

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

LOCATION

SUNDAY - THURSDAY | 4PM - 10PM Friday - Saturday | 4PM - 11PM Brunch | Saturday & Sunday | 10AM - 3PM 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









FEATURES

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



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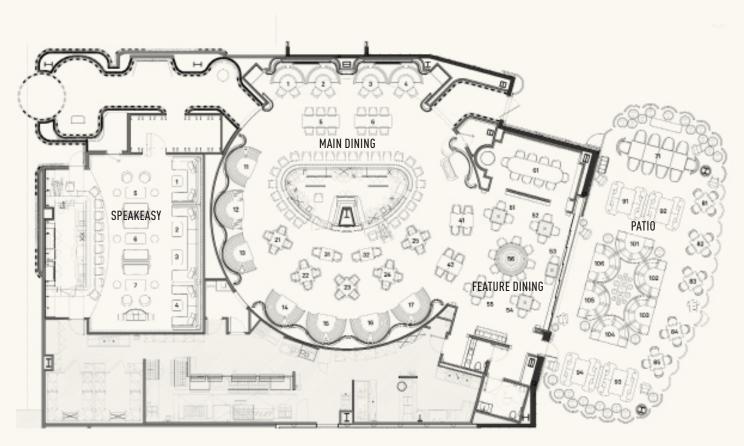




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CAPACITY

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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NOCHE DE TACOS

\$60 PER PERSON

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

GRILLED CHICKEN TACOS

fire roasted chicken, avocado, pico de gallo, fire roasted salsa

FIRE ROASTED SHRIMP TACOS

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

CARNITAS TACOS

slow cooked pork, guacamole, pickled onion, tomatillo salsa

QUESABIRRIA TACOS

shredded beef, crispy cheese, consommé

TACO SALAD

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

MAIN

choose three

CARNE ASADA TACOS

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

GRILLED CHICKEN TACOS

fire roasted chicken, avocado, pico de gallo, fire roasted salsa

BUTTER POACHED LOBSTER TACOS

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

CRISPY AVOCADO TACOS

chipotle mayo, cabbage, cilantro, fire roasted salsa

SIDES

choose two

SPANISH RICE

tomato, peppers

BLACK BEANS

pico de gallo

STREET CORN

chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS

smoked pork, pint

CHEF'S NIGHTLY DESSERT



RICO Y SABROSO

\$80 PER PERSON

STARTERS

● ✓ GUACAMOLE

CHICKEN EMPANADAS

fresh avocado, lime, cilantro 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

SIZZLING FAJITAS PLATE

carne asada, marinated chicken or blackened shrimp

slow cooked chicken, oaxaca & swiss cheese, tomatillo salsa **CARNE ASADA**

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

SPANISH RICE

tomato, peppers

BLACK BEANS

pico de gallo

CHICKEN SUIZA ENCHILADA

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

WHOLE GRILLED BRANZINO

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

SIDES

choose two

STREET CORN

chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS

smoked pork, pint

CHEF'S NIGHTLY DESSERT



MARISCOS Y MÁS

\$90 PER PERSON

STARTERS

GUACAMOLE

fresh avocado, lime, cilantro

QUESO FUNDIDO

poblanos, onions, mushrooms, flour tortillas

TJ CAESAR SALAD

anchovies, pepitas, lime, toasted tortilla crumbs

FIRE ROASTED SHRIMP TACOS

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

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

HAMACHI* TIRADITO

orange, cara cara, cucumber, citrus yuzu

TUNA TOSTADAS*

ponzu aioli, truffle oil, red shiso

SALAD

choose one

TACO SALAD

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

MAIN

choose three

WHOLE GRILLED BRANZINO

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

CARNE ASADA

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

BUTTER POACHED LOBSTER TACOS

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

AGED MOLE HALF CHICKEN

cilantro rice, pickled onion, radish, sesame seeds

SIDES

choose two

FRIJOLES CHARROS

smoked pork, pint

tomato, peppers BLACK BEANS

SPANISH RICE

pico de gallo

STREET CORN

chipotle mayonnaise, cotija cheese

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

CHEF'S NIGHTLY DESSERT

GLUTEN FREE VEGAN



Main entrée selections are due two weeks prior to the event date for groups larger than 50

