH RICE

tomato, peppers

STREET CORN

chipotle mayonnaise, cotija cheese

BLACK BEANS

pico de gallo

FRIJOLE CHARROS

smoked pork, pinto beans

CEVICHES & COCTELS

SHRIMP AGUACHILE*

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

SHRIMP COCTEL*

shrimp, cucumber, onion, cilantro,
spicy tomato

SEA BASS CEVICHE*

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

PRIME 55oz GRILLED TOMAHAWK

chili butter, charred cebollitas, roasted potatoes tomatillo, salsa



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MIJŌ

GROUP BRUNCH
MENUS



FAMILY STYLE PACKAGES

EL DESAYUNO

STARTERS

pre-select two

GUACAMOLE

fresh avocado, lime, cilantro

AVOCADO TOAST

whole grain toast, citrus vinaigrette, heirloom tomatoes, pickled onion, cilantro

BERRY YOGURT PARFAIT

fresh berries, house granola, strawberry guava coulis, greek yogurt

MAINS

pre-select two

HUEVOS RANCHEROS

crunchy tortillas, refried beans, fried eggs, fire roasted salsa, queso fresco, cilantro

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese

CHORIZO & EGG SCRAMBLE

eggs, potatoes, tortillas

HUEVOS BENEDICTINOS

seasoned ham, avocado, poached egg, chili hollandaise

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, guava syrup, horchata icing

SIDES

pre-select one

HICKORY SMOKED BACON

FRIJOLES CHARROS

smoked pork, pinto beans

MIJO BRUNCH PAPAS



BLACK BEANS

pico de gallo

SIMPLE FRESH FRUIT BOWL

BOTTOMLESS

Mimosas | Micheladas | Aperol Spritz

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FAMILY STYLE PACKAGES

MADRUGADOR

STARTERS

pre-select two

GUACAMOLE

fresh avocado, lime, cilantro

✓ AVOCADO TOAST

whole grain toast, citrus vinaigrette, heirloom tomatoes, pickled onion, cilantro

BERRY YOGURT PARFAIT

fresh berries, house granola, strawberry guava coulis, greek yogurt

MAINS

pre-select three

CHORIZO & EGG SCRAMBLE

eggs, potatoes, tortillas

RANCHERO STEAK & EGGS

eggs any style, carne asada steak, potatoes, fire roasted salsa

HUEVOS BENEDICTINOS

seasoned ham, avocado, poached egg, chili hollandaise

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, guava syrup, horchata icing

GRILLED CHICKEN TACOS

achiote marinated, cheddar jack cheese, cilantro jalapeño aioli

CRISPY CARNITAS TACOS

slow cook pork, guacamole, pickled onion, pico de gallo

SIDES

pre-select one

HICKORY SMOKED BACON

🍷 FRIJOLES CHARROS

smoked pork, pinto beans

MIJO BRUNCH PAPAS

🍷 BLACK BEANS

pico de gallo

🍷 ✓ SIMPLE FRESH FRUIT BOWL

BOTTOMLESS

Mimosas | Micheladas | Aperol Spritz

🍷 GLUTEN FREE ✓ VEGAN

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FAMILY STYLE PACKAGES

DESPIERTA!

STARTERS


pre-select two

  **GUACAMOLE**

fresh avocado, lemon, cilantro

TUNA TOSTADA

ponzu aioli, red shiso

 **SHRIMP AGUACHILE**

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

SALAD

pre-select one

TJ CAESAR SALAD

anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD

lettuce, black beans, pico de gallo, grilled corn, avocado, cilantro cream vinaigrette

MAINS

pre-select three

CHICKEN SUIZA ENCHILADA

slow cooked chicken, tomatillo salsa, melted oaxaca & monterrey jack cheese

GRILLED CHICKEN TACOS

achiote marinated, cheddar jack cheese, cilantro jalapeño aioli

CRISPY CARNITAS TACOS

slow cook pork, guacamole, pickled onion, pico de gallo

BUTTER POACHED LOBSTER TACOS

chipotle butter poached lobster, cabbage, avocado

CARNE ASADA TACOS

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

FIRE ROASTED SHRIMP TACOS


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

CRISPY AVOCADO TACOS

Chipotle mayo, cabbage, cilantro, fire-roasted salsa

BOTTOMLESS

Mimosas | Micheladas | Aperol Spritz

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RECEPTION MENUS

Available for Full Venue Buyouts Only

PASSED

Minimum Order of 50 pieces per selection

APPETIZERS

COLD

GUAC BITE

avocado, pico de gallo, cilantro
can be made

VEGGIE EMPANADAS

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

TUNA PIZZA BITES

ponzu aioli, truffle oil, red shiso

HOT

CHICKEN EMPANADA BITES

shredded braised chicken, roasted poblanos, black beans, corn,
oaxaca cheese, chipotle aioli