LO MÁS NICE

\$135 PER PERSON

STARTERS

GUACAMOLE

fresh avocado, lime, cilantro

CHICKEN EMPANADAS

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

TJ CAESAR SALAD

anchovies, pepitas, lime, toasted tortilla crumbs

BUTTER POACHED LOBSTER TACOS

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

CARNE ASADA

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

SPANISH RICE

tomato, peppers

BLACK BEANS

pico de gallo

MARISCOS AL FUEGO

mexican shrimp, scallops, bagna cauda butter, lemon

BLUE FIN TUNA* TIRADITO

mango, pickled shallot, chipotle mayo, cilantro

HAMACHI* TIRADITO

orange, cara cara, cucumber, citrus yuzu

SALAD

choose one

TACO SALAD

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

MAIN

choose four

BIRRIA SHORT RIB

slow cooked beef, corn purée, pickled onion, cotija

WHOLE GRILLED BRANZINO

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

SIZZLING FAJITAS PLATE

carne asada, marinated chicken or blackened shrimp

SIDES

choose two

STREET CORN

chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS

smoked pork, pint

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

CHEF'S NIGHTLY DESSERT

ENHANCE YOUR DINNER **2LB PUERTO NUEVO GRILLED LOBSTER \$85**

butter poached & grilled, chili lobster cream sauce, lemon

EL PRESIDENTE

\$150 PER PERSON

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

GRILLED CHICKEN TACOS

fire roasted chicken, avocado, pico de gallo, fire roasted salsa

HALF CHICKEN, AGED MOLE cilantro rice, pickled onion, radish, sesame seeds

WHOLE GRILLED BRANZINO

TACO SALAD

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

TACOS

choose two

CARNITAS TACOS

slow cooked pork, guacamole, pickled onion, tomatillo sals

QUESABIRRIA TACOS

shredded beef, crispy cheese, consommé

ENTRÉES

choose three

2LB PUERTO NUEVO GRILLED LOBSTER

butter poached & grilled, chili lobster cream sauce, lemon

CARNE ASADA

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

cabbage, escabeche, grilled onion & chilli, fire roasted salsa 10

320Z PORTERHOUSE STEAK*
roasted chili butter

SIDES

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

CRISPY YUCA FRITA

chili lime ketchup, chipotle mayo

O STREET CORN

chipotle mayonnaise, cotija cheese

DESSERT

CHEFS NIGHTLY SELECTION

UPGRADE +45 PER PERSON PRIME 550Z GRILLED TOMAHAWK

chili butter, charred cebollitas, roasted potatoes tomatillo, salsa

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

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MENU ENHANCEMENTS

a la carte pricing

SIDES

serves 3-4 people

FIRE ROASTED ASPARAGUS 9

chili butter, cotija cheese, pepitas

SPANISH RICE 9

tomato, peppers

BLACK BEANS 9

pico de gallo

CRISPY YUCA FRITA 9

chili lime ketchup, chipotle mayo

STREET CORN 9

chipotle mayonnaise, cotija cheese

© FRIJOLES CHARROS 9

smoked pork, pinto beans

CEVICHES & COCTELS -

SHRIMP AGUACHILE* 18

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

SHRIMP COCTEL* 21

shrimp, cucumber, onion, cilantro, spicy tomato

SEA BASS CEVICHE* 18

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

PRIME 550Z GRILLED TOMAHAWK 275

chili butter, charred cebollitas, roasted potatoes tomatillo, salsa











EL DESAYUNO

\$40 PER PERSON

STARTERS

pre-select two

GUACAMOLE

fresh avocado, lime, cilantro

AVOCADO TOAST

bolillo toast, chimichurri, heirloom tomatoes, pickled red onion, cilantro

SIMPLE FRESH FRUIT BOWL

MAINS

pre-select two

HUEVOS RANCHEROS

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

CHORIZO & EGG SCRAMBLE

eggs, potatoes, tortillas

CHILAQUILES

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

HUEVOS BENEDICTINOS

seasoned ham, avocado, poached egg, chili hollandaise

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, guava syrup, bavarian cream

SIDES

choose one

HICKORY SMOKED BACON
MIJO BRUNCH PAPAS





MADRUGADOR

\$50 PER PERSON

STARTERS

GUACAMOLE

fresh avocado, lime, cilantro

✓ AVOCADO TOAST

bolillo toast, chimichurri, heirloom tomatoes, pickled red onion, cilantro

SIMPLE FRESH FRUIT BOWL

MAINS

pre-select three

BACON & EGGS TACOS

scrambled eggs, bacon, peppers & onions, pico de gallo, fire roasted salsa

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, bavarian cream

GRILLED CHICKEN TACOS

fire roasted chicken, avocado, pico de gallo

CRISPY CARNITAS TACOS

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

SIDES

choose one

HICKORY SMOKED BACON MIJO BRUNCH PAPAS





DESPIERTA!