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

CARNE ASADA TOSTADA

charro beans, pico de gallo, cotija

MUSHROOM TOSTADA

crispy corn tostada, mushroom, corn purée

STREET CORN TOSTADA

grilled corn, corn puree, chipotle mayo

LOBSTER & CORN TOSTADA

avocado, chipotle mayo, cilantro

CEVICHEs & COCTELS CUPS

SEA BASS CEVICHE CUP

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

SHRIMP AGUACHILE CUP

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

SHRIMP COCTEL CEVICHE CUP

shrimp, cucumber, onion, cilantro, spicy tomato

HAMACHI CEVICHE CUP

orange, cara cara, cucumber, citrus yuzu

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RECEPTION MENUS

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STATIONS

SALAD BAR

TJ CAESAR

anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD

lettuce, black beans, pico de gallo, grilled corn, avocado, cilantro cream vinaigrette

QUINOA SALAD

description tbd

WATERMELON SALAD

description tbd

CHIPS GUACAMOLE & SALSA STATION

GUACAMOLE

avocado, pico de gallo, cilantro

FIRE ROASTED HOUSE SALSA

mild

FIRE ROASTED TOMATILLO

medium

HABANERO

hot

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RECEPTION MENUS

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STATIONS

FAJITA STATION

choice of 2 - 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

CARNE ASADA*

grilled wagyu flank steak, chili butter, salsa verde

BUTTER POACHED LOBSTER

butter poached & grilled, chili lobster, cream sauce, lemon



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CARVING STATIONS

PRIME 55OZ GRILLED TOMAHAWK

Chili Butter, Mijo Demi

CARNE ASADA*

10oz Prime Grilled Skirt Steak, Chili Butter, Salsa Verde

PRIME RIB

roasted potatoes, chef's special homemade sauces

SALMON

mojito marinated, cilantro lime garlic butter

ROASTED PIG

charro beans, tortillas, salsa & veggies

SIDES

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

STREET CORN

chipotle mayonnaise, cotija cheese

SPANISH RICE


tomato, peppers

FRIJOLE CHARROS

smoked pork, pint

BLACK BEANS

pico de gallo

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BEVERAGE OPTIONS

CONSUMPTION BAR

RESTRICTIONS CAN BE APPLIED TO LIMIT WHAT YOUR GUESTS CAN ORDER
REDBULL, SPECIALTY COCKTAILS, BOTTLED WATER

BEER AND WINE PACKAGE

TWO HOUR PACKAGE

IMPORTED & DOMESTIC BEER, HOUSE RED AND
WHITE WINE, SOFT DRINKS & JUICES

ESSENTIALS BAR PACKAGE

TWO HOUR PACKAGE

HOUSE BRAND COCKTAILS, IMPORTED & DOMESTIC BEER,
HOUSE RED & WHITE WINE, SOFT DRINKS & JUICES

PREMIUM BAR PACKAGE

TWO HOUR PACKAGE OF PREMIUM BRANDS

INCLUDES PREMIUM BRANDS, HOUSE RED & WHITE WINE, IMPORTED & DOMESTIC
BEER, EVIAN STILL & SPARKLING BOTTLED WATER, AND ASSORTED SODA & JUICE

*Bombay, Tanqueray, Skyy Crown Royal, Dewars White Label, Johnny Walker Black,
Jim Beam, Wild Turkey 81, Jack Daniels, Bacardi, Captain Morgan, Malibu,
Amaretto Disaronno, Baileys, Frangelico*

SUPER PREMIUM BAR PACKAGE

TWO HOUR PACKAGE OF PREMIUM BRANDS

INCLUDES ALL PREMIUM AND SUPER PREMIUM BRANDS, HOUSE RED & WHITE WINE, IMPORTED & DOMESTIC BEER,
SPECIALTY COCKTAILS, EVIAN STILL & SPARKLING BOTTLED WATER, AND ASSORTED SODA & JUICE

*Belvedere, Grey Goose, Bombay Sapphire, Tanqueray Ten, Don Julio Silver and Don Julio Reposado, Jameson, Chivas, Dewars 12,
Macallan 12 yr, Makers Mark, Woodford Reserve, Bulleit, Myers, Knob Creek Hennessy VS, Grand Marnier, Jagermeister*

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