\$65 PER PERSON

STARTERS

choose three

GUACAMOLE

fresh avocado, lemon, cilantro

BERRY YOGURT PARFAIT

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

SIMPLE FRESH FRUIT BOWL

V AVOCADO TOAST

bolillo toast, chimichurri, heirloom tomatoes, pickled red onion, cilantro

TJ CAESAR SALAD

anchovies, pepitas, lime, toasted tortilla crumbs

SALAD

choose one

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

CRISPY CARNITAS TACOS

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

BEEF CARNE ASADA TACOS

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

GRILLED CHICKEN TACOS

fire roasted chicken, avocado, pico de gallo

BUTTER POACHED LOBSTER TACOS

chipotle butter poached lobster, cabbage, avocado

BIRRIA TORTA DIP

toasted telera bread, oaxaca cheese, pickled vegetables, consommé

CHILAQUILES

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





RECEPTION MENUS

Available for Full Venue Buyouts Only

PASSED

Priced Per Piece
Minimum Order of 50 pieces per selection

APPETIZERS

COLD

◎ V GUAC BITE 4

avocado, pico de gallo, cilantro

BLUE FIN TUNA 7

mango, pickled shallot, chipotle mayo, chamoy ponzu, cilantro, serrano

HAMACHI 7

avocado, cara cara, cucumber, citrus yuzu

HOT

CHICKEN EMPANADAS 5

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

CHICKEN TAQUITO 5

guacamole, cabbage, pico de gallo, crema

CARNE ASADA 8

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

CEVICHES & COCTELS CUPS

V COCONUT CEVICHE CUP 5

young coconut, tomato, cucumber, jicama, citrus, plantain chips

SHRIMP AGUACHILE CUP 6

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

SEA BASS CEVICHE CUP 6

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

STREET FOOD

PRICED PER PERSON

Minimum of 100 People

OV GUACAMOLE CART 11

avocado, pico de gallo, cilantro

ELOTE CART 12

corn, chipotle mayonnaise, cotija cheese

TACO CART 25

carne asada, marinated chicken or blackened shrimp





RECEPTION MENUS

Available for Full Venue Buyouts Only

STATIONS

PRICED PER PERSON

SALAD BAR 6

TJ CAESAR

anchovies, pepitas, lime, toasted tortilla crumbs

TACO SALAD

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

CEVICHES & COCTELS BAR

V COCONUT CEVICHE 5

young coconut, tomato, cucumber, jicama, citrus, plantain chips

SEA BASS CEVICHE 6

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

SHRIMP AGUACHILE* 6

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

SIDES 9 PER PERSON

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

SPANISH RICE

tomato, peppers

CRISPY BRUSSELS SPROUTS

honey lime glaze, cotija cheese, pepitas

CRISPY YUCA FRITA

chili lime ketchup, chipotle mayo

OSTREET CORN

chipotle mayonnaise, cotija cheese

© FRIJOLES CHARROS

smoked pork, pinto beans



Available for Full Venue Buyouts Only

STATIONS PRICED PER PERSON

FAJITA STATION 30

choice of 2 -carne asada, marinated chicken, or blackened shrimp corn or flour tortillas

ENCHILADA STATION 25

chicken or beef with ranchero or tomatillo sauce lobster +15







Available for Full Venue Buyouts Only

CARVING STATIONS

PRICED PER PERSON

CARNE ASADA*

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

18 PER PERSON

PUERTO NUEVO GRILLED LOBSTER

25 PER PERSON

PRIME 550Z GRILLED TOMAWAHK

Chili Butter, Charred Cebollitas, Charred Scallion Salsa, Street Corn, Mijo Demi

35 PER PERSON

SIDES

9 PER PERSON

FIRE ROASTED ASPARAGUS

chili butter, cotija cheese, pepitas

SPANISH RICE

tomato, peppers

BLACK BEANS

pico de gallo

CRISPY YUCA FRITA

Chipotle Mayo

STREET CORN

chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS

smoked pork, pint





BEVERAGE OPTIONS

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

+9 PER PERSON • REDBULL, SPECIALTY COCKTAILS, BOTTLED WATER

BEER AND WINE PACKAGE \$45 PER GUEST

TWO HOUR PACKAGE

DRAFT BEER, HOUSE RED AND WHITE WINE,

SOFT DRINKS & JUICES

+15 PER ADDITIONAL HOUR

ESSENTIALS BAR PACKAGE \$55 PER GUEST

TWO HOUR PACKAGE
HOUSE BRAND COCKTAILS, DRAFT BEERS, HOUSE RED
& WHITE WINE, SOFT DRINKS & JUICES
+20 PER ADDITIONAL HOUR

PREMIUM BAR PACKAGE - \$65 PER GUEST

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
+25 PER ADDITIONAL HOUR

SUPER PREMIUM BAR PACKAGE - \$75 PER GUEST

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

+30 PER ADDITIONAL HOUR